



MAUI

HAWASIAN KITCHEN & BAR



▶..... *Menu*◀

Maui Restaurant

#mauimunich

“What could be nicer , than with a suitcase in the hand on the way to explore this amazing world! ? Hello World! I’m coming !”

Maui said before leaving on every journey. He travelled around the world, from Southeast Asia, through Europe to different Islands in Hawaii and discovered new specialities and similarities of different cuisines. At the end of his journey, he brought the best cuisine to Munich and shared it with you!

Maui is a synonym for Versatility, Openness, Curiosity and the Integration of the Pacific cultures. Maui brings the enchantment of the Central Pacific to Munich: At Maui Restaurant, you can find numerous kinds of tapas as well as BBQ grill specialities from the Far East which are great for sharing! You will see how happy you are, when shared.

Starter



Eating is in Asian culture a community experience. The dishes are placed in the centre of the table where everyone serves themselves - based on the principle of "Sharing is Caring". Maui's Philosophy is: Sharing increases the enjoyment of life.

SOUPS

- | | |
|--|-------|
| 1. VEGGIE SOUP ^M
Green asparagus Baby corn Spring onions Oyster mushrooms | 5,9 € |
| 2. COCONUT CHICKEN SOUP ^O
Chicken Baby corn Green asparagus Oyster mushrooms Fresh herbs Coconut milk | 6,5 € |
| 3. SHRIMP HOT & SOUR SOUP (LEICHT SCHARF) ^{C,E,K}
Prawns Chili Pineapple Cherry-tomatoes Celery Fresh herbs Tamarind | 6,5 € |

SALAD

- | | |
|---|-------|
| 11. SWEET HOME WAIKIKI SALAD ^B
Seasonal salad Pineapple Cherry-tomatoes Balsamic vinegar | 7,0 € |
| 12. BEEF SALAD ^B
Beef Pineapple Cherry-tomatoes Cucumber Chili Onions Fresh herbs Passion Fruit Sauce | 7,5 € |
| 13. DUCK MANGO SALAD ^{B,H}
Duck Mango Fried onions Peanuts Fresh herbs Chilli-Lime-Fish Sauce | 8,5 € |
| 14. LOMI LOMI SALMON SALAD
Salmon Avocado Spring onions Chili Fresh herbs Sesame Ponzu Sauce | 9,5 € |

ROLLS *Rolls in Rice paper*

- | | |
|---|-------|
| 21. VEGGIE SPRING ROLL (3 STÜCK) ^{B,M,K}
Tofu Beans Carrots Radish Chilli-Lime-Fish Sauce | 6,0 € |
| 22. VIETNAMESE SPRING ROLL (3STÜCK) ^{B,C}
Prawns Minced Carrots Onions Chilli-Lime-Fish Sauce | 6,5 € |

23. TOFU ROLL (VEGGIE) ^M 6,0 €
Tofu | Rice noodles | Radish | Carrots | Cucumber | Coriander | Hoisin Sauce

24. BEEF ROLL ^B 6,5 €
Beef | Rice noodles | Radish | Carrots | Basil | Coriander | Hoisin Sauce

25. CRISPY DUCK ROLL 6,9 €
Duck | Rice noodles | Radish | Carrots | Basil | Coriander | Hoisin Sauce

26. SHRIMP ROLL ^{B,C} 6,9 €
Prawns | Rice noodles | Radish | Carrots | Coriander | Hoisin Sauce

27. SALMON ROLL 7,9 €
Salmon | Avocado | Mango | Rucola | Ponzu Sauce

BAO TACO *vietnamese steamed Yeast-dough with*
Sauerkraut | Peanuts | Spring Onions | Coriander | Caramelized Fish Sauce ^{b,h}
To choose:

31. TOFU (VEGGIE) 7,0 €

32. BBQ-PORK 7,5 €

33. BEEF 8,5 €

PAN CAKES *Vietnamese Pancakes*

41. VEGGIE CAKE ^F 7,0 €
Fried grated Sweet Potato | Coconut rasp | Coconut Sauce

42. SHRIMPS CAKE ^{B,C,F} 8,5 €
Black Tiger Prawns | Fried grated Sweet Potato | Spring Onions |
Chilli-Lime-Fish Sauce

BITES

52. CHICKEN SATAY SPIESS – SOUTH EAST FLAVOR 6,5 €
Chicken | Peanut Sauce ^m

53. 'LA LOT' - MINCED BEEF WRAPPED ^B 6,5 €
Beef | Pepper Leaves | Rice noodles | Chilli-Lime-Fish Sauce

