

**eclipse**  
di luna  
restaurant & tapas bar

tapas.

tapas.

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tapas.

**Hummus de Pimiento Rojo**

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

**Quesos Españoles**

A Tasting of Spanish Cheeses with Assorted Accompaniments 8.95

**Cuscús Estilo "Risotto"**

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

**Ensalada Cesar**

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

**Espárragos a la Parrilla**

Grilled Asparagus with Truffle Aioli and Shaved Manchego Cheese 6.50

**Ejotes Fritos**

Beer Battered Fried Green Beans with Sea Salt 4.25

**Coles de Bruselas**

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

**Paella de Verduras**

Traditional Paella made with Assorted Summer Vegetables

Single Serving 12.00  
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

**Calabaza Rellena con Queso de Cabra**

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

**Pan Catalán**

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

+ Manchego Cheese 1.50  
+ Serrano Ham 2.00  
+ Spanish Cured Chorizo 2.00

**Ensalada de Manzana**

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

**Estofado de Col Rizada**

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

**Primavera Arroz**

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

**Aceitunas y Almendras**

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

**Papas Bravas**

Spiced Potatoes with Romesco 5.75

**Executive Chef** Shan Holler

**CHEF DE CUISINE** Jesus Avila and Carlos Venegas

**Cassava**

Fried Yucca with Garlic Aioli 4.95

Ask about our Gluten Free and Vegan Menus ◦ Denotes item contains Nuts

(678)205-5862 Park Place Dunwoody, Georgia [www.eclipsediuna.com](http://www.eclipsediuna.com)

No separate checks. We may add 20% gratuity to parties of 6 or more.

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**Ostiones Fritos**

Lightly Fried Fresh Chesapeake  
Oysters, Citrus Herb Aioli 5.95

**Mejillones en  
Crema de Jerez**

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

**Calamares Fritos**

Lightly Fried Calamari with  
Pico de Gallo 6.25

**Pulpo Salteado**

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

\* **Salmon al Sarten**

Roasted Salmon over Sautéed  
Spinach with Herbed Butter  
7.25

\* **Ceviche de Pescado  
Blanco**

Gulf Coast White Fish Ceviche in a  
Habañero and Orange Marinade  
with Cilantro and Avocado  
7.95

**Ropa Vieja a la  
Vino Tinto**

Slow Cooked Ropa Vieja in Red  
Wine Chile Arbol Sauce, Crispy  
Plantain Chips, Goat Cheese &  
Scallions 7.50

**Brocheta de Chorizo  
y Dátiles**

Dates and Spanish Chorizo  
Wrapped in Apple Smoked Bacon  
Valdeon Blue Cheese 5.95

**Paella Negra**

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

Market Price  
Serves 2 or more  
Available in Single Serving

**Pollo Rostizado  
en Salsa Verde**

Roasted Airline Chicken Breast  
with Tomatillo Salsa Verde  
& Roasted Corn Salad \$6.75

**Pescado Rostizado**

Whole Roasted Fish Market Price

**Costillas Españolas**

Spanish-Style Ribs in Aged  
Balsamic Vinegar 6.50

**Paella del Día**

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

Single Serving 12.00  
For 2 or more 20.00  
Allow 35 minutes

\* **Filete de Percha**

Spiced Grilled Hanger Steak with  
Smoky Piquillo Pepper Sauce,  
Roasted Garlic Mashed Potato,  
Scallion & Radishes 7.95

**Empanada del Pollo**

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

\* **Hamburguesas**

Beef Burgers, Blue Cheese Aioli,  
Marinated Tomatoes 7.50

**Fondido con  
Camarones**

Georgia Shrimp, Smoked Bacon,  
Melted Tetilla Cheese Spread with  
warm Ciabatta Bread 7.95

\* **Chuletas de Borrego**

3 Grilled Lamb Chops with  
Mint Moroccan Sauce 12.95

\* **Chuleta de Puerco  
a la Gruyere**

Black Pepper and Gruyere Cheese  
Cruled Pork Loin Chop, Whole  
Grain Mustard Crema & Grilled  
Asparagus 7.95

\* **Afin a la Plancha**

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

**Gambas al Ajillo**

Sautéed Shrimp and Garlic with  
Calabrese Pepper 6.50

\* DENOTES: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS, THESE ITEMS ARE SERVED RAW OR UNDER-COOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDER-COOKED INGREDIENTS. ○ DENOTES: ITEM CONTAINS NUTS.