

## Brunch Tapas



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### Tortilla de Vegetales

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

### \* Carne con Huevo

"Fajita-Style" Hanger Steak with  
sauteed Bell Peppers, Red Onions  
and Spinach. Topped with Farm  
Fresh Egg 7

### \* 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

### 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

### \* Bocadillo Croissant con Pancita

Pork Belly BLT on Croissant,  
Chipotle Aioli 9

### \* Huevo Benedicto con Salmón 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

## 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

### 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.

**eclipse**  
*di luna*  
 restaurant & tapas bar

Traditional  
 Tapas

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**Espárragos a la Parrilla**

Grilled Asparagus with Truffle Aioli and Shaved Manchego Cheese 6.50

**Papas Bravas**

Traditional Spiced Potatoes with Romesco Sauce 5.25

**Hummus de Pimiento Rojo**

Red Pepper Hummus, Olive Tapanade, Carrots, Celery, Sweet Bell Peppers and Warm Pita 5.50

**Ejotes Fritos**

Beer Battered Fried Green Beans with Sea Salt 4.25

◦ **Quesos Españoles**

A Tasting of Spanish Cheeses with Assorted Accompaniments 8.95

◦ **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 & 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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