54. FISH SAUCE GLAZED CHICKEN WINGS ^B 7,5 €
Chicken Wings | Caramelized Chilli-Lime-Fish Sauce

55. COCONUT SHRIMP 8,5 €
Prawns | Sea salt | Coconut rasp | Chili-Ginger-Sauce

MAUI'S SPECIAL

62. SALMON TARTAR ^{B,F,L} 11,5 €
Salmon tartar | Avocado | Dill | Sesame | Wasabi-Mayo-Sauce

64. MUSSELS IN AROMATIC BROTH (NACH SAISON) ^C 11,9 €
Clams | Ginger | Lemongrass | Fresh herbs | Coconut Sauce

Main Dishes



TOUCH OF HAWAII

cold served

- | | |
|--|--------|
| 71. TOFU BOWL ^{F,M} | 14,0 € |
| Tofu Avocado Carrots Seaweed Sesame Spring onions Radish
Mango Edamame Takuan Radish Rice Ponzu Sauce Teriyaki Sauce | |
| 72. ALOHA SALMON BOWL ^{B,F} | 15,0 € |
| Salmon Avocado Carrots Seaweed Sesame Spring onions Radish
Mango Edamame Takuan Radish Rice Ponzu Sauce Wasabi-Mayo-Sauce | |
| 73. BIG EYE AHI POKE ^{B,F} | 16,5 € |
| Tuna Avocado Carrots Seaweed Sesame Spring onions Radish
Mango Edamame Takuan Radish Rice Ponzu Sauce Chili-Mayo-Sauce | |
| 74.1 SCHRIMP POKE ^{B,F} | 16,5 € |
| Prawns Avocado Carrots Seaweed Sesame Spring onions Radish
Mango Edamame Takuan Radish Rice Sesam Sauce Teriyaki Sauce | |
| 74.2 MAUI POKE ^{B,F} | 18,0 € |
| Tuna Salmon Prawns Avocado Carrots Seaweed Sesame Spring onions
Radish Mango Edamame Takuan Radish Rice Wasabi-Mayo-Sauce Teriya-
ki-Sauce | |

TOUCH OF VIETNAM

A selection of different bowls from Viet Nam

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|--|--------|
| 75. BÚN BOWL: ^{B,H,M} | |
| <i>lukewarm</i> | |
| Rice noodles Bean sprouts Herbs Salad Peanuts Fried onions Chilli-Lime-Fish Sauce
with: | |
| 75.1 TOFU (VEGGIE) | 13,5 € |
| 75.2 CHICKEN | 14,5 € |
| 75.3 DUCK | 16,0 € |
| 75.4 BEEF | 16,0 € |
| 75.5 'LA LOT' & SPRINGROLL | 15,5 € |
| 76. PHO BOWL: | |
| Traditional Noodle Soup from the beef broth Cinnamon Ginger Rice
noodles herbs | |
| with | |
| 76.1 CHICKEN | 13,5 € |
| 76.2 BEEF | 14,5 € |

WOKS FROM OMA'S KITCHEN

served with fragrant rice

80. SNOW PEAS WITH MUSHROOM (VEGGIE)	14,5 €
Snow peas Oyster mushrooms Baby corn Austern-Sauce	
81. CURRY TOFU ^M (VEGGIE)	14,5 €
Tofu Green asparagus Baby corn Spring onions Oyster mushrooms Red-Curry-Sauce	
82. "GA XAO XA OT"	14,5 €
Chicken Vegetables Lemongrass Chilli	
83. TAMARIN CHICKEN	14,5 €
Chicken Tomato paste Vegetables Tamarinds Sauce	
84. BASIL BEEF	16,5 €
Beef Vegetables Basil Sauce	
85. GINGER ROAST DUCK	17,5 €
Duck Vegetables Ginger Sauce ¹	
86. PAK CHOI DUCK	17,5 €
Duck Pak Choi Austern Sauce	
87. RED CURRY ROAST DUCK	17,9 €
Duck Vegetables Red-Curry-Sauce	
88. PINEAPPLE BEEF	18,5 €
Beef Vegetables Pineapple Tamarinds Sauce ^{1,2}	
89. PEPPER BASIL PRAWN	19,9 €
Black tiger prawns Thai Basil Basil-Pepper Sauce	

MAUI'S WOWIES

The preparation of BBQ-Dishes may take more time.

