

# Kalapawai Café Evening Menu

Chef John Memering & Jason Iwane

## Soups & Salads

Maui Onion Soup Gratinée	Bowl 8
Organic pumpkin bisque, savory maple whipped cream, roasted fuji apple & gruyère panini	12
Lebanese flatbread salad, Ho Farms cucumbers, Hau'ula tomatoes, Maui onions, toasted pita, lemon-tahini dressing	small 9 / entrée 14
Bacon wrapped figs, Nalo greens, manchego	9
Nalo arugula, mango, avocado, chevre, chili-roasted pistachios, mojo vinaigrette	small 9 / entrée 14
Salad of endive & radicchio, gorgonzola, candied walnuts, cabernet vinaigrette	small 8 / entrée 13

## Pizza & Bruschette

Pizza w/ Kahuku sweet corn, balsamic-roasted onions, smoked provolone, grana padano	14
Pizza w/ ricotta, smoked provolone, mozzarella, parmesan, spinach, garlic, basil	13
Tapanade quartet, marinated olives, toasted pita	9
Eggplant confit bruschetta, sweet peppers, honey, chevre, basil aioli	9
Truffled cannellini bean tapanade bruschetta w/ arugula, red pepper aioli	9
Smoked salmon bruschetta w/ boursin, lemon-caper relish	9
Marinated Island tomato & chevre bruschetta	8

## Artisan Dishes for the Table

Chef's cheese selection	AQ
House-cured artisan salumi & charcuterie plate w/ house-made accoutrements	AQ
Roasted Kabocha squash "Love Letters" w/ ricotta, Fontina & Romano w/ Mac nut-Sage brown butter	12
Moules-frites, garlic, white wine, saffron aioli	14
Meyer lemon risotto w/ roasted Waialua asparagus, house-made mascarpone, grana padano, Nalo basil oil	14
Homemade gnocchi, Big Island mushroom ragù, black truffle, grana padano	12

## Sides

Home-spun Mac & Cheese	5
Smashed Yukon Gold potatoes w/ garlic confit (House Mashers)	5
Nalo braised greens	5
Maryland-Style Crab cakes	11
Grilled Waialua Asparagus, Balsamic Drizzle	8
Frites w/ saffron aioli	6

## Main Course

Fish of the day	AQ
"Po kua kina" – chef's daily meat selection	AQ
Auction fresh fish - Chef's preparation, Meyer lemon risotto, Nalo basil aioli	AQ
Portuguese fish stew - Island fresh fish, mussels, clams, NZ blue prawns, thick cut pancetta, aromatic vegetables in a rich tomato broth	17
Kulana Big Island short ribs braised in Maui Brewing's CoCoNut Porter, aromatic veggies, house gnocchi	22
Grilled 8 oz. Big Island flat iron, Kula romaine steak-house salad, grilled asparagus, gorgonzola dressing	19
Boneless New Zealand lamb loin "Shawarma", Lebanese flatbread salad, Harissa drizzle	23
Pan roasted duck breast, cranberry-zinfandel reduction, house mashers	22
Wild boar, pancetta & Italian sausage ragù, papparadelle, grana padano	17
"Mojito" brined double cut pork chop, Maui pineapple mojo, house mashers, Nalo braised greens	19
½ lb Wagyu beef burger, balsamic-roasted onions, steakhouse bleu cheese aioli, frites	16
Stuffed chicken breast w/ parmesan crust, red pepper-tomato sauce, winter vegetables, fresh pasta	16

## Selected Wine Flights

Select a wine flight of any 3 of our featured wines for \$10, or order a glass or bottle of your favorite:

Chenin Blanc~ Mulderbosch, South Africa	9 / 30
Chardonnay ~ Glen Carlou, South Africa	9 / 30
Pinotage ~ Warwick Estates, South Africa	9 / 32
Claret ~ "3 Cape Ladies", Warwick Estates, S.A.	9 / 32
Syrah ~ Glen Carlou, South Africa	10 / 32

Kalapawai Café is proud to use locally-grown & natural produce as well as only line-caught fish wherever possible on our menu.

There will be an 18% gratuity charge and no split checks for parties of 6 or more. Maximum of 2 credit cards per table.

Our evening menu is available after 5:30 PM.