We are a Blue Zones Project Approved

Sweet Potato Soup w/kinehi
Spinach Lentil Bake
Gazpacho
Mushroom Florentine beef stock
Fish w/ garlic butter
tossed greens w/ housemade dressing.
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
Carrot Soup
Roasted Vegetable Mac and Cheese
Pork Tamale Pie
tossed greens w/ housemade dressing.
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
Tomato Basil Soup
Fried Tomato katsu style w/ pesto
tossed greens w/ housemade dressing.
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
Cream of Mushroom Soup
Hamburger Curry with brown gravy
tossed greens w/ housemade dressing.
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
FRIDAY 9/28
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENUS: windwardcce.org/uala-leaf-cafe
The menu is subject to change based on availability and at the chef's discretion.

WEEKLY SPECIALS
Entree $6.50 | Mixed Plate $9 | Soup $3.50
MONDAY 9/24
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
tossed greens w/ housemade dressing.
Hamburger Curry with brown gravy (carrot, celery, onion, potato, garlic, herbs)
Vegetable Pancit (carrot, celery, onion, cabbage, bell pepper, garlic, shoyu)
Cream of Mushroom Soup (non-dairy)
TUESDAY 9/25
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
tossed greens w/ housemade dressing.
Pulled Smoked Chicken (onion, carrot, celery, liquid smoke)
Fried Tomato katsu style w/ pesto (panko, corn starch)
Tomato Basil Soup (onion, garlic)
WEDNESDAY 9/26
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
tossed greens w/ housemade dressing.
Pork Tamale Pie (masa, tomato, onion, garlic, green pepper, chili, dairy, butter)
Roasted Vegetable Mac and Cheese (dairy, zucchini, eggplant, pepper)
Carrot Soup (onion, garlic, celery)
THURSDAY 9/27
Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or
tossed greens w/ housemade dressing.
Fish w/ garlic butter (hamburger, carrot, celery, onion, corn, garlic, herbs,
beef stock gravy, mashed potatoes)
Mushroom Florentine (panko, nuts, fresh herbs)
Gazpacho - served cold (tomato, cucumber)
FRIDAY 9/28
Served w/bread and tossed greens w/ housemade dressing.
Baked Rigatoni w/ meat sauce (garlic, tomato, onion, herbs, chili flakes)
Spinach Lentil Bake (onion, garlic, spinach, basmati rice, coconut milk)
Sweet Potato Soup w/kinehi (onion, garlic, herbs, vegetable stock)