

SALADS AND APPETIZERS

SOUP OF THE EVENING 6.00

HOUSE SALAD 6.00

MIXED GREENS TOSSED WITH TOMATOES, SCALLIONS, RED CABBAGE, AND ITALIAN VINAIGRETTE. TOPPED WITH SHREDDED MOZZARELLA.

CAESAR SALAD 6.00

CRISPY ROMAINE LETTUCE TOSSED WITH FRESH PARMESAN CHEESE, FOCACCIA CROUTONS AND TANGY CAESAR DRESSING. ANCHOVIES OPTIONAL.

SPINACH SALAD 6.00

BABY SPINACH LEAVES WITH FRESH FRUIT AND RASPBERRY VINAIGRETTE. TOPPED WITH TOASTED WALNUTS AND CRUMBLLED FETA.

SEARED SCALLOPS 12.00

FRESH ALL NATURAL SCALLOPS PAN SEARED AND SERVED WITH GRILLED BAGUETTE, CAPRESE SALAD AND A DRIZZLE OF PIRI-PIRI OIL.

GINGER LIME CHICKEN WINGS 9.00

ORGANIC CHICKEN WINGS GLAZED WITH GINGER, LIME AND SOY. SERVED WITH SCALLION CILANTRO SOUR CREAM AND JICAMA SLAW.

AEGEAN GRILLED SHRIMP 11.00

FRESH WILD SHRIMP MARINATED AND GRILLED. SERVED WITH TZATZEKI, FETA, TOMATO AND WARM GARLIC NAAN.

POLENTA CAKES WITH MUSHROOM RAGU 10.00

CRISPY FRIED POLENTA CAKES TOPPED WITH WILD MUSHROOM RAGU, ITALIAN PARSLEY AND AGED GOUDA. CHEESE.

CALAMARI FRITTI 9.50

FRESH SQUID TUBES AND TENTACLES FRIED WITH A COATING OF SEASONED RICE FLOUR AND CORNMEAL. SERVED WITH SPICY ANCHOVY MAYO AND MARINARA.

ENTREES

FILET OF BEEF 27.00

PASTURE RAISED BEEF TENDERLOIN SEASONED AND PAN SEARED. TOPPED WITH TOMATO "JAM", BLUE CHEESE AND RED WINE DEMI GLACE.

GRILLED LAMB RIB CHOPS 35.00 (3) 26.00 (2) 16.00 (1)

AUSTRALIAN DOUBLE CUT CHOPS TOPPED WITH ROASTED GARLIC AND MINT INFUSED DEMI GLACE.

ROASTED SALMON 23.00

FRESH "NORTHERN HARVEST" SALMON TOPPED WITH SAUTEED APPLES, SWISS CHARD, LEMON CITRONETTE AND CRUMBLLED CHEVRE.

CHICKEN CAPRI 18.00

SAUTEED FRESH ORGANIC CHICKEN BREAST SERVED OVER ANGEL HAIR PASTA AND TOPPED WITH TOMATO CAPER BUTTER SAUCE, FRESH ITALIAN PARSLEY AND GRATED PARMESAN CHEESE.

PORK PUNJABI 20.00

CERTIFIED BERKSHIRE PORK TENDERLOIN MARINATED IN TANDOORI SPICES AND GRILLED. SERVED WITH BASMATI RICE AND CURRY SAUCE, CHUTNEY, AND PAPADUM.

SEAFOOD SALVATORE 20.00

ALL NATURAL SEA SCALLOPS OR FRESH SHRIMP SAUTEED WITH GARLIC, SWEET ONION, BACON, TOMATOES, AND SPINACH. TOSSED WITH FRESH FETTUCINI AND TOPPED WITH PARMESAN CHEESE AND FRESH BASIL.

CRISPY DUCK 26.00

HALF A ROAST DUCKLING WITH SWEET CHILI AND PEARL ONION GLAZE. SERVED WITH CHIPOTLE BUTTERED SWEET POTATOES.

ASIAN EDAMAME CAKES 17.00

FRESH BABY SOYBEANS BLENDED WITH TOASTED MILLET, GRATED VEGETABLES, GINGER, GARLIC, CHILES AND LIME. PAN FRIED AND SERVED OVER VEGETABLE FRIED RICE. TOPPED WITH GINGER WASABI CREAM AND PICKLED GINGER.

FRESH FISH OF THE EVENING MARKET PRICE

ENTREES SERVED WITH SALAD, HOUSE MADE BREADS AND CHEF'S ACCOMPANIMENTS

THE BEST FOR YOU!

MALIA'S IS COMMITTED TO SERVING THE BEST PRODUCTS FOR YOU AND FOR THE PLANET. WE KNOW YOU APPRECIATE OUR AVOIDANCE OF FACTORY FARMED AND PROCESSED FOODS IN FAVOR OF THOSE THAT ARE PRODUCED ETHICALLY AND WITHOUT HARMFUL ADDITIVES, TRANS FATS AND HIGH FRUCTOSE CORN SYRUP.

OUR NATURALLY RAISED BEEF, POULTRY, LAMB, AND PORK ARE FREE OF ANTIBIOTICS, ADDED HORMONES, ARTIFICIAL INGREDIENTS AND PRESERVATIVES AND ARE RAISED BY FARMERS WHO PLEDGE HUMANE AND SUSTAINABLE PRACTICES.

OUR SUPPLIERS INCLUDE:

PORK: COUNTRY VIEW, A NETWORK OF SMALL FAMILY FARMERS

CHICKEN: COLEMAN NATURAL, A NETWORK OF SMALL FAMILY FARMERS

**BEEF: AUSSIE PREMIUM FARMS 100% GRASS FED AND FINISHED
MIBECK FARM, BARNWELL SC**

LAMB: NEW ZEALAND 100% GRASS FED AND FINISHED

SHRIMP: WILD CAUGHT US SHRIMP

MILK AND EGGS: ORGANIC AND LOCALLY PRODUCED

SALMON: NORTHERN HARVEST SEA FARMS, CLEAN AND SUSTAINABLE AQUACULTURE PRODUCING SALMON WITH MORE OMEGA 3 THAN WILD SALMON. THIS FARM USES ALL NATURAL AND SUSTAINABLE FEED WITH NO ADDED HORMONES OR ANTIBIOTICS. THESE SALMON ARE NET FISH PROTEIN PRODUCERS.

