

Eclipse di Luna Park Place

Fall 2016 Gluten Free Menu

Vegetarian

Hummus **ORDER WITHOUT NAAN**

Red Pepper Hummus, Olive Tapenade, Carrots, Celery, Sweet Bell Peppers and Pita bread. 4.95

Coles de Bruselas

Seared Brussels Sprouts with a Chipotle Glaze, Red Onion and Garlic 5.95

Tomate Fresco

Homemade Mozzarella, Tomato and Basil 5.50

Ensalada Cesar **ORDER WITHOUT CRUOTONS**

Spanish Caesar Salad with Baby Organic Lettuce, Manchego, Caesar Dressing, Fava Beans, Piquillo Peppers, Heart of Palm and Cotija cheese 6.75

Estofado de col Rizada **ORDER WITHOUT POTATOES**

Braised Kale with Jalapeño, Sundried Tomatoes, White Beans, Manchego Cheese and Crispy Potato Shavings 6.75

Espárragos a la Parrilla

Grilled Asparagus with Truffle Aioli and Shaved Manchego Cheese 6.50

Quesos Españoles **ORDER WITHOUT BREAD**

A Tasting of Spanish Cheeses with Assorted Accompaniments 8.95

Cuscus

Israeli Cuscus cooked Risotto Style with Curried Cauliflower, Roasted Butternut Squash, Radicchio in Manchego Cream Sauce 6.50

Primavera Arroz

Sautéed Basmati Rice, Roasted Crimini Mushrooms, Spinach, Spring Peas and Patty Pan Squash drizzled with Smoked Paprika Chili Oil 6.50

Ensalada de Manzana

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

Aceitunas y Almendras

Warm Spanish Olives, with Lemon, Herb Infused Olive Oil and Marcona Almonds 4.95

Calabaza

Roasted Acorn Squash with Spiced Honey, Paprika Almonds topped with Goat Cheese 6.25

Meat and Seafood

Mejillones Eclipse ORDER WITHOUT CIABATTA BREAD

Roasted Garlic Mussels in a Sherry Cream Sauce, Cherry Tomatoes, and Crushed Red Chili Flakes 6.95

Gambas al Ajillo

Sautéed Shrimp and Garlic with Calabrese Pepper 6.50

Pulpo Salteado

Octopus Sautéed with Potatoes, Red Onion, Chili Cascabel, Paprika and Grilled Lemon 8.25

Salmón al Sarten

Roasted Salmon over Sautéed Spinach with Herbed Butter 7.25

Atun a la Plancha

Seared Ahi Tuna with Chili Calabrese Vinaigrette, Sun dried Tomato, Asparagus, Sherry Vinegar and Kalamata Olive Salad 8.95

Paellas and Pescado (Serves 2 or more)

Pescado Rostizado ORDER WITHOUT FLOUR

Whole Roasted Fish

Market Price

Paella del Día ALLOW 35 MINUTES!

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

Single Serving: 12.00

For 2 or more: 20.00

Paella Negra ALLOW 35 MINUTES!

Black Squid Ink Paella, with Fresh Fish, Shrimp, Squid,
Mussels, Peas and Artichokes with Calaspara Rice

Market Price

Paella de Verduras ALLOW 35 MINUTES!

Traditional Paella made with Assorted Vegetables

Single Serving: 12.00

For 2 or more: 20.00

Desserts

6.50

Classic Spanish Flan

All Natural Gelato or Sorbet of the Day