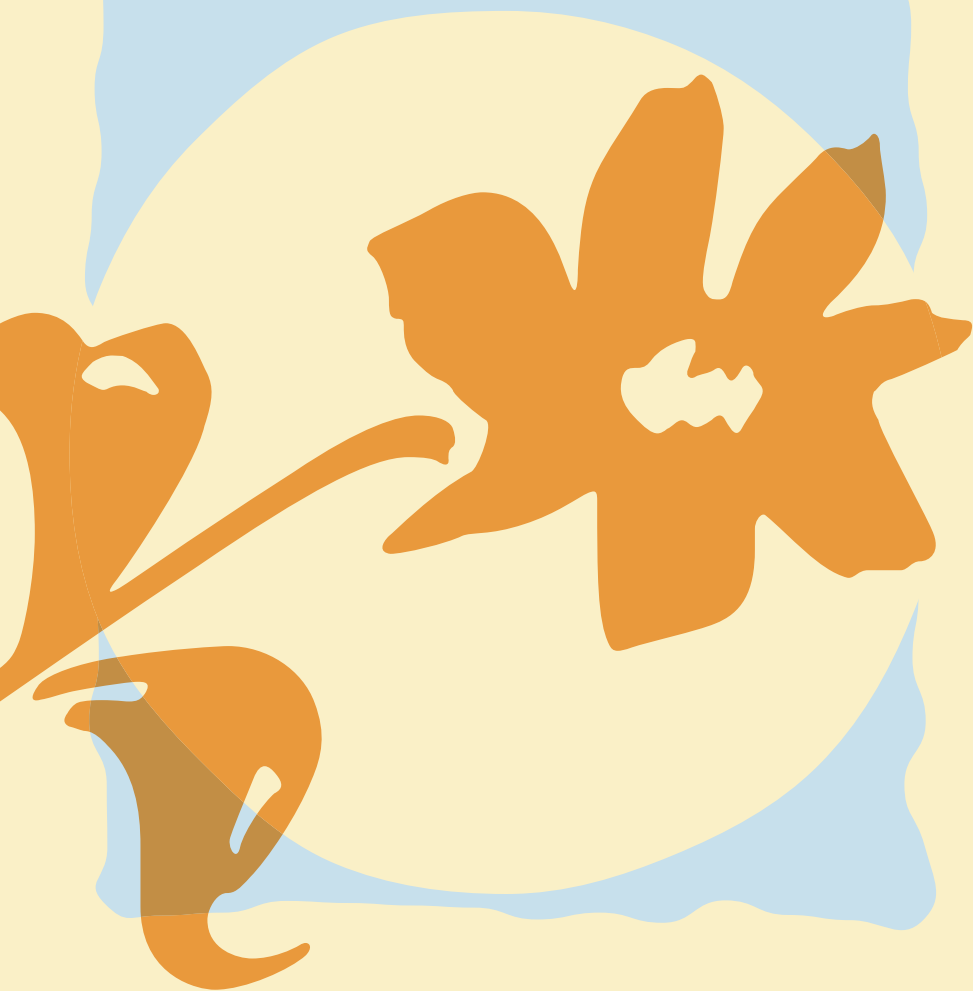


Bistro

Menu



Tapas

Sophia's Pita Pizza - 9.50

Warmed pita topped with Parmesan-pesto mousse, roasted red bell pepper, roasted zucchini, mozzarella. Served with side house salad.

Dolmas

Served with a lemon wedge.

4 pieces - 4.00 8 pieces - 6.00

Dish of Greek Country Olives - 3.50

Hummus and Warm Pita - 5.75

Tzatziki and Warm Pita - 5.75

A cool cucumber, garlic, dill, lemon and yogurt dip.

Bruschetta - 7.50

Parmesan-pesto mousse, Panzanella Marinara, parmesan cheese and basil chiffonade on six slices of toasted baguette

Deli Cheese

Our cheeses are also available individually from our deli.

Ask your server.

Sandwiches

All sandwiches served with house salad.

Margerit - 9.50

Fresh mozzarella, tomatoes, basil, capers, onions, extra virgin olive oil and balsamic vinegar on fresh baguette.

The Mistress - 9.50

Oven roasted turkey, cranberry mayo, provolone cheese, tomatoes, onions on a fresh baked croissant.

The Monsieur - 9.50

Black Forest ham, provolone, tomatoes, onions & Dijon mustard grilled on a fresh baked croissant.

The Italian Grinder - 9.50

Soppressata, Black Forest ham, provolone, roasted red bell pepper, marinated zucchini and parmesan-pesto mousse on a baguette. Served grilled or cold.

Mediterranean Tacos - 9.00

Two lightly toasted pitas filled with yellow bell peppers, Kalamata olives, tomatoes, green onion, hummus, tzatziki, feta and fresh cucumbers.

Vegan: substitute grilled zucchini for cheese and Tzatziki.

Salads

All salads served with sliced bread.

Fresh House Salad - 8.50

Organic baby greens, tomatoes, cucumbers, onions, croûtons, with house dressing.

Add meat: turkey, Black Forest ham or Soppressata - \$2.50

Greek Salad - 9.50

Organic greens topped with Kalamata olives, tomatoes, feta and seasoned croutons with an extra virgin olive oil and balsamic vinaigrette dressing.

Panzanella Marinara - 9.50

Organic greens topped with a blend of tomatoes, yellow bell peppers, green onions, Kalamata olives, roasted pine nuts and balsamic vinaigrette.

Insalata Caprese - 9.50

Fresh mozzarella and tomato salad, topped with basil, capers, extra virgin olive oil, and balsamic vinegar.

Served with bread.

