

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



Chicken & Com 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



#### Chicken Kadun' Pika

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

\$19.95

#### 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

#### Tinala' Katni Plate

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

\$29.95

#### Octopus Tinaktak

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

\$35



Octopus Tinaktak

#### 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

#### Shrimp Moco

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

\$21.95

#### Pika Prawns

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

\$27.95

#### \*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



Dinanche' Glazed Pork Chops (Two Chops)

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# Meskla's Lunch Menu

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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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## MAIN COURSES FROM THE LAND & SEA

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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:

Grilled, 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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