

QUIORA · BUSINESS LUNCH

\$29 per guest · exclusive of tax & gratuity

STARTER · CHOICE OF

Italian Wedding Soup

local vegetables. couscous. housemade sausage. kale. parmesan.

Panzanella

sweet land farms goat cheese. housemade focaccia.
cherry tomato. cucumber. olives. sherry vinaigrette.

MAIN · CHOICE OF

Pesce alla Griglia

catch of the day. corn. kalaeloa beans. yellow squash.
chili crisp. citrus butter sauce.

Flatbread ai Funghi

roasted local mushrooms. tomato pesto. parmesan. truffle coulis.

Classic Spaghetti

tomato. onion. garlic. ricotta salata.
+ BIG ISLAND VEAL MEATBALL · \$11

Brasato al Vino Rosso · \$20 Supplement

braised short rib. polenta. red cabbage. baby carrot.
zucchini. macadamia nut picada.

DESSERT

Lychee Panna Cotta

berry compote. lemon streusel.

WINES TO PAIR

Pinot Grigio · Marco Felluga 'Mongris' · 17
friuli-venezia giulia. italy. 2020.

Prosecco · Bisol 'Jeio' · 16
veneto. italy.

Sparkling Rosé · Grandin 'Brut Rosé' · 18
loire. france.

QUIORAWAIKIKI.COM · @QUIORAWAIKIKI | we proudly serve local ingredients.

*consuming raw or undercooked foods may increase your risk of foodborne illness.