



Starters

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

Tomato Bisque Soup (Vegan) with Basil, Extra Virgin Olive Oil, and Flax Seed Lavosh

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

Kamuela Tomato and Pea Shoot Salad (Vegetarian & GF)

Sliced Kamuela 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) 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

* Add Grilled Fresh Fish to Any Salad **Market Price** * Add Chicken Breast * 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

Tavern

Mahi Mahi 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

Ahi Burger (House Made) Fresh Seasoned Ground Ahi with Tartar Sauce, Romaine, and Tomatoes.

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 Preston Hope **President S & M Productions** Moki Chong Kee

Chef de Cuisine Garrett Guerrero

www.malawailea.com



Entrees

One LB Steamed Manila Clams

In a Ginger and Garlic Black Bean Sauce *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)

Crispy Coconut Shrimp

Three Grain Brown 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

Mala Specials

Miso Marinated Pacific Snapper

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

Avalon Seared Sashimi

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

Asian Seafood Pasta

Fresh Lobster with Clams, Lump Crab Meat and Shrimp in a Tomato Sauce with Fresh Ginger Garlic, Chinese Black Beans, Fresh Mint, Cilantro and Basil over Pappardelle Egg Noodles

**Mala Specials are not valid in conjunction with any other discounts, such as Kama'aina, or the Resort Activity Passport*

Mala Prix Fixe Special

FIRST COURSE *(Choice of)*

Farmer's Salad Or **Soup of the Day**

SECOND COURSE *(Choice of)*

Herb Crusted Fresh Mahi Mahi

Served with Three Grain Brown Rice & Stir Fry Vegetables

Chef's Chicken Special

Please ask your server for tonight's Special Preparation

Blackened Rib Eye Steak

Served with Mashed Potatoes and Asparagus

DESSERT
OF THE DAY

**Mala Prix Fixe Special not valid in conjunction with any other discounts, such as Kama'aina, or the Resort Activity Passport*

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)
Three Grain Brown Rice \$5
Alii Mushrooms (GF) \$12

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.

For parties of 6 or more, an 18% gratuity will be added to the check.

PRACTICE ALOHA!