



# STARTERS ENSALADAS TAPAS

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## KABOCHA SQUASH BISQUE <sup>GF</sup> 12

Coconut Milk,  
Smoked Paprika Pepitas

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## BEET & ISLAND TOMATO SALAD <sup>GF, V</sup> 18

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

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## WAIMEA GREENS SALAD <sup>GF, V</sup> 15

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

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## GREEK GODDESS SALAD <sup>V</sup> 17

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

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## GRILLED OCTOPUS 18

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

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## SHISH KEBABS 16

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

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## FRITO MISTO 18

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

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## GAMBAS AL AJILLO <sup>GF</sup> 17

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

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## MERIDIA CATAPLANA <sup>GF</sup> 20

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

# FRESH CRUDO BAR +

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## WILD AHI CRUDO <sup>GF</sup> 18

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

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## 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

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## \*OYSTER CRUDO <sup>GF</sup> 24

Liliko'i Vinegar,  
Spicy Soffrito  
6 oysters per order

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## CAPRESE <sup>GF, V</sup> 17

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

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## KEAHOLE ABALONE ESCABECHE <sup>GF</sup> 27

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

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## BACON WRAPPED DATES <sup>GF</sup> 16

Passion Mustard,  
Manchego Cheese, Arugula

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## STUFFED PIQUILLOS <sup>GF</sup> 15

Punachicks Chicken, Marcona  
Almonds, Dried Mango, Manchego

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# FLATBREADS

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## PFA 21

Prosciutto, Figs, Arugula,  
Pecorino Cheese

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## MARGHERITA <sup>V</sup> 19

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

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## DAILY INSPIRED FLATBREAD <sup>MP</sup>

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

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## PESCE ALA MERIDIA *MP* 45

Ask your server about our day boat catch offering!

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## \*ALMOND CRUSTED AHI 45

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

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## \*GRILLED BRANZINO <sup>GF</sup> 55

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

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## PAELLA MIXTA <sup>GF</sup> 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.

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## SEARED SCALLOPS 47

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

# FROM THE GARDEN

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## HERB ROASTED CAULIFLOWER STEAK <sup>GF, V</sup> 33

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

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## ISLAND MUSHROOM RISOTTO <sup>GF, V</sup> 38

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

# FROM THE RANGE

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## BRAISED BIG ISLAND SHORT RIB <sup>GF</sup> 45

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

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## PUNACHICKS "BRICK CHICKEN" <sup>GF</sup> 40

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

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## GRILLED BABY RACK OF LAMB 49

Pasta Fregola, Basil, Garden Ratatouille, Mint Oil

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## PORK MILANESE 45

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

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## \*SOLOMILO <sup>GF</sup> 49

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

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## BIG ISLAND WILD BOAR RAGU 43

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

# SIDES

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## BREAD REFILL <sup>V</sup> 5

Balsamic, Olive Oil

## BROCCOLINI FRITO <sup>GF, V</sup> 10

Garden Limone

## CHARRED BRUSSEL SPROUTS <sup>GF</sup> 12

Guanciaie Vinaigrette

## SAFFRON RISOTTO <sup>GF, V</sup> 15

## SAUTEED ISLAND MUSHROOMS <sup>GF, V</sup> 12

Garlic, Kona Salt

## ROASTED FINGERLINGS <sup>GF, V</sup> 10

Garden Herb Gremolata

## GRILLED ASPARAGUS <sup>GF, V</sup> 10

Plancha Fried Puna Egg, Parmesan

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

<sup>GF</sup> - Gluten Free  
<sup>V</sup> - Vegetarian