

Meskla's Lunch Menu

SERVED MONDAY-SATURDAY | 11AM-2PM

STARTERS

NA'CHESA

- Kelaguen Håfa?** \$15.95
Please ask your server for today's selection
- *Fresh Sashimi Plate** \$16.50
Please ask your server for today's selection
- *Fresh Ahi Poke** \$18.50
Fresh ahi tuna, onions, and scallions marinated in a spicy soy-sesame dressing served with fried corn titiyas
- Tinala' Katni** \$18.95
Local style dried beef served with fried corn titiyas
- *Seafood Lumpia** \$16.50
A traditional style lumpia filled with a farce of lobster, fish, and shrimp served with citrus gastrique



Seafood Lumpia

Hinetnon Tapun (Clam Bake) \$15.25
Chopped surf clams, heart of palm, spinach, and cream cheese baked to order, served with basil-infused Chamoru flatbread

Chicken and Corn Empanadas \$13.25
Rice, chicken and sweet corn stuffed and sealed in an achiote tortilla and fried to a crispy finish (3pcs)



Chicken & Corn Empanadas

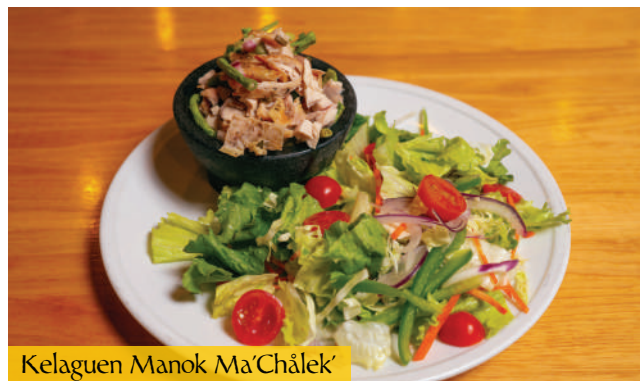
Crispy Fried Calamari \$14.25
Tender calamari fried to a golden crisp and served with a tangy remoulade

Chamoru Chesa' Platter \$31.95
Kelaguen, Tinala' Katni, and Hinetnon Tapun

SOUPS & SALADS

SOPAS YAN GOLAI

- Soup of the Day** \$9.25
Ask your server for today's selection
- Kelaguen Manok Ma'Chålek'** \$19.95
Salt & pepper grilled chicken tossed in a spicy lemon-tuba vinegar dressing, served with green beans, cherry tomatoes and mixed greens



Kelaguen Manok Ma'Chålek'

Citrus Salad \$15.95
Seasonal mixed greens topped with a local citrus vinaigrette blend

Tossed Sesame Salad \$17.95
Fresh mixed greens tossed in Asian style sweet sesame dressing with dried fruit and nuts, topped with toasted sesame seeds and crispy wonton chips

Upgrade your salad with a choice of protein:

Chicken \$6 | Calamari \$7 | Ahi Poke \$8
Salmon \$10 | Prawns \$10



Chamoru Chesa' Platter

Customary 10% service charge will be added to your bill for parties of 11 or less and 15% for parties of 12 or more.

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*PLEASE INFORM US OF ANY ALLERGIES. WE TAKE EXTRA PRECAUTIONS, BUT CANNOT GUARANTEE ITEMS ARE FREE FROM CROSS-CONTAMINATION.

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MAIN COURSES FROM THE LAND & SEA

GUINEN I TANO' YAN I TASI

All entrees are served with your choice of steamed rice, red rice, french fries, or starch of the day. For flatbread or titiyas, additional \$1 will apply.

Meskla's Famous Garlic-Mustard Fried Chicken

16oz chicken thighs marinated in a tangy garlic-mustard sauce, deep fried to a golden finish and served with a spicy coconut cream



\$19.95

Fresh La'gua (Parrot Fish)

1.5lb Fresh parrot fish prepared 3 different ways.

