



Cafe O'Lei

AT THE MILL HOUSE

first bites

"TO SHARE"

**SAUTEED HAMAKUA ALII MUSHROOMS
+ OVEN CHARRED BROCCOLINI**

evoo, white balsamic reduction, truffle /18

CALAMANSI HAMACHI CRUDO*

fresh jalapeno, ponzu, rice crackers (gf, df) /21

AHI NACHOS ^*

crisp wontons, wasabi aioli, sriracha
furikake /18

CAFE O'LEI LETTUCE WRAPS

chicken, shiitake mushrooms, water chestnuts
hoisin, butter lettuce (df) /12

STRIPS OF CALAMARI STEAK

citrus aioli, white balsamic reduction, fried
capers /13

MAUI ONION SOUP EN CROUTE

puff pastry, gruyere cheese /12

KUMU FARMS HALF PAPAYA SALAD

shrimp, avocado, maui greens,
lilikoi-papaya seed vinaigrette (gf, df) /16

CHARRED KALE CAESAR SALAD*

with romaine, herb crouton crumble,
creamy garlic dressing, parm /16

AVOCADO + ROASTED BEET SALAD

marinated and roasted beets, dates, pear,
arugula, "mac nut lemon ricotta" (v, df, gf) /17

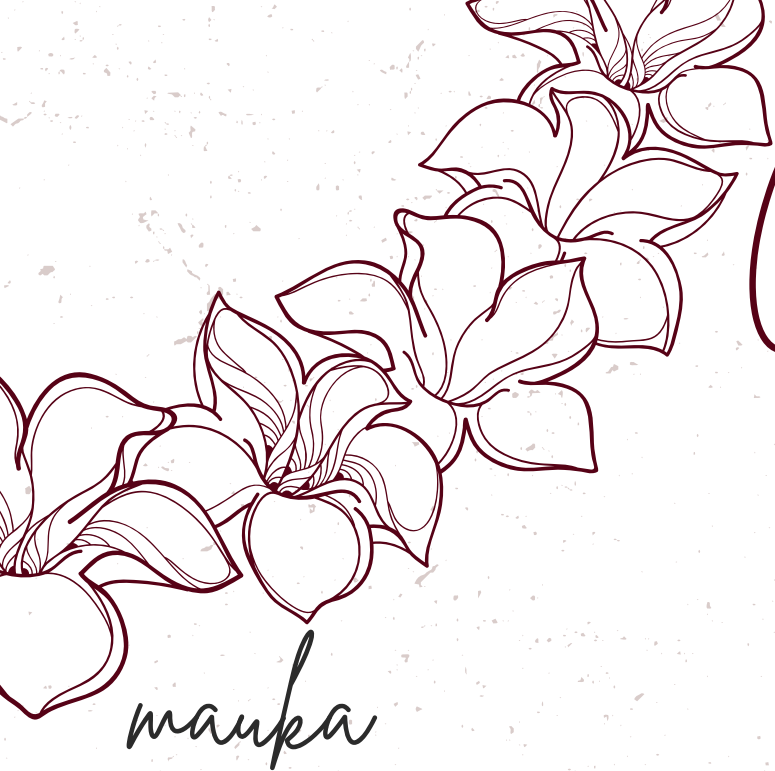
HAND TOSSED FLATBREAD

fresh ingredients /14

DINNER

[^]preserved with CO to promote color

*warning: consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase the risk of foodborne illness.



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mauka

"FROM THE LAND"

HANGER STEAK + SHRIMP DUO*

maui onion bacon jam, mustard demi
potato croquette, broccolini /38

MEDALLIONS OF BEEF TENDERLOIN*

taro pa'i'ai, seared foie gras
alio and shiitake mushroom cream /52

ROAST PRIME RIB OF BEEF*

mashed potatoes, au jus
creamed horseradish, popover /38

BRAISED SHORTRIBS

ginger, shoyu, star anise, sriracha
jackfruit + vegetable ragout /34

SLOW COOKED LAMB SHANK

bone in, creamed polenta, root veg /32

COQ AU VIN

tender bone-in chicken cooked in red wine,
bacon, pancetta, mushrooms
thyme, taro-potato cake /24

JACKFRUIT + SWEET POTATO ENCHILADAS

roasted jackfruit + sweet potatoes
house enchilada sauce (v, gf, df) /21

makai

"FROM THE SEA"

BLACKENED MAHI MAHI

kumu farms papaya salsa, ginger butter
steamed rice (gf) /32

TOGARASHI SEARED AHI*

wasabi butter, vegetable namasu
tempura asparagus maki /36

SHRIMP PAPPARDELLE

house made papapardelle
garlic cream, basil /28

BAKED STUFFED LOBSTER TAIL

brioche, shrimp, leek stuffing
vanilla bean cream, chorizo
green beans + asparagus /48

CHEF'S CATCH

daily offering /MP

add 1/2 cold water lobster tail /15

add 2 colossal shrimp /15