Pizza

Amy's Organic Spinach & Cheese Pizza (10")

Whole - 11.00 Half - 7.00

This simple pizza has a delicate amount of spinach and fresh mozzarella cheese.

Greek Style

Whole - 14.00 Half - 9.00

Organic spinach pizza topped with yellow bell peppers, Kalamata olives, green onions, tomatoes and feta cheese.

Landjäger Pie

Whole - 14.00 Half - 9.00

Organic spinach pizza topped with smoked, cured Landjäger sausage becomes mouth-wateringly juicy on this aromatic and flavorful pizza pie.

Additional Toppings

Tomatoes - .75 Basil - .75 Kalamata Olives - .75

Onions - .75 Extra Cheese - .75 Turkey - 2.00

Black Forest Ham - 2.50 Soppressata - 2.00

Landjager - 3.75 Bundner Fleisch - 3.50

Platters

Meat and Cheese Platters

King's Select Meat & Cheese - 28.00

Choose 4 oz. from a presentation of our premium cheeses, served with imported meats, dolmas, Greek olives, Kalamata spread, coarse ground mustard, pickles and bread.

Traditional Meat & Cheese - 16.50

4 oz. of cheese - triple creme Brie, Havarti and smoked Gouda, served with imported meats, pickles, coarse ground mustard, fruit garnish and bread.

Cheese Platters

King's Select Cheese 4 oz. - 18.00 8 oz. - 28.00

Choose from a presentation of our premium cheeses served with dolmas, Greek olives, Kalamata spread and bread.

Traditional Cheese - 16.50

8 oz. of cheese - triple creme Brie, Havarti, smoked Gouda, baby Gouda and Swiss. Served with fruit garnish and bread.

Other Platters

Antipasto Carne - 16.50

Soppresata, Prosciutto, Bündner Fleisch, Landjäger and Black Forest ham, pickles, coarse ground mustard and bread.

The Odyssey - 16.00

A sampler of tzatsiki, hummus, Kalamata spread, dolmas, Greek olives, feta cheese, roasted red bell peppers, marinated artichoke hearts and warmed pita.

Desserts!

Marquise au Chocolat - 8.00

*A rich & luscious, chocolate lover's delight. Dark chocolate genoise, chocolate ganache, baked hazelnuts, chocolate leaf.
Big enough to share.*

Apple Tartelette - 6.00

Sliced apples, spiced almond cream, pâte sucrée shell, vanilla glaze.

Dessert du jour - 8.00

Ask your server for today's flavor.



Haagen Dazs

Single - 2.00 Double - 3.00

add Ghirardelli's Chocolate Syrup - .50

Coupe d'Etat

Lg - 5.50 Sm - 4.00

3 scoops of vanilla ice cream drowned in a shot of espresso and chocolate syrup topped with whipped cream.

Coupe Zorba

Lg - 5.50 Sm - 4.00

3 scoops of raspberry sorbet topped with a hot berry mix.

Affogato - 3.25

A scoop of vanilla drowned in a shot of espresso.

Milkshake - 6.00

Vanilla, Chocolate or Espresso.



Real Fruit Smoothies

4.75 Protein - .75

Berry Blast, Tropical & Classical.

Coffee

100% Pure Varietal Brewed Coffees.

Small - 1.50 Large - 1.75

<i>Organic Espresso</i>	<i>Single</i>	<i>Double</i>
Espresso	2.00	2.50
Espresso Con Panna	2.25	2.75
Macchiato	2.25	2.75
Americano	2.00	2.50
8 oz. Cappuccino	3.00	3.50
16 oz. Latte	3.50	4.00
16 oz. Mocha	4.00	4.50
Ice Blended Mocha	4.25	4.75
Cold Brewed Iced Toddy	2.00	
Espresso Shake		6.00
Chocolate Milk, 12 oz.	2.50	3.00
Hot Chocolate	2.75	3.25
Steamed Milk,	sm - 2.00	lg - 2.50

Add a shot of espresso, whip cream, chocolate syrup, flavored syrup, soy milk. .50

Tea

Zhena's Organic, Fair Trade, Loose Teas - 2.00

Black Teas - *Breakfast Bliss, Earl Grey.*

Green Teas - *Grand Green, Gypsy Jasmine.*

Chai - *Gypsy King Chai (caffeine), Fireside Chai with Rooibos (no caffeine).*

Herbal Teas - *Peppermint, Italian Chamomile, Yerba Maté, Ambrosia White Plum.*

White Tea - *Sense of Peace, blended with mint and rose petals.*

House Iced Tea - *Nilgiri Black tea with Passion Fruit infusion, unsweetened.*

Other Drinks

All Natural Akua Ko Fountain Sodas - 1.50

Cola, Diet Cola, Lemon Lime, Mandarin Orange, Maui Strawberry, Root Beer, Ginger Ale, Tonic.

Pineapple, Apple or Cranberry Juice - 2.25

Orange Juice - 3.75 Pellegrino - 3.00

Art & Entertainment at the Cafe

*Within the brick archways of Cafe Marc Aurel
you will find bohemian cafe culture at its finest.
Cafe Marc Aurel is known for its organic espresso,
impressive by-the-glass wine list, and
delicious bistro style food.*

*Cafe Marc Aurel is a cozy place to linger over
a glass of wine; a romantic place to bring a date;
a passionate place to discuss world affairs,
enjoy art and great live music.*

*A place where you will always leave in a
better mood than when you came in.*



Monday

Open Talent Night & Manao Radio Jazz Cafe

Thursday

The Best Live Jazz on Maui

Friday

Wailuku First Friday Celebration

Saturday

Art Exhibits & Live Entertainment



Open from 7 am until closing Monday–Saturday

Dinner served until 9 pm

Closed Sundays

cafemarcaurel.com