



## STARTERS TAPAS

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**KABOCHA SQUASH BISQUE** <sup>GF</sup> 15  
Coconut Milk,  
Smoked Paprika Pepitas

**GRILLED OCTOPUS** <sup>GF</sup> 27  
Mojo Verde, `Ulu Bravas,  
Big Island Fiddle-head Salad,  
White Balsamic Vinaigrette

**SHISH KEBABS** 23  
Island Catch & Premium Beef,  
Lemon Couscous, Salsa Verde,  
Sweety Drop Peppers,  
Piripiri Sauce

**FRITO MISTO** <sup>GF</sup> 27  
Calamari, Kona Shrimp,  
Chilies, Garden Vegetables,  
Ali'i Mushrooms, Olena Aioli,

**GAMBAS AL AJILLO** <sup>GF</sup> 25  
Sautéed Kona Shrimp,  
Arugula, Smoked Paprika,  
Garlic

**MERIDIA CATAPLANA** <sup>GF</sup> 29  
Island Wild Boar Sausage,  
Kona Clams, Kona Shrimp,  
White Wine, Garden Chili,  
Polenta Croutons

**RAVIOLO AL' UOVO** 23  
Island Raised Egg,  
Pancetta, Fresh Corn,  
Shallot, Preserved Lemon

**PUNA CHICKEN EMPANADAS** 23  
Smoked Spanish Paprika,  
Piment d'Espelette Pepper

**PAN SEARED FOIE GRAS** 30  
Hawaii Island Seasonal Fruit  
Jam, Toasted Ulu Brioche

## FRESH CRUDO

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**TRIO CRUDO** <sup>GF</sup> 31  
Hawaiian Sea Asparagus,  
Olena Aioli, Local Radish,  
Calamansi Gastrique,  
Hojiblanca EVOO

**\*OYSTER CRUDO** <sup>GF</sup> 31  
Liliko'i Vinegar,  
Spicy Soffrito  
6 oysters per order

**KEAHOLE ABALONE ESCABECHE** <sup>GF</sup> 33  
Garden Coriander Leaf-Garlic  
Chive Vinaigrette,  
Pickled Mustard Seeds, EVOO

**BACON WRAPPED DATES** <sup>GF</sup> 19  
Passion Mustard,  
Manchego Cheese, Arugula

**STUFFED PIQUILLOS** <sup>GF</sup> 23  
Punachicks Chicken,  
Marcona Almonds,  
Dried Mango, Manchego  
Cheese, Tomatillo Sauce

## ENSALADA

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**CAPRESE** <sup>GF, V</sup> 19  
Ho Farms Tomatoes,  
Garden Basil, Burrata Cheese,  
Almond Pesto, Terracuza EVOO

**BEET & ISLAND TOMATO SALAD** <sup>GF, V</sup> 21  
Mixed Big Island Berry  
Jam, Big Island Goat  
Cheese, Oro Di Rufolo  
Oil

**WAIMEA GREENS SALAD** <sup>GF, V</sup> 17  
Vine Ripen Tomatoes,  
Hilo Hearts of Palm,  
Marcona Almonds,  
Red Wine Vinaigrette

**GREEK GODDESS SALAD** <sup>V</sup> 19  
Chopped Baby Romaine,  
Charred Vegetables, Feta,  
Chickpeas, Kalamata Olives,  
Feta Stuffed Fried Bread

A service charge of 18% will be added for all parties of 6 or more  
RESTAURANT MANAGER, THOR CARLES, TCARLES@WESTINHAPUNABEACH.COM  
EXECUTIVE SOUS CHEF, JORGE GRANDA, JGRANDA@WESTINHAPUNABEACH.COM

# FROM THE SEA

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**PESCE ALA MERIDIA** *MP*  
Ask your server about our  
day boat catch offering!

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**\*PLANCHA HAWAIIAN AHI** 55  
Warm Ancient Grain Salad,  
Big Island Fiddle Head  
Ferns, Romesco Vinaigrette,  
Kona Sea Salt, Le Case di  
Lavinia EVOO

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**\*GRILLED BRANZINO** *GF* 57  
Whole European Seabass,  
Watercress and Pipinola Shoots,  
White Balsamic Vinaigrette,  
Lemon Herb Rice

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**PAELLA MIXTA** *GF* 58  
Bomba Rice, Wild Pork Sausage,  
Chicken, Peas, Saffron,  
Kona Shrimp, Clams

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

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**SEARED SCALLOPS** 57  
Garden Ulu Gnocchi,  
Chick Pea, Sweetie Peppers,  
Asparagus, Puttanesca,  
Fried Capers

# FROM THE GARDEN

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**HERB ROASTED  
CAULIFLOWER STEAK** *GF, V* 40  
Garden Vegetables,  
Wilted Garden Kale,  
Crispy Polenta,  
Herb Vinaigrette

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**ISLAND MUSHROOM RISOTTO** *GF, V* 42  
Garlic Sautéed Island Mushroom  
Medley, Porcini Powder,  
Truffle Oil, Parmesan

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

# FROM THE RANGE

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**BRAISED BIG ISLAND SHORT RIB** *GF* 57  
Saffron Risotto, Thyme Roasted  
Heirloom Carrots,  
Broccolini, Natural Jus

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**PUNACHICKS "BRICK CHICKEN"** *GF* 52  
Hilo Hearts of Palm  
Puree, Roasted Island  
Vegetables, Natural  
Anise Jus

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**GRILLED AUSTRALIAN LAMB** *GF* 60  
Garden Mint Herb Chimichurri,  
Asparagus, Fingerling Potato,  
Castelvetro Olive, Cannellini  
Beans, Piquillo Peppers

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**\*PAN SEARED PAVE CUT RIB EYE** *GF* 65  
Bone Marrow, Gremolata,  
Kiawe Smoked Bacon Jam,  
Bordelaise, Potato Purée,  
Ali'i Oyster Mushrooms,  
Broccolini

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**BIG ISLAND WILD BOAR RAGU** 47  
House Made Pappardelle Pasta,  
Shaved Big Island Goat  
Parmesan, Island Mushrooms,  
Garden Gremolata

# SIDES

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**BREAD REFILL** *V* 5  
Balsamic, Olive Oil

**BROCCOLINI FRITO** *GF, V* 14  
Garden Limone

**CHARRED BRUSSEL SPROUTS** *GF* 14  
Guanciaie Vinaigrette

**SAFFRON RISOTTO** *GF, V* 14

**SAUTEED ISLAND MUSHROOMS** *GF, V* 14  
Garlic, Kona Salt

**ROASTED FINGERLINGS** *GF, V* 13  
Garden Herb Gremolata

**GRILLED ASPARAGUS** *GF, V* 15  
Plancha Fried Island Egg, Parmesan

GF - Gluten Free  
V - Vegetarian