



PUPU

first bites to share

PORK BELLY BAO

asian marinated pork belly, namasu
house made chinese sweet buns **17**

HAMACHI CARPACCIO*

citrus ponzu, cucumber sunomono, fresno chili,
crispy nori rice cracker (df) **24**

CAFE O'LEI LETTUCE WRAPS

chicken, shiitake mushrooms, water chestnuts,
hoisin, butter lettuce (df) **15**

STRIPS OF CALAMARI STEAK

citrus aioli, white balsamic reduction
fried capers **15**

MAUI ONION SOUP EN CROUTE

puff pastry, gruyere cheese **13**

FRIED TAKO POKE

tender octopus, sweet soy glaze, yuzu aioli
furikake, tobiko **23**

GOCHUJANG BRUSSELS SPROUTS

sauteed brussels sprouts, sesame
gochujang vinaigrette (v, df) **16**

KUMU FARMS HALF PAPAYA SALAD

shrimp, avocado, maui greens, lilikoi-papaya seed
vinaigrette (gf, df) **17**

CAFE O'LEI CAESAR SALAD

romaine, herb crouton crumble
creamy garlic dressing, parm **16**

HAND TOSSED FLATBREAD

kiawe wood fired oven, house made dough
margherita style **15**
chef's daily preparation **17**
gluten free crust **+4**



CAFE O'LEI

AT THE PLANTATION

chef Matt Freitas

MAUKA "from the land"

CHARBROILED PORK CHOP*

coriander spiced pork chop, mango chutney, browned butter, savory corn cake, local veg **40**

NEW YORK STEAK*

shiitake mushroom cream, crispy onions, mashed potatoes, local veg **42**



ROAST PRIME RIB OF BEEF*

au jus, creamed horseradish, mashed potatoes, pop over, local veg **46**



ASIAN BRAISED SHORTRIBS

ginger, shoyu, star anise, sriracha steamed rice, green beans (df) **44**

"HULI HULI" STYLE CHICKEN

sweet soy glaze, asian namasu fried rice, local farm vegetables (gf,df) **32**

SZECHUAN EGGPLANT + TOFU

japanese eggplant, red bell pepper, green beans, fried tofu, szechuan peppercorn, steamed rice (df, v) **28**

MAKAI "from the sea"



MACADAMIA NUT CRUSTED MAHI MAHI

lemon-caper butter, mashed potatoes local farm vegetables **36**

FURIKAKE SEARED AHI*

fresh caught ahi, soy-mirin butter, asian namasu, steamed rice, local baby bok choy **Market Price**

BLACKENED SHRIMP LINGUINE

jumbo shrimp, garlic cream, basil, tomato **33**



LOBSTER RISOTTO

sweet corn asparagus risotto brandy blush cream, truffle essence (gf) **47**

SEARED DIVER SCALLOPS*

arugula fennel salad, citrus bacon vinaigrette, potato puree, crisp bacon **44**

CHEF'S CATCH

daily offering **Market Price**



indicates a local and staff favorite!!

*warning: consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase the risk of foodborne illness.
many of our items can be made gluten free or dairy free, just ask your server! -- please be specific with allergies
menu subject to substitution based on availability

a 3% kitchen appreciation fee will be added to all checks before tax - 100% of this is given directly to our hard working kitchen team