

EATHONOLULU

C R E A T I V E C U I S I N E

Our Renaissance inspired menu is also featuring touches of locally grown or sourced edibles.

SAVORY EATS

Chicken L'Orange 6.00 EACH

on toasted Marble Rye w shaved Fennel & Red Onion

Olive Oil marinated locally caught Kajiki 8.00 EACH

w our Marcona Almond Pepper Relish, Saffron Aioli & locally grown Micro Shiso

Red Wine poached Pear & local Arugula Salad 6.00 EACH

w Pecorino Cheese & Hawaii island sourced Honey Balsamic Vinaigrette

Slow Roasted Pork Stew 8.00 EACH

w Sweet Carrots, Barley & Garlic Vinegar Broth

\$25.00 FOR ALL FOUR SAVORY EATS

SWEET TREATS

Mini Chocolate Ganache "Pudding" Tartlets 3.00 EACH

w a mixed Berry Compote

#eathonolulu

#EATHNL

#workEATgood

VISIT US WWW.EATHONOLULU.COM