

CAFE
Monsarrat



Kiawe Grilled & Tropical Island Spice

DINNER

*3106 Monsarrat Avenue
Call 737-6600 for Reservations*

◆SOUP◆KUPA◆SOPA◆ZUPPE◆SHIRU◆TONG◆

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

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

The Seizure Salad \$6.50
Whole-leaf Romaine Hearts with Fresh Horseradish Dressing, Red Chile Crouton, Regianitto, and Crispy Opae. With Grilled Chicken Breast add . . . \$3.50

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.

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

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

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

Calamare Frite \$7.50
Fluffy, Crispy Calamari with Chipotle Nuoc Cham

Tahitianish Ceviche \$7.75
Shrimp and Fresh Fish in a Chunky Chilled Mango-Citrus Coconut Gazpacho.

Calypso Shell-on Shrimp \$8.25
Kekaha Farm-Raised Shrimp tossed with Caribe-Szechuan Salt and served with Lemon-Garlic Aioli.

Ahi Carpaccio (yes, it's raw) \$8.75
with Roasted Eggplant and Artichoke Escabeche and Black Olive Tapenade

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

◆MEAT◆I'O◆CARNE◆MANZO◆NIKU◆GNAWYUK◆

Pumpkin Picadillo Lumpia \$6.75
Spiced ground beef, pork, and pumpkin with almonds and raisins lumpia-wrapped and fried crispy with Avocado-Tomatillo Mojo and Guajillo Sour Cream.

Look at that S-Car Go! \$8.50
Escargot Sauteed with Sofrito in a Herbaceous Tequila-Lime Butter Sauce

Baby Back Ribs \$9.75
Ancho-Guava BBQ Sauce and Pineapple-Jicama Slaw.

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

Sauteed Spinach \$3.95
in Brown Butter with Garlic, Toasted Almonds, and Dried Fruit.

"Moros" (Black Beans and White Rice) \$4.50

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

Exotic Mushroom Fideo \$8.25
Toasted Pasta in a simple Cream Sauce and drizzled with White Truffle Oil Regianitto, and Toasted Mac Nuts.

Kiawe Roasted Portabello \$8.50
A Fat Cap Over Puerto Rican Giandules Stuffing drizzled with Sangria Reduction and Chevre.

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!!!!

◆ESPECIALES - Constantly Evolving. (while supplies last)◆

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| Today's Soup California Callaloo with Pumpkin, Coconut, Arugula, and Ahi. | \$3.75 |
| Grilled Tofu (Poke-Style) Sesame-Soy marinade and topped with Tomato-Ogo Salad. | \$6.25 |
| Baja Shrimp Tacos Rock Shrimp, Capers, Roasted Red Onion, and Tomato over Soft Corn Tortillas with Creamy Avocado Vinaigrette. | \$7.95 |
| West Indies Spiced Rissoto with Salmon Tossed with Tomato Concasse and Topped with Pan-Blackened Salmon | \$8.75 |
| Cornmeal Crusted Soft Shell Crab Crispy Goodness Outside and Creamy Yumminess Within. Over Tropical Fruit and Arugula Salad and Topped with Cilantro Puree. | \$8.95 |
| Miyagi on the 1/2 Shell Fresh British Colombian Oysters with Mango-Habanero Daquiri Granita and Cilantro Oil. | \$9.25 |
| The Game Hen Herb Roasted with Garlic Mustard Seed-Port Wine Pan Sauce. Atop Seared Polenta Cake. | \$18.50 |
| The Pork Chops Jamaican Jerk Marinated and Kiawe Grilled w/ Banana-Rum Chutney & Garlic-Yuca Smashed Potatoes. | \$19.50 |
| The Snapper Pasilla Chile-Passion Fruit Glazed Fresh Blue Nose Snapper over Purple Potato Puree with Elegant Poblano Cream Sauce. | \$19.50 |
| The Mahi Mahi Okinawan Potato and Taro Crusted Mahi. Super Sweet Corn Sauce and Grilled Shiitake-Black Bean Relish. Over Horseradish Smashed Potatoes. | \$19.75 |
| The Salmon with Mango-Dried Shrimp Salsita, Lemongrass Butter Sauce, and Baby Veggies! | \$20.50 |
| The Ribeye Balsamic-Cafe Bustelo Marinade. Argentinian Chimmichurri. Spiced Garlic Butter. Sliced Pupu-Style. Deelish! | \$21.50 |
| The Lamb Thick Cut Kiawe Grilled Loin Chops with Mango Raita and Arugula-Mint Pesto. Coconut Rice. | \$22.50 |
| The Paella A Menagerie of Stuff . . . Prawns, Mussels, Scallops, Fish, Calamari, and Chicken commingling on and within a bed of Chorizo-Saffron Jasmine Rice. | \$22.75 |

Chef: Ed Kenney

Sous Chef: Shaw Tanner

Pastry Chef: Steve Brown

Open for dinner EVERYDAY from 5:00 pm to 9:30 pm
and for Lunch on Tuesday through Friday 11:30 to 2:00
Catering Available