



STARTERS ENSALADAS TAPAS

KABOCHA SQUASH BISQUE ^{GF} 12

Coconut Milk,
Smoked Paprika Pepitas

BEET & ISLAND TOMATO SALAD ^{GF, V} 18

Mixed Big Island Berry
Junior Jam, Big Island
Goat Cheese,
Oro Di Rufolo Oil

WAIMEA GREENS SALAD ^{GF, V} 15

Vine Ripen Tomatoes,
Hilo Hearts of Palm,
Marcona Almonds,
Red Wine Vinaigrette

GREEK GODDESS SALAD ^V 17

Chopped Baby Romaine,
Charred Vegetables, Feta,
Chickpeas, Kalamata Olives,
Feta Stuffed Fried Bread

GRILLED OCTOPUS 18

Mojo Verde, `Ulu Bravas,
Big Island Fiddle
Head Fern Salad,
White Balsamic Vinaigrette

SHISH KEBABS 16

Island Catch & Premium Beef,
Lemon Couscous, Salsa Verde,
Sweety Drop Peppers,
Piripiri Sauce

FRITO MISTO 18

Calamari, Kaua'i Shrimp,
Chilies, Garden Vegetables,
Ali'i Mushrooms, Olena Aioli,
Parmesan

GAMBAS AL AJILLO ^{GF} 17

Sautéed Kaua'i Shrimp,
Arugula, Smoked Paprika,
Garlic

MERIDIA CATAPLANA ^{GF} 20

Island Wild Boar Sausage,
Kona Clams, Kaua'i Shrimp,
White Wine, Garden Chili,
Polenta Croutons

FRESH CRUDO BAR +

WILD AHI CRUDO ^{GF} 18

Hawaiian Sea Asparagus,
Garden Citrus Gastrique,
Grilled Island Pineapple,
Kona Salt, Arugula

CHARCUTERIE PLATE DE MAISON 29

Jamon Iberico - "Spanish Cured Ham"
Prosciutto di Parma - "Italian
Carved Ham"

'Nduja - spicy, spreadable pork
salumi

Castelvetro Olives - olives
from Southern Italy

Daily Charcuterie de Mason
Preserved Wild Caught Catch
Bresaola - aged salted beef
House Made Pickles, Lavosh

*OYSTER CRUDO ^{GF} 24

Liliko'i Vinegar,
Spicy Soffrito
6 oysters per order

CAPRESE ^{GF, V} 17

Ho Farms Tomatoes, Garden
Basil, Burrata Cheese, Almond
Pesto, Terracuja EVOO

KEAHOLE ABALONE ESCABECHE ^{GF} 27

Garden Coriander Leaf-Garlic
Chive Vinaigrette,
Pickled Mustard Seeds, EVOO

BACON WRAPPED DATES ^{GF} 16

Passion Mustard,
Manchego Cheese, Arugula

STUFFED PIQUILLOS ^{GF} 15

Punachicks Chicken, Marcona
Almonds, Dried Mango, Manchego

FLATBREADS

PFA 21

Prosciutto, Figs, Arugula,
Pecorino Cheese

MARGHERITA ^V 19

Pomodoro, Garden Basil,
Mozzarella Cheese,
HO Farms Baby Tomatoes

DAILY INSPIRED FLATBREAD ^{MP}

A service charge of 18% will be added for all parties of 6 or more

MERIDIA MANAGER, KYLI DODSON, KDODSON@WESTINHAPUNABEACH.COM

CHEF DE CUISINE, JUNIOR ULEP, JULEP@WESTINHAPUNABEACH.COM

FROM THE SEA

PESCE ALA MERIDIA MP

Ask your server about our day boat catch offering!

*ALMOND CRUSTED AHI 45

Organic Freekeh, Wilted Garden Greens, Almond Pesto, Beurre Rouge

*GRILLED BRANZINO ^{GF} 55

Whole European Seabass, Watercress and Pipinola Shoots, White Balsamic Vinaigrette, Lemon Herb Rice

PAELLA MIXTA ^{GF} 52

Bomba Rice, Wild Pork Sausage, Chicken, Peas, Saffron, Kaua'i Shrimp, Clams

*Due to the nature of this dish, please allow 20 minutes for proper cooking.

SEARED SCALLOPS 47

Crispy Pasta Fideo, Spicy Tomato Sauce, Arugula Vinaigrette, Hearts of Palm & Sweet Corn Relish

FROM THE GARDEN

HERB ROASTED 33

CAULIFLOWER STEAK ^{GF, V}

Garden Vegetables, Wilted Garden Kale, Crispy Polenta, Herb Vinaigrette

ISLAND MUSHROOM RISOTTO ^{GF, V} 38

Garlic Sautéed Island Mushroom Medley, Porcini Powder, Truffle Oil, Parmesan

FROM THE RANGE

BRAISED BIG ISLAND SHORT RIB ^{GF} 45

Roasted Garlic Mashed Potatoes, Thyme Roasted Heirloom Carrots, Broccolini, Natural Jus

PUNACHICKS "BRICK CHICKEN" ^{GF} 40

Hilo Hearts of Palm Puree, Roasted Island Vegetables, Natural Anise Jus, Garden Honey-Preserved Lemon Marmalade

GRILLED BABY RACK OF LAMB 49

Pasta Fregola, Basil, Garden Ratatouille, Mint Oil

PORK MILANESE 45

Breaded Heritage Pork Chop, Mostarda, Pepper Greens, Saffron Risotto

*SOLOMILO ^{GF} 49

New York Strip Steak, Black Garlic Romesco, Grilled Hamakua Mushrooms, Garden Eggplant, Roasted Fingerling Potatoes, Kona Coffee Demi Glace

BIG ISLAND WILD BOAR RAGU 43

House Made Pappardelle Pasta, Shaved Big Island Goat Parmesan, Island Mushrooms, Garden Gremolata

SIDES

BREAD REFILL ^V 5

Balsamic, Olive Oil

BROCCOLINI FRITO ^{GF, V} 10

Garden Limone

CHARRED BRUSSEL SPROUTS ^{GF} 12

Guanciaie Vinaigrette

SAFFRON RISOTTO ^{GF, V} 15

SAUTEED ISLAND MUSHROOMS ^{GF, V} 12

Garlic, Kona Salt

ROASTED FINGERLINGS ^{GF, V} 10

Garden Herb Gremolata

GRILLED ASPARAGUS ^{GF, V} 10

Plancha Fried Puna Egg, Parmesan

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

^{GF} - Gluten Free
^V - Vegetarian