

Brunch Tapas



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Tortilla de Vegetales

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

* Chuletón de Cerdo

Grilled Pork Ribeye with Agave
Chili Glaze and Jicama Slaw 9

* Ceviche al la Camarón

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

* Carne con Huevo

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

* Huevo Benedicto con Salmón Ahumado

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

Tostada de Huevo Ranchero

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

* Waffle con Pollo Frito

Crispy Spiced Chicken on Waffle
with Jalapeño Agave Sauce 8

Pan Frances

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

* Bocadillo de Carne

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

* Tacos de Huevo con Chorizo

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

Waffle

Waffle served with Fresh Berries,
Butter and Maple Syrup 5

Panqué Inglés

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

Cocktails

Bacardi Mojito

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

Pama Margarita

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

Bloody Maria

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

Grapefruit Martini

Fresh Squeezed Grapefruit,
Absolut Ruby Red and
Rose Water 9

Spanish G & T

Spanish Mahon Gin, Fever Tree
Tonic, Fresh Botanicals 10

Hermosa Mimosa

Cava, Peach Nectar or Fresh
Orange Juice 8

White Peach Sangria

Pinot Grigio, Peach Schnapps,
Sour Mix and Sprite 8

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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 restaurant & tapas bar

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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