

KAIMANA BARROS

HALE'O KA LA MENU



menu kakahiaka (breakfast menu)

ACCOMPANIMENTS

Local apple banana bread.

Island fruit arrangement.

Breakfast salad with
papaya seed dressing.

ENTRÉE choose one

Hawaiian breakfast fried rice -

Portuguese sausage, eggs and green onion.

Loco moco - island grass fed beef, brown gravy,
over easy egg over rice.

Hawaiian french toast and portuguese sausage
with eggs.

DRINKS choose one

Kai kakahiaka spritzer

Fresh cane juice, lilikoi juice, club
soda, sauvignon blanc wine.

Kai mosa

Fresh cane juice, lilikoi juice and
sparkling wine.

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menu skahi (dinner 1)

ACCOMPANIMENTS

Rosé ahi tuna poke, chuka wakame, tobiko and spicy aioli atop crispy ulu breadfruit.

House-made pasteles seasoned kiawe smoked sausage.

SOUP

Chardonnay chicken long rice soup with hawaiian ginger and scallions.

SALAD

Pino gris broiled ono wahoo atop kamuela tomato salad with macadamia nuts served with ka'u honey pineapple vinaigrette.

ENTRÉE

Cabernet sauvignon paniolo tenderloin steak with coriander compound butter, sweet and sour vegetable stir fry and yin yang rice.

DESSERT

Port ginger ulu chocolate mousse with edible beach landscape and lilikoi foam.

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menu elua (dinner 2)

ACCOMPANIMENTS

Mana sparkling wine crunchy garlic and puna chèvre with keaau honey atop crisp uala.

House-made ginger and garlic smoked meat and caramelized onions.

SOUP

Zinfandel miso uala sweet potato soup with wakame and island made tofu.

SALAD

Sauvignon blanc spice crusted ahi on hawi cucumber and kona mango salad served with wasabi vinaigrette.

ENTRÉE

Merlot garlic kona pacific shrimp atop buttered uala sweet potato mash with caramelized hamakua mushrooms and lobster cream sauce.

DESSERT

Riesling lilikoi panna cotta and macadamia butter with local fruit arrangement.

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menu skolu (dinner 3)

ACCOMPANIMENTS

Champagne inari sushi trio made with ahi tuna and salmon poke topped with aioli, bonito and tobiko.

House-made portugues style smoked sausage.

SOUP

Pinot noir hawaiian harvest soup made with butternut squash and roasted island peppers.

SALAD

Bordeaux broiled octopus, waimea tomato, maui sweet onion, and volcano fern salad with ponzu dressing.

ENTRÉE

Shiraz teriyaki marinated steak, satsuma sweet potato, sautéed vegetables.

DESSERT

Gewürztraminer classic honey caramel macadamia tart with hawaiian vanilla bean ice cream.

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menu sha (dinner 4)

ACCOMPANIMENTS

Champagne kona kampachi tartare with anchovy aioli and caper garlic flat bread croutons.

Watermelon, herb and chèvre salad.

SOUP

Pinot noir hawaiian harvest soup made with butternut squash and roasted island peppers.

SALAD

Bordeaux broiled octopus, waimea tomato, maui sweet onion, and volcano fern salad with ponzu dressing.

ENTRÉE

Shiraz teriyaki marinated steak, satsuma sweet potato, sautéed vegetables.

DESSERT

Gewürztraminer classic honey caramel macadamia tart with hawaiian vanilla bean ice cream.

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Atliano Dinner

ACCOMPANIMENTS

Champagne quattro stuffed mushrooms with local pork, leeks, shallots and pear.

Waimea tomato caprese with mozzarella, basil, aged balsamic and macadamia oil.

SOUP

Pinot grigio fire roasted creamy tomato soup with puna chèvre.

SALAD

Chardonnay crispy salmon and classic anchovy caesar salad with parmigiana and toasted sourdough bread.

ENTRÉE

Bordeaux pacific white shrimp and sautéed vegetables with creamy fettuccine alfredo.

DESSERT

Gewürztraminer apple pie ala mode with ube ice cream.

Steak house Dinner

ACCOMPANIMENTS

Sparkling winehouse-made smoked chèvre, smoked pepper, smoked maldon salt, local honey, macadamia oil and micro sprouts served with lavash.

kona kompachi civeche with sweet onions, waimea tomatoes, cilantro and avocado served with wonton chips.

SOUP

Pinot grigio fire roasted creamy tomato soup with puna chèvre.

SALAD

Sauvignon blanc waimea lettuce blend with crisp chèvre, kamuela cucumber and champagne raspberry pear vinaigrette.

ENTRÉE

Cabernet sauvignon grilled ribeye steak, charred broccolini, creamed corn and truffle mashed potatoes.

DESSERT

Gewürztraminer warm chocolate chip cookies with vanilla bean ice cream.

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Teppanyaki Dinner

ACCOMPANIMENTS

Duo sake pork and vegetable mondoo.

kampachi sashimi with smoked soy.

SOUP

Light sake local made tofu miso soup with warabe.

SALAD

Fruity sake seared fresh catch fish over waimea lettuce blend, cucumbers and tomato served with sweet white miso yuzo dressing.

ENTRÉE

Bold sake grilled teriyaki steak, onions and zucchini with coconut amino fried rice.

DESSERT

Plum sake ube mochi with ube ice cream.

kai crafted island cocktails

KAI TAI

Fresh cane juice, lilikoi juice, pineapple juice, POG juice with kuloa coconut and dark rum floater.

PINA KAI LADA

Fresh cane juice, coconut, organic white pineapple, lime and kuloa coconut rum.

LING HING KAI MUI

Fresh cane juice, lemon, lime, ling hing mui plum and sake.

KAI RITA

Fresh cane juice, lime, lychee and kai vodka.

KAI TINi

Ocean vodka, cane juice, finger lime and coconut cream.