



ALOHA MENU

STARTERS FOR SHARING

GARLIC MUSHROOMS TRILOGY
Paris, Pleurotus and Portobello mushrooms sautéed in olive oil and garlic, served with toasted bread

CAPONATA
Preserve with olive oil, garlic and herbs, sautéed aubergine, red onion, olives, sun dried tomatoes and capers, served with pizza bread made with olive oil, garlic and oregano

MAIN DISHES CHOOSE 1 PER PERSON

CANNELLONI
Fresh pasta stuffed with ricotta, spinach, Portobello mushrooms, truffle and herbs, au gratin with truffle béchamel sauce and tomato sauce with soya protein

RISOTTO KUKAELIO
Arborio rice in mushroom consommé with trilogy of fresh mushrooms, grana padano cheese and dehydrated onion

ASIAN PASTA
Sautéed rice noodles with savoy cabbage, red cabbage, cabbage, red onion, carrots, peanuts, lime and dehydrated onion

DESSERT CHOOSE 1 PER PERSON

HANA BOWL
seasonal fruit mix

LIME TART

DRINKS DURING THE MEAL UNTIL COFFEE

Kailua Wines (1 bottle/2pax)
OR
Superbock and Somersby imperials (2/pax)
OR
Coca-Cola (2/pax)

Water
Coffee

PRICE PER PERSON: 30€
MINIMUM OF 10 ADULTS

CHILDREN (UP TO 12 YEARS): 15€
DRINK: Coca-cola, filtered water
FOOD: Linguini Moana or Pizza Margherita
DESSERT: Olá Ice Cream

GENERAL CONDITIONS

- Extra consumption from each menu must be paid separately.
- Drinks are only included during the meal and must be consumed within the limits presented in the menu.



KAILUA MENU

STARTERS FOR SHARING

SWEET POTATO CHIPS WITH TARTAR SAUCE

TUNA PICA PAU WITH TOASTED BREAD
Fried tuna steaks with Portuguese-style sauce, served with toasted bread

CAPONATA
Preserve with olive oil, garlic and herbs, sautéed aubergine, red onion, olives, sun dried tomatoes and capers, served with pizza bread made with olive oil, garlic and oregano

MAIN COURSES CHOOSE 1 PER PERSON

RISOTTO BIANCO WITH FRIED CUTTLEFISH
Arborio rice with vegetable consommé, grana padano cheese and lime zest, served with dipped Pleurotus mushrooms

RISOTTO KUKAELIO
Arborio rice in mushroom consommé with trilogy of fresh mushrooms, grana padano cheese and dehydrated onion

KAUWELA (GARDEN PLATE)
Cauliflower puree, roasted green beans, roasted cauliflower, roasted pumpkin, broccoli couscous and toasted pumpkin seeds
You can add Braised Salmon or Tuna Chimichurri

ASIAN PASTA
Sautéed rice noodles with savoy cabbage, red cabbage, cabbage, red onion, carrots, peanuts, lime and dehydrated onion

DESSERT CHOOSE 1 PER PERSON

HANA BOWL
seasonal fruit mix

LIME TART

TIRAMISSU

DRINKS DURING THE MEAL UNTIL COFFEE

Molokai Sangria (2L/4pax)
OU
Kailua Wines (1 bottle/2pax)
OR
Superbock and Somersby imperials (2/pax)
OR
Coca-Cola (2/pax)

Water
Coffee

PRICE PER PERSON: 40€
MINIMUM OF 10 ADULTS

CHILDREN (UP TO 12 YEARS): 15€
DRINK: Coca-cola, filtered water
FOOD: Linguini Moana or Pizza Margherita
DESSERT: Olá Ice Cream

- You may bring your own birthday cake, and we offer the service.
- The corkage fee is €10 per bottle



OHANA SHARING MENU

COCKTAIL STARTER CHOOSE 1 OPTION ONLY (1 1L JUG FOR EVERY 4 PEOPLE)

CAIPIS, MOJITO, MARACANÃ OR APEROL

SHARING

CAPONATA
Preserve with olive oil, garlic and herbs, sautéed aubergine, red onion, olives, sun dried tomatoes and capers, served with pizza bread made with olive oil, garlic and oregano

GARLIC MUSHROOMS TRILOGY
Paris, Pleurotus and Portobello mushrooms sautéed in olive oil and garlic, served with toasted bread

TUNA PICA PAU WITH TOASTED BREAD
Fried tuna steaks with Portuguese-style sauce, served with toasted bread

NACHOS
With chopped tomato, jalapeño and fresh chilli, red onion, peppers, guacamole, cheddar cheese, soya protein and herbs, with barbecue sauce

HAWAIIAN SHRIMP
Garlic shrimp with cherry tomatoes, basil, thyme and rosemary served with toasted bread

SALMON CEVICHE
Salmon cubes marinated in Kailuana fashion, with red onion, radish, mango, lime, masago wasabi, wakame seaweed, peanuts and sesame seeds, finished with spicy mango foam and chilli filaments

ARANCINIS
2 fried risotto balls stuffed with mushrooms, tuna or fresh salmon, mozzarella, herbs and fresh chilli served with mustard and honey sauce and wakame seaweed

SWEET POTATO CHIPS WITH TARTAR SAUCE

PIZZA KUKAELIO
Mozzarella cheese, taleggio cheese, mushroom trilogy, fresh baby spinach, pistachio, raspberries, olive oil and oregano

DESSERT

CALZONE KOKOLEKA WITH NUTELLA AND VANILLA ICE CREAM

HANA BOWL
mix of seasonal fruits

DRINKS DURING THE MEAL UNTIL COFFEE

Molokai Sangria (2L/4pax)
OU
Kailua Wines (1 bottle/2pax)
OR
Superbock and Somersby imperials (2/pax)
OR
Coca-Cola / Natural Orange Juice (2/pax)

Water
Coffee

PRICE PER PERSON: 50€
MINIMUM OF 10 ADULTS

CHILDREN (UP TO 12 YEARS): 15€
DRINK: Coca-cola, filtered water
FOOD: Linguini Moana or Pizza Margherita
DESSERT: Olá Ice Cream