From The Land:

91. TOFU STEAKS (VEGGIE) ^{M,O}	17,0 €
Tofu Pak Choi Seasonal mushrooms Sesame Teriyaki-Sauce	
92. HULI HULI CHICKEN	18,5 €
Chicken Pineapple Ginger root Pineapple Sauce	
93. ENTRECÔTE 250G	24,5 €
Entrecote Sweet potato mash Green asparagus Chimichurri Sauce	
94. ROASTED DUCK ^O	24,9 €
Duck chest fillet Apple Pineapple Tamarinds Sauce	

From the Sea:

95. SALMON ON GRILL ^{B,O} 23,5 €
Samon Filet | Mushrooms | Vegetable | Red-Curry-Sauce

97. BLACK TIGER SHRIMP ^C 24,9 €
Prawns | Pineapple | Lemongras | Green asparagus | Vegetables

Maui Sweets to Finish -----•◁

101. VANILLA-AFFOGATO ^{9,A} 6,0 €
Vanilla ice cream | Espresso | Chocolate flake

102. SCHOKO-SOUFFLÉ 6,0 €
Chocolate | Strawberry Sauce | Coconut rasp | Vanilla ice cream

103. LEMONGRASS PANNA COTTA 6,0 €
Vanilla | Lemongrass panna cotta | Mango-Sauce

104. MOCCHI MIX 6,0 €
Coconut | Matcha | Chocolate

ALLGEMEINE INFORMATIONEN

Alle Preise in Euro inkl. der gesetzlichen Mehrwertsteuer

Vegetarische Gerichte und pikante Gerichte sind gekennzeichnet

ALLEGENE-KARTE

A = enthält Ei | B = enthält Fisch | C = enthält Schalentiere | D = enthält Milch |
E = enthält Sellerie | F = enthält Sesam | G = enthält Sulfit | H = enthält Erdnüsse |
I = enthält Gluten | J = enthält Lupine | K = enthält Schalenfrüchte |
L = enthält Senf | M = enthält Soja | N = enthält Weichtiere | O = Pilze

ZUSATZSTOFFE

1 = mit Farbstoffen | 2 = mit Konservierungsstoffen | 3 = mit Antioxidationsmittel |
4 = mit Geschmacksverstärkern | 5 = geschwefelt | 6 = geschwärzt |
7 = mit Phosphat | 8 = mit Milcheiweiß | 9 = koffeinhaltig | 10 = chininhaltig |
11 = mit Süßungsmitteln | 12 = enthält eine Phenylalaninquelle | 13 = gewachst |
14 = mit Nitritpökelsalz | 15 = Taurin | 16 = Tartrazin



▶.....*Menu*.....◀

ONO BBQ

Menu

(from 2 People with soup of the day)

BBQ1 ALOHA PLATE 28,0 €/Person
(for beginners, who want to try out)

Beef sirloin
Chicken, Schrimps
Vegetable mix
Side dishes: Krautsalat, Rice und Rice
noodles with Chili-Lime-Sauce

BBQ2 VEGGIE PLATE 24,5 €/Person
(für die Veggie-Lovers)

Tofu
Baby corn
Vegetable mix
Side dishes: Krautsalat, Rice und Rice
noodles with Chili-Lime-Sauce

BBQ3 BEEF PLATE 34,5 €/Person
(For Beef Lovers)

Beef sirloin, Rip-Eye-Beef
Roast-Beef
Vegetable mix
Side dishes: Krautsalat, Rice und Rice
noodles with Chili-Lime-Sauce

BBQ4 SEAFOOD PLATE 34,5 €/Person
(For Seafood Lovers)

Salmon, Schrimps
Scallops
Vegetable mix
Side dishes: Krautsalat, Rice und Rice
noodles with Chili-Lime-Sauce

BBQ5 MAUI PLATE 45,0 €/Person
(The best of the best)

Beef sirloin, Rip-Eye-Beef
Roast-Beef
Schrimps, Octopus, Chicken, Tofu
Vegetable mix
Side dishes: Krautsalat, Rice und Rice
noodles with Chili-Lime-Sauce

+ Dessert



Follow-up order

BEEF -----•◀

B1 The cattle hip "Jacks Ranch" 8,0 €

B3 Rip-Eye- Beef "La Anonima"
from Argentina 9,0 €

B4 Roastbeef "Jack Ranch" from
Argentina 9,0 €

POULTRY -----•◀

B5 Chicken thighs 7,0 €

B6 Duck chest fillet Barbarie 9,5 €

SEAFOOD -----•◀

B7 Octopus 9 €

B8 Schrimps ° 9 €

B9 Scallops 9,5 €

VEGGIE -----•◀

B10 Sweet Potato 4,0 €

B11 Pumpkin 4,0 €

B12 Peppers 4,0 €

B13 Pineapple 4,0 €

B14 Mushroom ° 4,0 €

B15 Baby corn 4,0 €

B16 Tofu ° 6,5 €

B17 Vegetable mix 9,0 €

SIDE DISHES -----•◀

Rice 2,0 €

Rice noodles with Chili-Lime-Sauce 2,0 €

Krautsalat 2,0 €

DIPS -----•◀

Ponzu Dip °

Chicken Salt Dip

Maui Dip

