

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, FOCCACIA CROUTONS AND TANGY CAESAR DRESSING. ANCHOVIES OPTIONAL.

SPINACH SALAD 6.00

BABY SPINACH LEAVES WITH FRESH FRUIT AND POPPYSEED DRESSING. TOPPED WITH CRUMBLLED FETA CHEESE AND TOASTED WALNUTS.

CRISPY SHRIMP 10.00

FRESH WILD CAUGHT SHRIMP FRIED IN A LIGHT AND CRISPY BATTER AND SERVED WITH A MANGO ARUGULA SALAD, SHAVED RED ONION AND MANGO "KETCHUP".

SEARED SCALLOPS 11.50

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

PORTABELLA STACK 9.50

ROASTED PORTABELLA MUSHROOM CAPS STACKED WITH HERBED CHEVRE, LOCAL TOMATOES AND FRESH SPINACH. DRIZZLED WITH ROASTED RED PEPPER COULIS.

SCOTTISH SMOKED SALMON 10.00

THINLY SLICED SCOTTISH WOOD SMOKED SALMON SERVED WITH PUMPERNICKLE TOASTS, LEMON PEPPER CREAM CHEESE, ARUGULA, SHAVED RED ONION AND CAPERS.

CHICKEN AND ARTICHOKE CREPE 9.00

TENDER POACHED CHICKEN BREAST SLICES WITH ARTICHOKE HEARTS AND FONTINA CHEESE BAKED IN A DELICATE CREPE. TOPPED WITH LOCAL TOMATO CONCASSE.

ENTREES

FILET OF BEEF 27.00 (8 oz) 21.00 (4 oz)

PASTURE RAISED BEEF TENDERLOIN MARINATED AND GRILLED. TOPPED WITH RED WINE JUS, LOCAL TOMATO AND BEARNAISE.

SEAFOOD FETTUCINI 20.00

WILD CAUGHT SHRIMP AND LUMP CRAB SAUTEED WITH SWEET ONIONS, TOASTED GARLIC, FRESH SPINACH AND GREEN PEAS. TOSSED WITH FRESH FETTUCINI, LEMON, OLIVE OIL AND CHILI FLAKES. TOPPED WITH CRISPY PARMESAN FRICO.

GRILLED LAMB RIB CHOPS 24.00 (3) 19.00(2) 14.00(1)

NEW ZEALAND DOUBLE CUT CHOPS RUBBED WITH ROSEMARY SALT AND TOPPED WITH RED WINE JUS AND TOMATO JAM.

FRESH FISH OF THE EVENING MARKET PRICE

LET US INFORM YOU ABOUT THE CHEF'S PREPARATION OF THE FRESHEST FISH AVAILABLE THIS EVENING.

SALMON PEPITO 19.00

FRESH FILLET OF SALMON ROASTED WITH A PUMPKIN SEED CRUST. TOPPED WITH GREEN CHILE BUTTER, DICED MANGO AND AVOCADO.

GRILLED PORK CHOP 22.50

GRILLED NIMAN RANCH THICK CUT AND BONE IN PORK CHOP SERVED WITH SAUTEED APPLES AND SWISS CHARD AND FINISHED WITH APPLEJACK BRANDY DEMI GLACE.

BLACK BEAN CAKES 16.00

BLACK BEANS BLENDED WITH QUINOA, ZUCCHINI, PUMPKIN SEEDS, GARLIC AND SOUTHWESTERN SPICES. SERVED AS CRISPY CAKES OVER A FRESH VEGETABLE SAUTE. TOPPED WITH CHILE AIOLI AND TOASTED PUMPKIN SEEDS.

CHICKEN SCALLOPINI 18.00

ORGANIC CHICKEN BREAST POUNDED THIN AND SAUTEED WITH FRESH LEEKS AND TOMATOES. TOPPED WITH THINLY SLICED PROSCIUTTO AND FONTINA CHEESE. FINISHED WITH WHITE WINE VELOUTE.

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

WE SERVE REAL FOOD !

MALIA'S IS COMMITTED TO SERVING REAL FOOD BECAUSE WE CARE ABOUT OUR OWN HEALTH AND YOURS AND THE HEALTH OF OUR ENVIRONMENT.

WE AVOID PROCESSED FOODS CONTAINING ADDITIVES, CHEMICALS, PRESERVATIVES, TRANS FATS AND HIGH FRUCTOSE CORN SYRUP.

WE PURCHASE MEATS AND SEAFOOD THAT ARE NATURALLY, HUMANELY AND SUSTAINABLY RAISED WITH PLENTY OF SPACE, FRESH AIR AND CLEAN WATER. THEY ARE NURISHED WITH FOODS THIER BODIES ARE DESIGNED TO EAT AND ARE NEVER GIVEN HORMONES OR ANTIBIOTICS.

FACTORY FARMING IS SOMETHING WE CANNOT SUPPORT.

FOODS RAISED THE TRADITIONAL WAY TASTE BETTER.