



## Starters

**Lump Crab Cake with Micro Herbs** Served over a Tomato Coulis and a Tarragon Aioli

**Sweet & Spicy Chicken Wings** In a sauce of Pomegranate, Ginger, and Chili

**Jumbo Black Tiger Shrimp Cocktail** (GF) Served over a spicy Cocktail Sauce and Tomato Relish

**Crunchy Calamari** With Aioli and Mojo Verde

**Quartet of Hummus, Raita, Olives, Babaganoush, Fried Chickpeas, & Feta** (Vegetarian)

Served with grilled Pita Bread, Flax Seed Lavosh

**Seared Ahi Bruschetta** Sliced thin, and served on Flax Seed Toast, Tomatoes, Edamame Puree, and drizzled with 20 Year Old Balsamic Vinegar

**Lamb Pita** House Made Lamb Meatballs, Raita, and Garlic Aioli

**#1 Sashimi Grade Hawaiian Ahi** Served with Pickled Ginger, Shoyu, and Wasabi

**Hood Canal Oyster Shooter** Ponzu, Tobiko Caviar, Wasabi and Chives

**Crispy Coconut Shrimp** Served with a Mango, Pineapple, and Chili Arbol Dipping Sauce

## Soups

**White Bean Soup with White Truffle Oil and Flax Seed Lavosh** (Vegan)

Soup of the Day

## Salads

**Farmer's Salad** (Vegetarian) Kula Greens, Cucumber, Tomato, Maytag Bleu Cheese, and Toasted Walnuts. Tossed in a Maple Dijon Vinaigrette

**My Big Fat Greek Salad** (Vegetarian) Served with a Lemon Tahini Vinaigrette

**Kamuella Tomato and Pea Shoot Salad** (Vegetarian & GF)

An exciting "take" on the traditional Caprese, with sliced Kamuella tomatoes, Feta Cheese, and crisp Watermelon, finished with our Balsamic Vinegar Dressing

**Beet & Surfing Goat Cheese Salad** (Vegetarian) Served with a Fennel Vinaigrette

**Gado Gado Salad** (Vegan) Fabulous! Crisp Romaine and Spring Mix, fresh Grape Tomatoes, Cucumber, Tofu, blanched Snap Peas, Chick Peas and fresh Carrots. Served with our Coconut Peanut sauce

**Mark's Caesar Salad** Grated Egg and Flax Seed Croutons

**Hamakua Hearts of Palm** (Vegetarian)

with Truffle and Tomato Confit. Finished with a Shallot Vinaigrette

- Add Grilled Fresh Fish to Any Salad
- Add Chicken Breast or Tofu

## Pizza

**Garlic Cheese Flatbread** With Feta, Mozzarella Pecorino and Roasted Garlic

**Margherita Pizza** (Vegetarian)

### Add Your Own Ingredients

Shiitake Mushrooms, Red Onions, Lamb Sausage, Pepperoni, Country Olives, Caramelized Onions, Bell Peppers

## Tavern

### Local Catch Sandwich

served on a Whole Wheat Bun with Tartar Sauce, Romaine, fresh Tomato and French Fries

**Chicken Breast Sandwich** with Cheddar Cheese, Edamame Puree, fresh Romaine and Tomato.

Served on a Whole Wheat Bun with French Fries

**Snake River Farms Kobe Beef Cheeseburger** (No Hormones) With Apple Wood Smoked Bacon,

Caramelized Onions, Cheddar or Maytag Bleu Cheese, fresh Romaine and Tomato.

Served on a Whole Wheat Bun with French Fries

**Adult Mac and Cheese** Mushroom Cream, Mozzarella, Pecorino, and Maytag Bleu Cheese

(GF) – Gluten Free

Several dishes can be adjusted to Vegetarian, Vegan, or Gluten Free. Please inquire with your server!