You choose: Steamed \$27.95
Fried \$27.95
Ka'diyu' \$28.95

Coconut Seafood Pasta

Succulent morsels of shrimp, fish, and calamari sautéed in a rich coconut cream sauce with local cherry tomatoes and linguini pasta

\$28.95

*The "Kaduku Chamoru"

Meskla's version of the "Loco Moco"
A house made 8oz hamburger steak served over steamed rice, topped with "tinak-tak" sauce, and topped with an over-easy egg*

\$19.95

Pan Seared Salmon

Pan Seared Alaskan Salmon with mushroom cream sauce.

\$25.95

Chicken Kadun' Pika

Boneless dark meat simmered in a tangy and spicy coconut cream sauce

\$19.95

Shrimp Moco

A griddled shrimp patty, topped with Tinaktak Sauce and egg any style.

\$21.95

Beef Tinak-Attack

ADD: Macaroni \$3
Ground certified angus beef, eggplant, green beans, and cherry tomatoes cooked in a traditional flavorful coconut cream

\$21.95

Pika Prawns

Black Tiger Prawns fried to golden brown, served with spicy coconut cream sauce.

\$27.95

Tinala' Katni Plate

Local style dried beef fried to order, served with Meskla's special dinanche' sauce and salad

\$29.95

*Dinanche' Glazed Pork Chops

Tender bone-in center-cut pork chops grilled to order, brushed with a local style pepper mash and served with a mushroom cream sauce

One Chop \$19.95
Two Chops \$24.95

Octopus Tinaktak

Tender morsels of fresh octopus simmered in a tangy coconut cream with green beans, eggplant, and cherry tomatoes

\$35



Octopus Tinaktak



Denache' Glazed Pork Chops (Two Chops)

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MESKLA'S FAMOUS

SIGNATURE BURGERS

All burgers are served with french fries. Add \$2 for sweet potato fries.

***Firecracker "Kuetes" Burger \$14.00**

ADD: Cheese \$1 | Fried Egg \$1.50 | Bacon \$1

Housemade 8oz patty grilled to order and served in a fresh sesame bun with spicy house dinanche' aioli



Firecracker "Kuetes" Burger

Shrimp "Uhang" Burger \$15.75

BURGERFEST "GOURMET AWARD WINNER"

Housemade 6oz shrimp burger dusted in panko crumbs, fried to golden finish and topped with our tartar sauce



Shrimp "Uhang" Burger

The "Chamoru" Burger \$14.75

Meskla's housemade chamoru sausage patty served with garlic mayo in a grilled sesame bun

BBQ Chicken Sandwich \$13.75

Meskla's award-winning signature BBQ chicken served with garlic mayo in a grilled sesame bun

***The "Rancheru" Burger \$15.75**

Housemade 8oz patty grilled to order with cheese, crispy bacon, a fried egg, and spicy housemade ranch dressing and served in a grilled sesame bun

DAILY LUNCH SPECIALS

MONDAY

Local Style Beef Pot Roast \$21.95

Chamoru Style braised chuck roast sliced into tender morsels, finished with a tangy gravy and served with steamed rice

TUESDAY

Kadun Pika St. Luis Spareribs \$21.95

Tender cuts of pork riblets stewed in a spicy lemon-soy broth and served with steamed rice

WEDNESDAY

Oxtail Kadu \$34.95

Local Style Oxtail Soup. 1.5lbs of USDA choice oxtail, slowly simmered in a clear and flavorful broth until fork tender, combined with garden fresh vegetables and served with steamed rice

THURSDAY

Ham Hocks & Mungo Beans \$19.95

Local style achiote laced mungo beans with coconut milk and tender ham hocks, served with steamed rice

FRIDAY

Chef Peter's Style Black Stew "Fritada" \$17.95

Chef Peter's version of a classic Chamoru dish. Miscellaneous pork meat cuts, slowly cooked in a vinegar broth, darkened and thickened with pork blood, and finished with whole peppers, served with steamed rice

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***Certified Angus Beef®** 12oz **\$44**
Ribeye Steak 16oz **\$55**

Served with bordelaise sauce and seasonal vegetables, grilled to order or "Pop's Pan Fried Style"

Add on to make it a combo:

Salmon: \$12 | Grilled Prawns (3pcs): \$12 | Lobster Tail: \$20

Local Style BBQ Plates "Tininu"

