RAW BAR OYSTERS minimum order 4PC -----SEASONAL PICK -PLEASE ASK OUR STAFF! served with horseradish & sherry wine vinegar KING CRAB -----BOILED 5.50Z KING CRAB served with harissa cocktail sauce, clarified butter & lemon JUMBO SHRIMP -----∰3PC JUMBO SHRIMP served with harissa cocktail sauce, clarified butter & lemon

try our seafood platter with 4 pc fresh oysters, 5.5oz king crab and 3pc jumbo shrimp.

COLD TAPAS

KONA "KAMPACHI" CARPACCIO

kona kampachi, red onion, radish, daikon, arugula, mini tomatoes, basil and pineapple vinaigrette

 BURRATA & CAMPARI TOMATO CAPRESE creamy burrata cheese with campari tomatoes and homemade pesto

CHEF MASA'S SEASONAL SPECIALS



PAELLA

RED KING CRAB & **JUMBO SHRIMP PAELLA**

red king crab, kauai shrimp, calamari, jumbo shrimp, mahi, green bean and seafood stock \$52

HOT TAPAS

OVENTION \$16 sherry steamed manila clams

CALAMARO SALTATO \$16 squid and scallop saute with minced broccoli, anchovy, sun dried tomato, onion, butter and soy sauce

 GRILLED AMERICAN WAGYU \$18 **PUPU STYLE**

american wagyu flap meat with chimichurri, arugula and lemon

\$18 grilled octopus leg with potatoes, olives and spicy arrabbiata sauce

ENTREE

CHICKEN PICCATA

with sea asparagus and cherry tomatoes

\$39

pan fried chicken breast with mozzarella, caper, fresh tomato, egg and lemon butter sauce. with a side of spinach sauté & mixed beans

PIZZA

PIZZA HAWAIIAN

\$28

neapolitan style pizza with portuguese sausage, pork belly, grilled cabbage, pineapple, jalapeno, pesto, mini tomatoes, mixed cheese and grana padano

PASTA

UNI & LOBSTER TOMATO CREAM SAUCE \$42

sea urchin and lobster meat in creamy tomato cream sauce

= BOCA [SPANISH FOR MOUTH] + DELICIOUS! OUR SPANISH & ITALIAN STARTERS, MOUTHFUL OF DELICIOUSNESS!

SPANISH



(I) TORTILLA spanish omelette with onion confit, potatoes, chorizo, prosciutto and grana padano **F** \$9



\$24

\$21

"TACO" PINCHO DE CERDO bite size pork belly tacos with "daikon tortilla", chipot'le mayo and purple cabbage pickles **II** \$6 **II** \$9



(1) PATATAS BRAVAS deep-fried potatoes with aioli sauce and spicy bravas sauce **II** \$6 **I** \$9

OB PADRON

deep-fried shishito peppers tossed with paʻakai o ka ʻaina salt **II** \$6 **I** \$9



 GAMBAS AL AJILLO shrimp fried with chili pepper oil **F** \$9



(9) HONGOS AL AJILLO mixed mushrooms fried with italian parsley butter **5**\$9

HALF

\$10

ITALIAN



CROSTINI toasted bread with prosciutto, papaya, mascarpone cheese' and macadamian nut blossom honey

II \$6 **I** \$9



◎◎CAPONATA chilled sicilian vegetable stew with eggplant, zucchini, bell peppers, carrot, onion brussels sprouts and asparagus

II\$6 **II**\$9



TAGLIATA grilled, sliced and chilled duck breast with crunchy vegetables and coconut oil **E** \$9



MELANZANE eggplant, mozzarella, homemade bolognese, fresh jalapenos and melba toast **E**\$9



CALAMARI FRITTI deep-fried calamari battered with semolina, grana padano and ogo seaweed

II \$6 **I** \$9



VERDURE FRITTE deep-fried zucchini & eggplant battered with semolina, grana padano and ogo seaweed **F**\$9

FULL

\$11

\$11

\$11

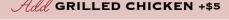
SALADS, SOUPS & HAM

FULL

\$16

RIGO CAESAR SALAD

romaine wedge with creamy homemade anchovy caesar dressing, croutons, bacon, cottage cheese and black sesame tuile





PAPAYA & KALE SALAD \$10 \$17 prosciutto, papaya, cherry tomatoes, kale, beets, cottage cheese and mint with coriander vinaigrette

romaine, kale, green leaf, red leaf, cherry tomatoes, radish,

broccoli, black olives in onion-horse radish vinaigrette dressing



■GARLIC PARMESAN BREAD

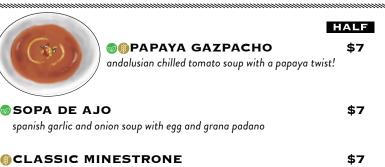
hot out of the oven! garlic and parmesan bread for your starter, salad or soup!

PAN CON TOMATE spanish tomato bread

\$10 \$16

\$6

\$10





HAM PLATTER

chef's selection of hams with olives, dried cranberries, sun dried tomatoes and walnuts

II \$21 **II** \$31

JAMON SERRANO +\$5

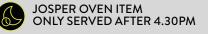
classic and hearty italian soup with mixed vegetables and bacon

JAMON SERRANO -SPAIN **II** \$15 **I** \$21

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS - FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%.