**EXECUTIVE CHEF** Corey A. Waite **GENERAL MANAGER** Moki Chong Kee  
**CHEF DE CUISINE** Micheal de Bruin **RESTAURANT MANAGER** Mary Ann Bowman



## Entrees

### One LB Steamed Manila Clams

In a Ginger and Garlic Black Bean Sauce *Mild, Medium or Spicy*

### Avalon Seared Sashimi

Served in a Shiitake Mushroom Ginger Sauce, over Yukon Gold Mashed Potatoes *Mild, Medium, or Spicy*

### Whole Wok Fried Fish

In a fresh Ginger and Garlic Black Bean Mushroom Sauce, with your choice of Molokai Sweet Potatoes or Three Grain Brown Rice *Mild, Medium, or Spicy*

### Balinese Stir Fry with Fresh Island Fish

A medley of flavors with fresh Snap Peas, Shiitake Mushrooms and Three Grain Brown Rice  
*Substitute Chicken or Tofu (Vegan)*

### Miso Marinated Local Opakapaka (GF)

Served over Molokai Purple Mashed Potatoes, with local Butternut Squash and Kula Corn

### Crispy Coconut Shrimp

Steamed Rice, Broccoli, and a Mango, Pineapple, and Chili Arbol Dipping Sauce

### All Natural Angus Filet Mignon

Served over Yukon Gold Mashed Potatoes, with Hamakua Mushrooms, Broccoli, and a Shallot Port Wine Sauce

### Hoisin Glazed St. Louis Ribs

Served over Molokai Purple Mashed Potatoes, Coconut Peanut Sauce, Sugar Snap Peas and Mushrooms

### Roasted Australian Lamb Chops

Surfing Goat Cheese Herb Gnocchi, Glazed Butternut Squash, and Thyme Lamb Jus

## \* CHEF'S TASTING MENU \*

### First Course

#### Hamakua Hearts of Palm

With Shallot Wine Vinaigrette with Truffle  
*Cade by Plumpjack Sauvignon Blanc, 2007*  
Fresh and delicious, with aromas of lemon/lime zest

### Second Course

#### Kona Farm Raised Hawaiian Butterfish

With Celery Root Puree and Maui Onion Marmalade  
*Four Vines "Naked" Chardonnay, 2007*  
Stainless Steel Fermentation ~ Bright with crisp apple and pear, laced with clove

### Third Course

#### Kurobuta Pork Loin with Li Hing Mui Chutney

Waipoli Farmed Choy, Yukon Mashed Potatoes and Asparagus  
*Cambria Pinot Noir, 2007*  
Elegant with a velvet finish

### Fourth Course

#### Macadamia Nut Chocolate Bar with Crème Anglaise

*Dashe "Late Harvest Zinfandel" 2006*  
Black Raspberry and ripe Apricot flavors, with hints of chocolate, vanilla and cherry  
Dry Creek Valley

*\*Tasting Menu not valid in conjunction with any other discounts*

## \* Prix Fixe Dinner Special \*

### FIRST COURSE

*Choice of*

Farmer's Salad Or Soup of the Day

### SECOND COURSE

*Choice of:*

#### Herb Crusted Fresh Mahi Mahi

or

#### Teriyaki Chicken Breast

Served with White Rice & Stir Fry Vegetables

or

#### Blackened Rib Eye Steak

Served with Mashed Potatoes and Asparagus

### DESSERT

OF THE DAY

*\*Prix Fixe Dinner Special not valid in conjunction with any other discounts*

## Side Dishes

French Fries

Asparagus (GF)

Broccoli (GF)

Stir Fry Vegetables

Sugar Snap Peas (GF)

Local Buttered Corn (GF)

Molokai Purple Mashed Potatoes (GF)

Yukon Gold Mashed Potatoes (GF)

Glazed Butternut Squash (GF)

Wok Fried Brussel Sprouts with Ginger Soy

House Olives (GF)

Sliced Tomatoes (GF)

White Rice

Three Grain Brown Rice

Alii Mushrooms (GF)

### MALA'S MISSION STATEMENT

**"We support local farmers, culinary artisans and fishermen who offer natural and organic products.  
In addition, we believe in using biodegradable soaps and cleaning supplies"**

**Aloha,  
Chef Mark Ellman**

*Mala Wailea Merchandise is available for purchase ~ Please inquire with your server or the hostess.*

**PRACTICE ALOHA!**