

Eclipse di Luna Park Place

Fall 2016 Vegan Menu

Hummus

Red Pepper Hummus, Olive Tapenade, Carrots, Celery, Sweet Bell Peppers and Pita bread. 5.95

Coles de Bruselas

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

Pan Catalán

ORDER WITHOUT CHEESE OR MEAT

Toasted Ciabatta Bread Topped with Tomato, Garlic and Thyme Purée 2.95

Estofado de col Rizada

ORDER WITHOUT CHEESE/BUTTER

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

Espárragos a la Parrilla

ORDER PLAIN

Grilled Asparagus with Truffle Aioli and Manchego Cheese 6.50

Paella de Verduras

Traditional Paella made with Assorted Vegetables

Single serving: 12.00

For 2 or more: 20.00

Primavera Arroz

ORDER WITHOUT BUTTER

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

Ensalada de Manzana

ORDER WITHOUT CHEESE

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

Ensalada Cesar

ORDER WITHOUT DRESSING AND NO CHEESE

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

6.75

Calabaza

ORDER WITHOUT CHEESE

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

6.25