



We love tacos!! Our taco bars are inspired by the flavors of Latin America with an Island Style twist. Each dish represents the flavors we love most about our travels.

TACOS

Beef

Deep Seoul

Hawaiian Kalbi spice braised beef served shredded

Kona Coast Beef Taco

Kona coffee and cocoa rubbed beef, Slow smoked and served barbacoa style

Pork

Luau Pride

Kalua style Pulled pork, rubbed in HI Sea Salt and our pink, green, Szechuan pepper blend

Da Kine Carnitas

Pork shoulder, slow simmered in our herb blend, chopped and rendered crispy

Chicken

Moa Verde

Chicken simmered in a sauce of tomatillo and mild green chiles

Moa on Fire

Grilled chicken coated in Isla Nani's own "Da Klassic" spice rub

Sides

Cowboy caviar
Refried beans
Grilled Veggies
Roasted Brussel Sprouts

Salads

Avocado Salad
or
Tender Greens and smoked Gouda salad
(Pineapple Vinaigrette, Balsamic Vinaigrette, or Ranch)

Order info @ daislanani@gmail.com or visit us at www.islanani.com

Please note that all products are prepared in proximity to tree nuts, gluten or other food allergens. Consuming raw or undercooked eggs, meat, or seafood may increase the risk of foodborne illnesses.