

Brunch Tapas

eclipse di luna restaurant & tapas bar

Brunch Tapas

Tortilla de Vegetales

Spanish Vegetable Omelet
with Spinach, Cremini Mushroom,
Roasted Cherry Tomato,
Goat Cheese 5

* Waffle con Pollo Frito

Crispy Spiced Chicken on Waffle
with Jalapeño Agave Sauce 8

* Tacos de Huevo con Chorizo

Two Corn Tortillas, Scrambled
Eggs, Spanish Chorizo, Pico de
Gallo and Sliced Avocado 6

Gambas & Semola

Sautéed Shrimp Calabrian, White
Wine Butter Sauce,
Stone Ground Grits 9

Bacardi Mojito

Fresh Mint, Lime and Sugar
Flavors: Grapefruit, Peach,
Orange, Mango, Dragonberry 8

Bloody Maria

Herradura Tequila, Zing Zang,
Fresh Lime, Hot Sauce 9

Hermosa Mimosa

Cava, Peach Nectar or Fresh
Orange Juice 8

* Churrasco de Carne

Grilled Market Steak,
Potato Hash, Chimichurri,
Poached Egg 11

* Huevo con Salmon Ahumado

Smoked Salmon, Grilled
Asparagus, Poached Egg, topped
with Paprika Hollandaise 6

Pan Frances

Cinnamon and Cardamon Spiced
French Toast, Honey Goat Cheese,
Fresh Berries, Maple Syrup 5

Waffle

Waffle served with Fresh Berries,
Butter and Maple Syrup 5

Benedict

Toasted English Muffin
with Canadian Bacon,
Poached Egg topped with
Hollandaise Sauce 8

Cocktails

Grapefruit Martini

Fresh Squeezed Grapefruit,
Absolut Ruby Red and
Rose Water 9

White Peach Sangria

Pinot Grigio, Peach Schnapps,
Sour Mix and Sprite 8

Omelet Vegetariano

3 Egg Omelet Asparagus,
Spinach, Sun Dried Tomato
and Fontina Cheese 7

* Ceviche de Camaron

Shrimp Ceviche with Serrano
Chili, Red Onion, Cilantro, Lime
and Coconut Milk 9

Tostada de Huevo Ranchero

Fried Egg and Black Bean
Tostada with Salsa Verde and
Queso Fresco Cheese 6

* Bocado de Carne

Spiced Crusted Hanger Steak
Sandwich with Blue Cheese Aioli,
Caramelized Onion and Arugula
on Ciabatta Bread 8

Panqueques

Pancakes, Fresh Bananas,
Softened Butter Maple Syrup 7

Pama Margarita

Corzo Tequila, Pomegranate
Liquor, Fresh Lime
& Lemon Juice 9

Spanish G & T

Spanish Mahon Gin, Fever Tree
Tonic, Fresh Botanicals 10

Spanish Mule

Arehacas Rum, Fresh Lime
Juice, Ginger Beer 8

* Denotes Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. ○ Denotes Item contains nuts. No separate checks.

We may add 20% gratuity to partes of 6 or mre.


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Traditional Tapas

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Espárragos a la Parrilla

Grilled Asparagus with Truffle Aioli and Shaved Manchego Cheese 6.50

Patatas Bravas

Traditional Spiced Potatoes with Romesco Sauce 5.25

Hummus de Frijoles Negros

Black Bean Hummus, Chili Oil, Queso Fresco, Carrots, Celery, Sweet Bell Peppers and Warm Pita 5.95

Ejotes Fritos

Beer Battered Fried Green Beans with Sea Salt 4.25

o **Quesos Españoles**

A Tasting of Spanish Cheeses with Assorted Accompaniments 8.95

o **Ensalada de Manzana**

Granny Smith Apple Salad: Radicchio, Arugula, Candied Walnuts, Shaved Manchego Cheese 5.95

* **Hamburguesas**

Beef Burgers, Blue Cheese Aioli, Marinated Tomatoes 7.50

Paella de Verduras

Traditional Paella made with Assorted Summer Vegetables

For 2 or more 20.00
 Allow 35 minutes

Queso Frito con Miel

Fried Goat Cheese with Caramelized Onions and Honey 5.75

Tomate Fresco

Homemade Mozzarella, Tomato and Basil 5.50

* **Paella del Día**

Traditional Spanish Paella, with Peas, Shrimp, Squid, Mussels, Chicken and Chorizo with Saffron Calasparra Rice (Contains shellfish)

For 2 or more 24.00
 Allow 35 minutes

Costillas Españolas

Spanish-Style Ribs in Aged Balsamic Vinegar 7.95

Calamares Fritos

Lightly Fried Calamari with Pico de Gallo 6.25

Gambas al Ajillo

Sautéed Shrimp and Garlic with Calabrese Pepper 7.95

* **Ceviche de Pescado Blanco**

White Fish Ceviche with Mandarin Orange, Avocado, Red Onions, Cilantro and Sangrita Juice 9.95

* **Salmon al Sarten**

Roasted Salmon over Sautéed Spinach with Herbed Butter 8.50

* **Chuletas de Borrego**

Three Grilled Lamb Chops with a Mint Moroccan Sour Cream Sauce 14.95

Empanada de Pollo

Guajillo Roasted Chicken with Black Bean, Corn, Fontina Cheese, in a Pastry Shell topped with Aji Amarillo Crema 4.75

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