



# EL TAKOY

**GUACAPOKE W. CORN TORTILLA CHIPS - 36**  
choice of: salmon or tuna poke

**KAUAI NACHOS** *served w. jalapeños, pineapple, cilantro, queso fresco, crema de limon*  
ANNATO CHICKEN - 23 | KALUA PORK - 25 | LOMI SALMON - 31 | AHI TUNA POKE - 31

## SMALL BITES

**PU PU PLATTER: A SELECTION OF 5 ITEMS FROM SMALL BITES - 80**

**TUNA & CAVIAR TAQUITOS** *rum chili mayo, cilantro - 22*

**LOMI SALMON TOSTADA** *tequila citrus cured salmon, avocado, wasabi aioli, crema de limon, ikura - 19*

**CEVICHE DE PESCADO** *edamame, thai chili, cilantro, lime - 22*

**BAO BUN** *kalua pork, pineapple, pickled red cabbage, queso fresco, crema de limon - 18*

**AGUACHILE DE LANGOSTA** *salsa quemada, cucumber chili water, cilantro, avocado - 28*

**ROASTED CAULIFLOWER BITES** *scallions, sweet filipino bbq - 18*

**AVOCADO EDAMAME HUMMUS** *farm vegetables, togarashi - 18*

**VEGETABLE LUMPIA (3)** *roasted mushrooms, vegan kimchi - 14*

**HAMAKUA FARM PALM SALAD** *quinoa, truffle agave, lime, olive oil - 19*

**PLANT BASED EMPANADA (2)** *roasted eggplant, black bean, plantain, tofu, chipotle agave - 14*

## TACOS

*all tacos served w. lettuce, guacamole, pickled red cabbage, jalapeños, queso fresco, cilantro*

**KALUA PORK** *pineapple, crema de limon - 19*

**AHI TUNA POKE** *furikake, wasabi mayonnaise - 23*

**ANNATO CHICKEN** *chipotle agave - 18*

**EL VEGETARIANO** *roasted mushrooms, vegan kimchi, sweet filipino bbq - 19*

## SANDWICHES | SALADS | BOWLS

**EL CUBANO SANDWICH** *kalua pork, cured ham, pickle, swiss cheese, chips - 17*

**ANNATO CHICKEN SANDWICH** *kimchi, lettuce, pineapple chutney, chili mayo, hawaiian bun, chips - 18*

**GINGER CAESAR SALAD** *olive oil, queso fresco - 16*

**MAUI CHOPPED SALAD** *lettuce, quinoa, edamame, watermelon, pineapple, tomato, cucumber, sweet soy  
sesame vinaigrette - 18*

**AHI TUNA POKE BOWL** *coconut rice, cucumber, edamame, scallion, red onion, pickled ginger, avocado- 24*

**SUMMER FRUIT BOWL** *mint, lilikoi honey - 16*

Service charge of 18% will be automatically added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**@EL\_TAKOY\_NEWYORK**

**SPARKLING & CHAMPAGNE**

	glass	bottle
<b>Jeio</b> Brut, Prosecco Superiore DO <i>Veneto, Italy NV</i>	\$18	\$72
<b>Laurent-Perrier</b> "La Cuveé" Brut Tour-Sur-Marne Champagne N.V	\$28	\$150
<b>Billecart-Salmon</b> Rosé <i>Champagne, France NV (1/2 Bottle)</i>	\$42	\$110

**WHITE**

<b>Sauvignon Blanc</b> Oyster Bay <i>Marlborough, New Zealand 2018</i>	\$17	\$55
<b>Pinot Grigio</b> Fantinel, Tenuta Sant' Helena <i>Friuli-Venezia Giulia, Italy 2017</i>	\$19	\$86
<b>Chardonnay</b> Domaine Raoul Gautherin Family <i>Chablis, France 2017</i>	\$25	\$115

**ROSÉ**

<b>Pinot Noir</b> Pascal Jolivet <i>Sancerre Rose, France 2018</i>	\$21	\$95
<b>Syrah Blend</b> Decoy <i>North Coast, California 2018</i>	\$24	\$110

**RED**

<b>Pinot Noir</b> Imagery <i>California 2017</i>	\$19	\$86
<b>Malbec</b> Dona Paula Estate <i>Cuyo, Argentina 2017</i>	\$18	\$78
<b>Cabernet Sauvignon</b> Daou <i>Paso Robles, California 2017</i>	\$23	\$110

**BEER/CIDER**

\$12

Corona Light, Stella Artois, Modelo Negro,  
Lagunitas IPA, Angry Orchard, Longboard  
Island

**SIGNATURE COCKTAIL** \$22 glass / \$84 pitcher

**QUEENS BATH** (not available for pitcher)  
Plantation Rum, Mt Gay Rum, Clément Mahina  
Coco, Cream of Coco, Guava Nectar, Lime,  
Coconut Flakes

**El Ta'koy Zombie**

Gosling Rum, Appleton VX Rum, Ron Zacapa  
Rum, Pineapple Juice, Grapefruit juice,  
Passionfruit Syrup, Lime, Lemon, Angostura  
Bitter

**Missionaries Downfall**

Casamigos Tequila, Peach, Agave, Lime

**Kua Bay**

El Silencio Mezcal, Ancho Reyes, Pineapple,  
Lime Agave, Chili Powder

**FROZEN DRINKS**

<b>Rosé</b>	\$17
<b>Piña Colada</b>	\$17

**NONALCOHOLIC DRINKS**

<b>Soda</b>	\$9
Coke, Diet coke, Sprite, Club Soda	
<b>Unsweetened Ice Tea</b>	\$8

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