

EATHONOLULU

C R E A T I V E C U I S I N E

CHEF DAVID + TEAM **EAT** ARE FEATURING MIDDLE EASTERN INSPIRATION!

SAVORY EATS

Fried Eggplant *(also w a vegetarian option)* **6.00** EACH
Tahini Sauce, Pomegranate & local herbed Big Island Honey

Persian Chicken "Salad" *(also w a vegetarian option)* **7.00** EACH
w Yogurt Sauce, Oahu Cucumber/Tomato "Slaw" + over Flatbread

Apricot stuffed Paniolo Big Island Meatball **7.00** EACH
w Saffron Broth & Chic Peas

Spiced Lamb Stew *(also w a vegetarian option)* **8.00** EACH
over Red Lentils

\$25.00 FOR ALL FOUR SAVORY EATS

SWEET TREATS

Pistachio & honeyed HI Sweet Bread Pudding **4.00** PER

House made **Vanilla Raisin Walnut Cookies** **3.00** PER