

## Starters

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

**Sweet & Spicy Chicken Wings** Pomegranate, Ginger, and Chili

**Jumbo Black Tiger Shrimp Cocktail** (GF) Spicy Cocktail Sauce and Tomato Relish

**Crunchy Calamari** With Aioli and Mojo Verde

**Quartet of Hummus, Raita, Olives, Babaganoush, Fried Chickpeas, & Feta** (Vegetarian)  
Grilled Pita Bread, Flax Seed Lavosh

**Seared Ahi Bruschetta** Flax Seed Toast, Tomatoes, Edamame Puree, and 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** 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) With Maple Dijon Vinaigrette, Kula Greens, Cucumber, Tomato, Maytag Bleu Cheese, Toasted Walnuts

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

**Kamuela Tomato and Pea Shoot Salad** (Vegetarian & GF) Feta Cheese, Watermelon, Balsamic Dressing

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

**Gado Gado Salad** (Vegan) With Coconut Peanut Sauce

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

- Add Grilled Fresh Fish to Any Salad MP
  - Add Chicken Breast MP
    - Add 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  
**\$3 per item**

## Tavern

**Local Catch Sandwich** Whole Wheat Bun, Tartar Sauce, Romaine, Tomato and French Fries

**Chicken Breast Sandwich** Cheddar Cheese, Edamame Puree, Romaine, Tomatoes  
on a Whole Wheat Bun and French Fries

**Snake River Farms Kobe Beef Cheeseburger** (No Hormones) With Smoked Apple Wood Bacon, Caramelized Onion,  
Cheddar or Maytag Bleu Cheese, French Fries, Romaine, & Tomato, Whole Wheat Bun

**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 TRAVIS TAKAHASHI**

## Entrees

**One LB Steamed Manila Clams** Ginger, Garlic Black Bean Sauce. *Mild, Medium or Spicy.*

**Avalon Seared Sashimi** Shiitake Mushroom Ginger Sauce and Yukon Gold Mashed Potatoes.  
*Mild, Medium, or Spicy.*

**Whole Wok Fried Fish** Ginger, Garlic Black Bean Sauce and your choice of Molokai Sweet Potatoes or Three Grain Brown Rice. *Mild, Medium, or Spicy.*

**Balinese Stir Fry with Fresh Island Fish** Snap Peas, Shiitake Mushrooms, Three Grain Brown Rice  
*Substitute Chicken or Tofu (Vegan)*

**Miso Marinated Local Opakapaka** (GF) Glazed Butternut Squash, Molokai Purple Mashed Potatoes, and Kula Corn

**Crispy Coconut Shrimp** Steamed Rice, Broccoli, and Mango, Pineapple, and Chili Arbol Dipping Sauce

**All Natural Angus Filet Mignon** Roasted Hamakua Mushrooms, Yukon Gold Mashed Potatoes, Broccoli, and Shallot Port Wine Sauce

**Hoisin Glazed Baby Back 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**  
Maui Winery "Rose Ranch Cuvee" NV

#### SECOND COURSE

**Miso Glazed Opakapaka with Pickled Ginger**  
Trevor Jones Chardonnay "Virgin"

#### THIRD COURSE

**Kurobuta Pork Loin with Whipped Butternut Squash,  
Macadamia Nut Gremolata and Mango BBQ Sauce**  
Peachy Canyon Zinfandel

#### FOURTH COURSE

**Lilikoi Panna Cotta with Kona Figs**  
Pacific Rim Riesling "Vin de Glaciere"

*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

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

French Fries

Asparagus (GF)

Broccoli (GF)

Stir Fry Vegetables

Sugar Snap Peas (GF)

House Olives (GF)

Sliced Tomatoes (GF)

White Rice

Three Grain Brown Rice

### 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!**