



# **DINNER** 5:30 PM - 10 PM



## STARTERS

PORK WHITE BEAN SOU HAM HOCK, CABBAGE, WHITE BEANS	Sing	gle \$6 le \$12	FRIED DILLY PICKS FRIED PICKLES, HOUSE BUTTERMILK DRESSING	\$14		
FRESH OYSTERS SPICY MIGNONETTE	1/2 doze doze	en\$18 en \$30	CHICKPEA FRITTERS GARLIC YOGURT, SUMAC ONIONS	\$12		
A'U CRUDO (BLUE MARLIN) \$18 SMOKED SOY, YUZU, CHILE, INAMONA, LIMU Signature Dish			SMOKED AHI SPREAD SERVED WITH BAGUETTE, VEGETABLES	\$14		
KAUAI SHRIMP HUSH P SPICY REMOULADE, HOUSE PIC		\$14	HE'E (OCTOPUS) "CARPACCIO" OLIVE CAVIER, ORANGE, HERBS	\$18		
GREEN GODDESS SENSEI GREENS, AVOCADO, RA TOMATO, PISTACHIO	DISH,	\$16	BEETS BY MAHINA  GOAT CHEESE, WATERCRESS, GRAPEFR SHERRY VINEGARETTE, SUNFLOWER SEE			
MARGHERITA PIZZA THIN CRUST, RED SAUCE, MOZZERELLA, BASIL		\$19	THE NAKED PIG PIZZA THIN CRUST, FROMAGE BLANC, UNCURED BACON, SWEET ONION	\$20		
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PIZZA ADD ONS: \$3 each olives, mushrooms, arugala, bacon

### MAHINA FAMILY FEAST



### \$37/PERSON, PLUS MARKET PRICE FISH

A'U CRUDO WHOLE FRIED FISH SESAME BOK CHOY CUCUMBER UME SALAD KALO, UALA, CHILI PEPPER WATER AIOLI PICKLES RICE BANANA PUDDING

#### MAINS

SEARED AHI Signature Dish KALO, UALA, BOK CHOY, ONIONS, TOMATO, CHILI PEPPER AIOLI	\$36	HAND MADE CAVATELLI PANCHETTA, BROCCOLI, WHITE WIN BUTTER SAUCE, BREADCRUMBS, LEMON ZEST	\$28 E
OFF THE HOOK ② Signature Dish UALA PUREE, ASPARAGUS, LEMON BUTTER COCONUT SAUCE	\$36	HAND CUT PASTA BOLOGNESE, BEEF, PORK, TOMATO, PARMASAN	\$28
FRESH CATCH SAFFRON COUSCOUS, ALMONDS, RAI CUCUMBER, SWEETY DROP CHUTNEY	\$34 SINS,	1/2 ROASTED CHICKEN HOUSE ROASTED VEGETABLES, CHIMICHURRI	\$36
RISOTTO CRAB, SAFFRON, PEAS, CREAMA	\$32	PORK CHOP  Signature Dish LUAU, ROASTED TOMATO, ONION	\$38
MAHINA VEGGIE PLATTER RAW, BRAISED, ROASTED, STEAMED	\$34	RIBEYE STEAK CRISPY BRUSSEL SPROUTS, HOUSE GARLIC SAUCE	\$42

SIDES BREAD \$4 RICE \$5 FRIES \$6 ULU \$8 VEGETABLES \$8