



# MANTA

Executive Chef Rio Miceli and the Culinary team of Mauna Kea Beach Hotel are proud to showcase the island's provisional riches procured by our local farmers, ranchers and fishermen. Through these relationships it allows Manta Restaurant to bring unpretentious Hawai'i regional cuisine to the table.

## STARTERS

### Soup Ke I'a La

"Soup of the Day"

Chef's Inspiration

\$14

### Mauka to Makai

Chef's Daily Inspiration

MP

### Ahi Tuna Tartare

Wasabi, Quail Egg, Pickled Mustard Seed, Sweet Potato Chips

\$20

### Seared Hudson Valley Foie Gras

Puna Poha Berry Compote, Scallion Ginger Gremolata

Mauna Kea Resort Honey Gastrique, Grilled Focaccia

\$22

### Tempura Kona White Shrimp

Pea Shoots, Gochujang Vinaigrette, Truffle-Soy Dashi

\$21

### Keahole Lobster Pappardelle

Garlic Cream, Summer Squash, Pork Belly Lardon

\$23

## SALADS

### Keahole Lobster Salad

Kekela Farm Baby Lettuce, Avocado, Shaved Fennel,

Preserved Lemon Citronette, Edible Flowers

\$19

### Grilled Kekela Farm Baby Romaine Caesar

Shaved Parmesan Reggiano, Taro Crostini, White Anchovy

\$14

### Kawamata Farm Vine Ripened Tomato Salad

Shaved Maui Onions, Fresh Basil, Hawaiian Sea Salt

EVOO Pickled Strawberries, Goat Cheese, Port Reduction

\$15

 - Signature Dishes

 - Gluten Free Selections

 - Vegetarian

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

A service charge of 16% will be added for all parties of 6 or more.  
Please let your server know of any dietary restrictions or allergies.



# MANTA

## ENTREES

### Daily I'a (Fish)

Chef's Daily Inspiration  
MP

### Uala (Sweet Potato) Encrusted Ahi

Big Island Ulu Puree, Lomi Tomato  
Turmeric Coconut Emulsion  
\$28 / \$41

### Mac Nut Crusted MahiMahi

Sauteed Baby Bok Choy, Potato Puree  
Yuzu Ogo Beurre Blanc  
\$43

### Grilled Big Island Ulu

Gochujang Marinated, Bok Choy  
Truffled Dry Sun Noodles Ramen, Radishes  
\$40

### Kai and Aina (Surf and Turf)

Petit Filet, Half Lobster Herb Butter  
Asparagus, Garlic Mash Potatoes  
\$75

### Grilled Whole Keahole Lobster

Herb Butter, Asparagus, Garlic Mash Potatoes  
\$68

### Ka'u Roasted Chicken

Mango Rice Cake, Crispy Broccolini  
Big Island Green Papaya Chutney  
\$39

### Paniolo Grass Fed Beef Tenderloin

Okinawan Sweet Potato, Sauteed Won Bok  
Sake Braised Shiitake Mushroom Sauce  
\$40 / \$54

### Grilled Ni'ihau Lamb Rack

Whipped Mint JA Farms Spinach  
Ho Farms Baby Tomatoes, Caramelized Onion Jus  
\$40 / \$54

### Brandt Beef NY Strip

Kabocha Pumpkin, Loeffler Farms Corn, Mushrooms  
Fermented Black Bean Scallion Sauce  
\$59

## ENHANCE YOUR SELECTION

### Add to Any Entree

Half Lobster \$30 | Grilled Kona Shrimp \$14 | Foie Gras \$18

## SIDES

\$8

Braised Coconut Baby Kale 

Okinawan Sweet Potato 

Hamakua Ali'i Mushroom 

Buttered Asparagus 

Garlic Smashed Potatoes 

Sautéed Baby Carrots 