

## DINNER

5:30 PM - 10 PM

### STARTERS

PORK WHITE BEAN SOL HAM HOCK, CABBAGE, WHITE BEANS	JP single \$6 double \$12	FRIED DILLY PICKS FRIED PICKLES, HOUSE BUTTERMILK DRESSING	\$14			
FRESH OYSTERS SPICY MIGNONETTE	1/2 dozen\$ <mark>1</mark> 8 dozen \$30	CHICKPEA FRITTERS GARLIC YOGURT, SUMAC ONIONS	\$12			
A'U CRUDO (BLUE MAR SMOKED SOY, YUZU, CHILE, IN Signature Dish	·	SMOKED AHI SPREAD SERVED WITH BAGUETTE, VEGETABLES	\$14			
KAUAI SHRIMP HUSH P SPICY REMOULADE, HOUSE PIG	Ψιι	HE'E (OCTOPUS) "CARPACCIO" OLIVE CAVIER, ORANGE, HERBS	\$18			
GREEN GODDESS  SENSEI GREENS, AVOCADO, RA TOMATO, PISTACHIO	<sub>DISH,</sub> \$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			
DIZZA ADD ONC. ¢Z oceh						

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, BREADCRUME LEMON ZEST	\$28 35,
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	\$38
MAHINA VEGGIE PLATTER RAW, BRAISED, ROASTED, STEAMED	\$34	RIBEYE STEAK CRISPY BRUSSEL SPROUTS, HOUSE GARLIC SAUCE	\$44

SIDES
BREAD \$4 RICE \$5 FRIES \$6 KALO & UALA \$8 VEGETABLES \$8