



NANEA

restaurant and bar

nanea: *to pass the time in ease, peace, and pleasure; to relax.*
—Pukui Elbert, Hawaiian Dictionary Hawaii

STARTERS

Nanea Ahi Poke*

Fresh Ahi, Macadamia Nuts, Sweet Maui
Onion, Sesame Soy Dressing,
Hawaiian Salt, Red Chili Pepper
17

Crispy Calamari

Ring & Tentacles, Lilikoi Chili Ketchup,
Chipotle Pepper Crème Fraiche,
Micro Greens, Lemon Wedge
17

Island Mushroom Risotto Croquette

Honshimeji Mushrooms, Arborio Rice,
Island Micro Greens, White Truffle Oil
16

Grilled Kauai Whole Shrimp GS

Marinated Herb Citrus Shrimp,
Mango Chili Tomato Vinaigrette, Herb Oil
18

Seared Ahi Flatbread*

Kailani Farm Greens, Fresh Ahi, Jalapeno
Ponzu Aioli
19

Braised Short Rib Crostini

Toasted French Bread, Roasted Garlic Puree,
Chopped Cabbage, Pickled Vegetables
15

SOUP

Nanea Corn Chowder

Herb Oil
9

GREENS

Kailani Farms Assorted Greens GS

Mixed Kailani Greens, Kunana Farms Goat Cheese,
Papaya Seed Basil Dressing
13

Island Tomatoes & Fresh Burrata GS

Toasted Macadamia Nuts, Fresh Basil, Extra Virgin Olive Oil,
Balsamic Glaze
15

Nanea Caesar* GS

Whole Leaf Baby Romaine, Caesar Dressing,
Shaved Parmigiano Reggiano, Pesto Crostini
13

Add Chicken 10 Shrimp 13 Fish 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness specially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

Parties of 6 or more will have 18% gratuity added to their final check.
A split plate charge of \$5 will be applied to all split plate requests.



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ENTREE TASTING 48

Choose two of the following menu items to enjoy demi portions of each.

Fresh Catch of the Day
Pan Seared Pacific Ahi
Grilled Kauai Whole Shrimp

Pan Seared Filet of Beef
Roasted 5-Spiced Hoisin Chicken
Braised Short Rib of Beef

ENTREES

Fresh Catch of the Day*

Please ask your server for today's fresh catch.

37

Pan Seared Pacific Ahi*

Red Thai Curry Broth, Mango Relish, Island Seasonal Vegetables,
Coconut Jasmine Rice

39

Pan Seared 8oz. Filet of Beef* GS

Mozzarella & Provolone Cheese, Red Wine Tomato Demi Sauce, Yukon Gold Mash

52

Nanea 8oz. Kunoa Burger*

Smoked Gouda, Bacon, Pickles, Frisee & Arugula, Island Tomato,
Herb Mustard Aioli, Steak Fries, Aunty Lilikoi Chili Ketchup

25

Kauai Shrimp Scampi

Fresh Linguini Pasta, Roasted Garlic, Tomato Confit, Fresh Basil,
Shaved Parmigiano Reggiano

38

Grilled 12oz. Rib Eye of Beef * GS

Chimichurri, Waipa Taro

45

Roasted 5-Spiced Hoisin Chicken Breast

Soy Ginger Scallion Butter, Sweet Potato Mash

30

Fresh Pappardelle Primavera

Island Honshimeji, Shiitake Mushrooms, Zucchini, Bell Pepper, Kale,
Garlic Shaved Parmigiano Reggiano, Garlic Herb Cream Sauce

29

Seasonal Vegetables GS V

Oven Roasted Marinated Herb Assorted Vegetables, Waipa Taro,
Yukon Gold Potato Hash, Saffron Fennel Broth, Micro Greens

28

SIDES

8

Roasted Vegetables
Coconut Lemongrass Jasmine Rice
Steak Fries

Seared Mushrooms
Mushroom Risotto
Molokai Sweet Potato Mash

We proudly support many local farmers and vendors. Our menu currently features:
Aloha Spice Aunty Lilikoi Kunana Farms Kauai Shrimp Kailani Farms Waipa

V *vegan option*

GS *gluten sensitive*