

DINNER



Presenting deliciously hand-crafted, globally-inspired food with locally sourced ingredients from Lehua Farms, Kulana Big Island Beef, Hawaii Island Goat Dairy and Local Fishermen.

Also serving Estate-grown 100% Kona Coffee, Organic Espresso, House-made Bread and Scrumptious Desserts... All made with Aloha, We hope you Enjoy!



Dinner is served from 5pm to 9pm
Reservations Welcome!



ISLAND LAVA JAVA BISTRO & GRILL, Kona, Hawaii (808) 327-2161
www.islandlavajava.com

PUPUS & SMALL PLATES

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BLACKENED AHI BRUSCHETTA

Our Island's finest fresh Ahi sashimi*
rolled in spices, seared and served
rare on house-made crostini,
organic arugula, tropical relish
and chipotle aioli. MP

NEW ORLEANS BBQ SHRIMP

N'Orleans-style BBQ sauce with
lager & fresh rosemary.
Served with house-made grilled
focaccia. 13.95

BACON SPINACH SALAD†

Lehua Farm's baby spinach,
apple-wood smoked bacon, island
macadamia nuts, shredded mozzarella,
molasses vinaigrette. 11.95
† Wheat-free item

"LITTLE LAVA" SALAD†

Lehua Farm's organic greens,
shredded carrot, Big Island goat
cheese and island macadamia
nuts, tossed in our lemon
vinaigrette. 9.45
† Wheat-free item

AHI POKE

The Island's finest fresh Ahi*, delicately
seasoned with soy sauce, sesame oil, red
onion, scallions, sesame seeds,
red Alaea salt and spices. MP

"GOT SOUP?"

House-made, of course!
4.50/6.50

HUMMUS & 'ULU CHIPS†

House-made garlic hummus,
roasted red peppers,
crispy 'ulu chips. 11.95
† Wheat-free item

ISLAND BISTRO SALADS

Proudly serving organic greens from Lehua Farm's in our Entrée-sized salads. (Add fresh fish, MP)

ISLAND LAVA JAVA SALAD†

Lehua Farm's organic greens, shredded
carrot, Big Island goat cheese and
MinVista Farm's macadamia nuts.
Tossed in our lemon vinaigrette. 14.45
† Wheat-free item

LEHUA'S CAESAR SALAD†

Lehua Farm's organic baby romaine,
house-made garlic croutons and
Parmesan cheese. Tossed in our
creamy anchovy dressing. 12.45
† Wheat-free option: no croutons

NICOISE SALAD†

The Island's finest fresh Ahi*,
seared (still rare in center), atop
organic mixed greens, red onions,
kalamata olives, green beans,
tomatoes, fingerling potatoes and
hard-boiled egg. Tossed in our house
made balsamic vinaigrette. 20.95
† Wheat-free item

KONA KOBBI†

Grilled chicken breast "chopped"
with Molokai sweet potato, Waimea
tomatoes, apple-wood smoked bacon,
island avocado, pineapple, egg and Big
Island goat cheese. Tossed in our herbed
buttermilk dressing. 18.95
† Wheat-free item

BIG ISLAND BEET SALAD†

Oven-roasted beets, baby tomatoes,
avocado, Big Island goat cheese and
spiced walnuts. Tossed in our lemon
vinaigrette. 15.25
† Wheat-free item



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in consumers with certain medical conditions.
†Gluten-free items are created in our kitchen that includes a bakery containing and using wheat flour. Trace amounts of wheat gluten may exist.

★ ISLAND LAVA JAVA BISTRO & GRILL ★ KONA ★ THE BIG ISLAND OF HAWAII ★

DINNER ENTRÉES

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MACADAMIA NUT CRUSTED FRESH CATCH*†

With ginger jasmine rice, pineapple beurre blanc and sauteed asparagus with charred tomato butter. MP
†Wheat-free item

ISLAND LAVA JAVA'S FRESH FISH TACOS

Charbroiled fresh catch* with cabbage and chipotle aioli in two flour† tortillas. Served with black beans, tropical salsa and organic greens salad with balsamic vinaigrette. MP
†Wheat-free option: corn tortillas

PACIFIC RIM BRAISED BEEF SHORT RIBS

With Portuguese sausage and red potato-arugula hash. 26.95

PULEHU NEW YORK*†

Pan-seared certified Angus New York strip*, with garlic and herb mashed potatoes, grilled asparagus, house-pickled red onion. 29.95
†Wheat-free item

KALAUNU BEEF BURGER††

Charbroiled local grass-fed Big Island beef* with smoked bacon and cheddar cheese, then topped with lettuce, tomato, sliced onion, and roasted garlic aioli, all on our freshly baked Kaiser roll. Served with an organic greens salad or house-cut French fries. 14.95
††Vegetarian option:
Portobello mushroom

We welcome you to bring your own beer or wine – we'd be pleased to provide the glasses!

Please alert your server if you have concerns about food allergies.

SOUTH POINT PORK CHOP†

Pan-seared bone-in pork chop, garlic and herb mashed potatoes, bourbon-jalapeno local corn, house-made apple sauce. 21.95
†Wheat-free item

CHICKEN PANCHETTA PENNE PASTA†

Tender chicken breast sauteed with panchetta, roasted garlic, sundried tomato and macadamia nut pesto. Tossed with penne pasta. 24.50
†Wheat-free item

SAFFRON RISOTTO & GRILLED VEGGIES††

With roasted red peppers, grilled seasonal veggies and crispy sweet potato curls. 18.95
†Wheat-free item
††Vegetarian, with vegan option.

PELE'S PIZZA

Our pizzas are lovingly made on our house-made crust, 10" or 14" sizes.

BIG ISLAND PIZZA

(Slow-roasted) kalua pork, mozzarella, pineapple, Hawaiian sweet chili sauce. 18.95/23.45

PIZZA MARGHERITA

Fresh tomato, organic basil, mozzarella, house-made marinara. 17.95/20.95

ROASTED VEGGIE PIZZA

Oven-roasted butternut squash, zucchini, summer squash, carrot, onion, red & green bell peppers, macadamia nut pesto, Big Island goat & Parmesan cheeses. 19.95/24.45

SEASIDE SHRIMP PIZZA

Grilled shrimp, tomato, kalamata olive, goat cheese, mozzarella & house-made macadamia nut pesto. 19.95/24.45

PIZZA NAPOLETANA

Fresh marinara sauce, mozzarella, pepperoni. 17.95/20.95



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QUINOI CURRY BOWL††

Curried red and white quinoa with shredded kale, cherry tomatoes, slivered almonds, scallions and sweet raisins. 18.95 Add grilled chicken breast or fresh fish...\$

†Wheat-free item ††Vegetarian option

KEAHOE POKE BOWL

The Island's finest fresh Ahi*, delicately seasoned with soy sauce, sesame oil, red onion, scallions, sesame seeds, red Alaea salt and spices, served atop a bed of shredded kale and your choice of brown rice or quinoa. MP