*BBQ Short Ribs **\$28.95**
 Meskla's Award-Winning BBQ Chicken **\$20.25**
 Meskla's Smoked Pork "Tasahos" **\$21.25**

Add on to make it a combo:

BBQ Short Ribs: \$10 | BBQ Chicken \$6 | Smoked Pork \$7



Meskla's Award-Winning BBQ Chicken

Meskla's Award-Winning BBQ Ribs **\$29.95**

A tender half rack of St. Louis ribs, basted in our spicy award-winning BBQ sauce and grilled to perfection



Meskla's Award-Winning BBQ Ribs

Meskla's Fiesta Platter **\$35.95**

BBQ chicken, smoked pork, fried reef fish, kelaguen, coconut milk stewed spinach, and titiyas (please note that the reef fish may vary from time to time)



Meskla's Fiesta Platter

Meskla's Signature Cobbler Fish

10 oz Cobbler Fish Fillet prepared 3 different ways.

You choose:

Gilled, served with mushroom cream sauce **\$21.95**
 Deep Fried, topped with spicy coconut cream sauce **\$22.95**
 Ginger-Steamed with soy-sesame drizzle **\$21.95**

SIDE ORDERS

Rice \$2.75
 Red Rice \$3.75
 Cauliflower Rice \$4
 Starch of the Day \$5
 French Fries \$6
 Sweet Potato Fries \$8
 Truffle Fries \$8.50
 Haggon Suni \$8.50
 Fried Titiyas \$5
 Basil-Olive Flatbread \$5
 Side Salad \$8.50

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Desserts & Beverages

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MESKLA'S SIGNATURE DESSERT MENU

FI NA' MAMIS

Da Slice \$17.00

Meskla's signature triple-stack chocolate ganache cake with chocolate and caramel sauce



Da Slice

Coconut Candy Cheesecake \$12.25

Housemade coconut cheesecake with coconut candy and graham cracker crust, topped with a sweet coconut caramel sauce

Red Velvet Cheesecake \$12.95

Layers of our housemade red velvet cake with our rich and creamy cheesecake batter

Mãnhã Cream Pie \$9.95

Sweet young coconut custard pie topped with fresh whipped cream and toasted coconut flakes

Champãladu Crème Brûlée \$12.95

Meskla brings you back into grandma's kitchen with this dessert, local style chocolate rice porridge infused with a rich and creamy chocolate custard, finished off with the traditional caramelized sugar crust



Champãladu Crème Brûlée

Dessert Sampler Platter \$29.95

Please ask your server for our Chef's selections of the day

Ice Cream \$6.50

Chocolate, Strawberry, Vanilla

MESKLA'S

KETO-FRIENDLY DESSERTS

Whipped Chocolate Cheesecake \$10.95

A slice of unbaked chocolate cheesecake served on an almond crust and topped with a mixed berry compote

Almond Panna Cotta \$9.95

A silky gelatinized almond flavored sweet cream topped with a tangy berry compote



Almond Panna Cotta

BEVERAGES

GIMEN

Bottomless Soft Drinks \$3.50

Pepsi Cola, Diet Pepsi, Mug Root Beer, 7-Up, Dr. Pepper

Iced Tea \$4.00

Bottomless Shangri-la Iced Tea

Flavored Iced Tea \$5.00

Choice of peach, mango, strawberry, passionfruit or raspberry

Kalamansi Lemonade \$4.50

Refreshing Kalamansi Lemonade

Coffee \$4.00

Our special Meskla blend

Hot Tea \$4.00

Ask for our selection of hot herbal teas

Fruit Juices \$5.00

Cranberry, Orange, Mango, Pineapple, Guava, Apple

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Meskla's Kids Menu

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JUST FOR KIDS

PARA I FAMAGU'ON

Children 11yrs and under.



Grilled Cheese Sandwich \$8.50
Served with french fries



Kids Cheeseburger \$9.50
Served with french fries



Fried Fish Nuggets \$9.95
Served with french fries or rice



Chicken Nuggets \$9.95
Served with french fries or rice



Nathan's Corn Dog \$8.50
Served with french fries or rice



Macaroni & Cheese \$9.95
Served with garlic toast

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