VEGETARIAN







JOSPER OVEN, BUILT AND SHIPPED FROM SPAIN, WORKS 100% WITH CHARCOAL,ALLOWING THE INGREDIENTS TO BE GRILLED AND SMOKED AT THE SAME TIME. ITS HIGH OPERATING TEMPERATURE ALLOWS SHORTER COOKING TIME, ADDING UNIQUE TEXTURE AND JUICINESS IN ALL PRODUCTS.

(1) (8) ANGUS PRIME SIRLOIN

90z grilled angus prime sirloin served with grilled tomato and deep-fried rosemary potatoes

🚱 🛮 FRESH CATCH & SCALLOPS \$46

\$41

grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée "salmorejo" sauce and a side of kale

PORK CHOP

10oz us pork chop with grilled cabbage

\$44

7oz colorado french lamb with summer vegetable caponata and relish

ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH... . HICKORY SMOKING CHIPS ... CHERRY SMOKING CHIPS ... MESOUITE SMOKING CHIPS

\$39

JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

 $mozzarella, zucchini, eggplant, bell\ pepper,\ onion\ and\ 4\ kinds\ of\ mushrooms$

ASPARAGUS BRUSSELS SPROUTS GRILLED CABBAGE

BROCCOLI PUMPKIN ROSEMARY POTATOES

WOOD FIRED PIZZAS

NEAPOLITAN STYLE PIZZA BAKED IN STEFANO FERARRA BRICK OVEN, HAND-MADE AND SHIPPED ALL THE WAY FROM NAPLES, ITALY!

MARGHERITA \$23 PIZZA BISMARK \$28 tomato sauce, mozzarella, and basil pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano **PIZZA HAWAIIAN** \$28 PROSCIUTTO AND ARUGULA \$25 portuguese sausage, pork belly, grilled cabbage, pineapple, jalapeno, pesto, prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano mini tomatoes, mixed cheese, grana padano **® FUNGHI** \$26 SALAMI AND JALAPEÑO \$25 mushrooms, portabella, eryngii, maitake, shredded cheese, cottage cheese tomato sauce, salami, jalapeño, mixed cheese 🌚 ORTOLANA ⊚ QUATTRO FORMAGGI \$25

\$3 CHERRY TOMATOES \$3 \$5 ZUCCHINI SALAMI \$5 TRUFFLE OIL **PIZZA** \$3 EXTRA CHEESE \$5 **EGGPLANT TOPPINGS** PROSCIUTTO \$5 MUSHROOM MEDLEY \$5 \$3 MOZZARELLA \$5 FRESH JALAPEÑOS



SPAGHETTI dried spaghetti 1.77mm cooked al dente (firm to the bite)





gorgonzola, mozzarella, cheddar, pecorino romano

PLEASE NOTE: GLUTEN FREE OPTIONS GLUTEN FREE ARE AVAILABLE, HOWEVER WE CANNOT **GUARANTEE 100% PREVENTION OF** CROSS CONTAMINATION.



⊚ AGLIO OLIO E PEPERONCINO

spaghetti with garlic, olive oil, chili pepper and parsley

\$21



CHICKEN & PORCINI ALFREDO creamy alfredo sauce with chicken and porcini

\$25



\$24

chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil



CARBONARA WITH PORTABELLA FRITTO \$25

fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto



WITH WALNUT & PROSCIUTTO FRITTO

PESCATORE ROSSO

\$24 spaghetti with grana padano, pecorino romano, butter, olive oil,

fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce

walnut and prosciutto fritto



VONGOLE WITH BRUSSELS SPROUTS \$27



{BIANCO OR ROSSO} spaghetti with manila clams, garlic, olive oil, butter and italian parsley



tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid



\$32

creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni,

GORGONZOLA RIGATONI

eggplant paste and dill

\$27

\$3

HILLIAH HILLIAH HILLIAH KARANTAN KARANTAN KARANTAN KARANTAN KARANTAN KARANTAN KARANTAN KARANTAN KARANTAN KARANT

\$3 MUSHROOM MEDLEY

\$5 CALAMARI

\$5

\$5

PASTA TOPPINGS

EGGPLANT CHERRY TOMATOES

\$3 PANCETTA

\$5 PROSCIUTTO

CHICKEN *cannot add to \$5

Paella

MCHICKEN, NDUJA & **MIXED BEANS PAELLA** mixed beans and chicken & seafood stock

\$32

ARROZ

Caldoso

(I) CLAM CALDOSO spanish soup rice with manila clams, arborio rice with seafood stock

\$35

\$32

SEAFOOD PAELLA

PAELLA NEGRA

() CREMA CATALANA

manila clams, kauai shrimp, squid, arborio rice and seafood stock

Squid ink paella with squid, green beans, seafood stock and aioli

\$33

\$35

CHICKEN & MUSHROOM CALDOSO

spanish soup rice with chicken, mushrooms, arborio rice with chicken & seafood stock

> PLEASE NOTE: ALL OF OUR ARROZ DISHES ARE MADE FROM SCRATCH. IT TAKES A MINIMUM OF 30 MINUTES TO COOK.

DESSERTS

CLASSIC TIRAMISU homemade creamy tiramisu made with coffee and mascarpone cheese

\$9

\$11

() CHOCOLATE CASSATA italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce

creamy catalonian custard with crisp caramelized topping! **BASQUE CHEESECAKE**

basque style cheese cake with apple filling, black sesame crumble and chantilly cream

GELATO / SORBET gelato/sorbet of the day % two flavors of your choice \$8

\$12