

**CAFE**  
**Monsarrat**



**Kiawe Grilled & Tropical Island Spice**

# Cafe MONSARRAT

Whether referred to as Appetizers, Hors D'oeuvres, Antipasti, Mezze, Tao Pan, Zensai, or Tapas there is no denying that the World has a passion for pupus. At Cafe Monsarrat all our dishes are served "family style" and we encourage you to take your time, savor the flavor, and talk story with friends and family. Welcome to Tropical Island Cuisine. Welcome to Cafe Monsarrat! Enjoy!!!

## ◆ SOUP ◆ KUPA ◆ SOPA ◆ ZUPPE ◆ SHIRU ◆ TONG ◆

Bahamian Conch Chowder \$4.50  
*Bahama Mama Meets Manhattan.....*

## ◆ SALADS ◆ LAU'AI ◆ ENSALADA ◆ INSALATE ◆ SALADA ◆ CHOI ◆

Ensalada de la Casa \$6.95  
*Waimanalo Greens and fresh marinated Hearts of Palm drizzled with Crimson Hibiscus Vinaigrette. Ruby Grapefruit and Cabrales Bleu.*

Rare Beef and Rocket Salad \$7.25  
*Tenderloin slathered in Thai flavors, roasted rare, and sliced paper thin. Topped with Arugula and Watercress in a pink peppercorn-pumpkin seed vinaigrette and shaved Manchego.*

## ◆ VEGETABLES ◆ MEA ULU ◆ LEGUMBRES ◆ YASAI ◆ SAYUR ◆

Garam Masala Plantain \$5.50  
*over Cuban Black Beans topped with Lime Creme Fraiche.*

Marinated Tofu \$5.75  
*Kiawe Grilled and topped with Tomato-Ogo Salad.*

Nature's Basket \$7.50  
*Assorted Seasonal Veggies steamed with Aromatic Accouterments and served with Ginger-Chinese Parsley Pesto.*

Roasted Veggie "Tostada" \$7.95  
*Roasted Poblano, Caramelized Onions, Shiitake, and Grilled Veggies stacked with warm corn tortillas and black beans. Golden Pepper Coulis and Romesco.*

Exotic Mushroom Soba \$8.25  
*in Sake Cream Sauce and drizzled with White Truffle Oil, Regianitto, and Toasted Mac Nuts.*

## ◆ POULTRY ◆ MOA ◆ POLLO ◆ POLLAME ◆ TORINIKU ◆ GAI ◆

9-Spiced Chicken Brochettes \$7.50  
*Panang Peanut Curry Sauce and Balsamic Reduction*

Chef: Ed Kenney

Sous/Pastry Chef: Steve Brown

## ◆ MEAT ◆ I'O ◆ CARNE ◆ MANZO ◆ NIKU ◆ GNAWYUK ◆

Picadillo Lumpia \$6.25  
*Seasoned ground beef and pork lumpia-wrapped and fried crispy with Avocado-Tomatillo Mojo and Guajillo Sour Cream.*

Spice-Splattered Steak \$7.75  
*Pulehu grilled and topped with Argentinian Chinichurri.*

Look at that S-Car Go! \$8.25  
*Escargot Sauteed with Sofrito in a Herbaceous Tequila-Lime Butter Sauce served over creamy Polenta.*

Baby Back Ribs \$9.75  
*Ancho-Guava BBQ Sauce and Jicama Tri-Pepper Slaw.*

## ◆ ESPECIALES - Subject to change on a whim. ◆

Sopa \$4.25  
*Sweet Carrot-Coriander Soup with Black Beans and Kiawe Grilled Ahi*

Moroccan Braised Oxtail \$9.75  
*atop Seared Polenta Cake and Draped with Olive-Raisin Sauce and Saffron Aioli*

Kiawe Grilled Chile-koi Salmon \$19.50  
*Pasilla Chile - Lilikoi Glazed Salmon over Gandules Rice with Lemongrass Beurre Blanc and Seasonal Vegies.*

## ◆ SEAFOOD ◆ I'A ◆ PESCADO ◆ PESCE ◆ GYOKAI ◆ HOY SIN ◆

Calamare Frite \$7.25  
*Fluffy, Crispy Calamari with Chipotle Nuoc Cham*

Tahitianish Ceviche \$7.25  
*Shrimp and Fresh Fish in a Chunky Mango-Citrus Coconut Gazpacho*

Calypso Shell-on Shrimp \$7.95  
*Kekaha Farm-Raised Shrimp tossed with Caribe-Szechuan Salt and served with Lemon-Garlic Aioli.*

Ahi Carpaccio \$8.75  
*with Roasted Eggplant and Pepper Escabeche and Olive Tapenade Vinaigrette*

Steamed Clams \$9.75  
*Portuguese-esque with Chorizo in a Tomato-Fennel Coriander Broth.*

## ◆ BIG PLATES ◆

Paella Monsarrat \$22.75  
*A Menagerie of Stuff . . . Prawns, Mussels, Scallops, Fish, Calamari, and Chicken comingling on and within a bed of Chorizo-Saffron Jasmine Rice*

Filet Mignon \$24.50  
*with a luscious Sangria Roja Reduction, Crumbled Cabrales, Garlic-Yuca Smashed Potatoes.*

## ◆ SIDES ◆

Black Beans and White Rice \$4.25

Sauteed Spinach \$3.75  
*in Brown Butter with Garlic, Toasted Almonds, and Dried Fruit.*