

Kalapawai Café Evening Menu

Chefs John Memering & Jason Iwane

Soups & Salads

- Maui Onion Soup Gratinée Bowl \$8
Hau'ula tomato bisque, savory whipped cream & grilled muenster cheese panini \$10
Fattoush salad, Ho Farms cucumbers, Hau'ula tomatoes, Maui onions, toasted pita, lemon-tahini dressing \$9
Bacon wrapped figs, Nalo greens, shaved manchego \$9
Nalo arugula, mango, avocado, chevre, chili-roasted pistachios, mojo vinaigrette small \$9 / entrée \$14
Salad of endive & radicchio, gorgonzola, candied walnuts, cabernet sauvignon vinaigrette small \$8 / entrée \$13

Starters, Bruschetta, etc...

- Chef's cheese selection w/ house-made accoutrements AQ
House-cured artisan salumi & charcuterie plate w/ house-made accoutrements AQ
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
Moules-frites, garlic, white wine, saffron aioli \$14
Tapanade quartet, marinated olives, toasted pita \$9

Entrées

- Fish of the day - ask about our chef's wine recommendation AQ
"Po kua kina" - chef's daily meat selection - ask about our chef's wine recommendation AQ
Auction fresh fish, truffle mille-feuille, native mushroom risotto, basil aioli AQ
Portuguese fish stew - Island fresh fish, mussels, clams, NZ blue prawns, thick cut pancetta, aromatic vegetables in a rich tomato broth half \$9 / full \$18
Chimay Ale - braised boneless beef short rib, autumn vegetables, garlic mash \$20
Grilled 8 oz. Big Island flat iron, Kula romaine steak-house salad, grilled asparagus, gorgonzola dressing \$19
Grilled boneless New Zealand lamb loin, mint chimichurri, snap pea & Kahuku sweet corn salad \$23
Pan roasted duck breast, cranberry-zinfandel reduction, Kahuku corn - red-skin mash \$22
Lamb shank "barbacoa" Imu-style w/ Ti leaf, tomato, chiles, garbanzos, Kahuku corn - red-skin mash \$20
Wild boar, pancetta & Italian sausage ragù, papparadelle, grana padano \$17
Garlic & Black Pepper-brined boneless pork chop, pineapple-poha berry chutney, Okinawan sweet potato cake \$19
Pizza w/ Kahuku sweet corn, balsamic-roasted onions, smoked provolone, grana padano \$14
Pizza w/ ricotta, smoked provolone, mozzarella, parmesan, spinach, garlic, basil \$13
½ lb Wagyu beef burger, balsamic-roasted onions, steakhouse bleu cheese aioli, frites \$16
Hamakua & porcini mushroom risotto, leeks, truffle-goat cheese foam \$16
Chicken "Bouillabaisse" - boneless chicken, tomatoes, fingerling potatoes & fennel in rich saffron broth w/ garlic-aioli crouton \$18
Stuffed chicken breast w/ parmesan crust, red pepper-tomato sauce, autumn vegetables, fresh pasta \$16

Sides

- Home-spun Mac & Cheese \$5
Side Green Salad or Caesar \$5
Crab cake \$6
Grilled Asparagus, Balsamic Drizzle, Cracked Black Pepper \$6
Okinawan Sweet Potato cake, savory 5-spice apple sauce \$8
Frites w/ saffron aioli \$6

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. Max. 2 credit cards per table. Evening menu available after 5:30 PM.

Kalapawai Café & Deli - 750 Kailua Road - Kailua, Hawaii - 808.262.DELI