

eclipse
di luna
restaurant & tapas bar

tapas.

tapas.

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tapas.

Hummus de Frijoles Negros

Black Bean Hummus, Chili Oil, Queso Fresco, Carrots, Celery, Sweet Bell Peppers and Warm Pita 5.95

Coca de Vegetales

Roasted Squash, Zucchini, Eggplant, Crushed Tomato, Sunflower Sprouts and San Simon Cheese on Flat Bread 7.50

Tomato Fresco

Homemade Mozzarella, Tomato and Basil, drizzled with Balsamic Vinegar Reduction 5.75

Pan Catalán

Toasted Ciabatta Bread Topped with Tomato, Garlic and Thyme Purée 3.75

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

o **Ensalada de Remolacha**

Roasted Red and Golden Beet Salad with Avocado, Oranges and Pumpkin Seeds 7.50

Ejotes Fritos

Beer Battered Fried Green Beans with Sea Salt 4.25

Patatas Bravas

Spiced Potatoes with Romesco 5.75

Quesos Españoles

A Tasting of Spanish Cheeses with Assorted Accompaniments 8.95

Espárragos a la Parrilla

Grilled Asparagus with Truffle Aioli and Shaved Manchego Cheese 6.50

Paella de Verduras

Traditional Paella made with Assorted Summer Vegetables

Single Serving 12.00
For 2 or more 20.00
Allow 35 minutes

Estofado de col Rizada

Braised Kale with Sun Dried Tomatoes, White Beans, Manchego Cheese and Crispy Potato Shavings 6.95

Cassava

Fried Yucca with Garlic Aioli 4.95

o **Ensalada de Sandía**

Fresh Watermelon with Yellow Tomatoes, Feta Cheese, Sunflower Seeds and Balsamic Vinegar Reduction 7.95

Queso Frito con Miel

Fried Goat Cheese with Caramelized Onions & Honey 5.75

o **Coliflor Roastizada**

Roasted Colorful Cauliflower with Agave-White Balsamic and Whole Grain Mustard Reduction toasted Marcona Almonds and Basil 5.95

o **Ensalada de Manzana**

Granny Smith Apple Salad, Radicchio, Arugula, Candied Walnuts, Shaved Manchego, Apple Cider Vinaigrette 6.25

o **Aceitunas y Almendras**

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

Primavera Arroz

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

Executive Chef Jesus Avila CHEF DE CUISINE Carlos Venegas and Wendy Diaz

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

(678)205-5862 Park Place Dunwoody, Georgia 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 7.95

Mejillones en Salsa de Tomate Cremosa

Roasted Garlic Mussels with Crème Tomato Sauce and Fresh Basil 7.25

Calamares Fritos

Lightly Fried Calamari with Pico de Gallo 6.25

Pulpo Salteado

Octopus sautéed with Potatoes, Red Onion, Chili Cascabel, Paprika, Grilled Lemon 9.95

*** Salmón al Sarten**

Roasted Salmon over Sautéed Spinach with Herbed Butter 8.50

*** Ceviche de Pescado Blanco**

White Fish Ceviche with Mandarin Orange, Avocado, Red Onions, Cilantro and Sangrita Juice 9.95

Ropa Vieja a la Vino Tinto

Slow Cooked Ropa Vieja in Red Wine Chile Arbol Sauce, Crispy Plantain Chips, Goat Cheese & Scallions 8.50

Brocheta de Chorizo y Dátiles

Dates and Spanish Chorizo Wrapped in Apple Smoked Bacon, Valdeon Blue Cheese 6.95

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

*** Chuletas de Borrego**

3 Grilled Lamb Chops with Mint Moroccan Sauce 14.95

Pescado Rostizado

Whole Roasted Fish Market Price

*** Paella del Dia**

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

Single Serving 14.00
For 2 or more 24.00
Allow 35 minutes

*** Filete de Percha**

Grilled Skirt Steak with Salsa Diablo, Mashed Potato 8.95

Empanada de 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, warm Ciabatta Bread 8.95

Chuletón de Cerdo

Grilled Pork Ribeye with Agave Chili Glaze and Jicama Slaw 9.50

Pollo a la Plancha

Ancho Chile Crusted Chicken Breast with Pesto Sauce and Couscous Salad 7.95

*** Atun Braseado**

Seven Pepper Crusted Seared Ahi Tuna, Topped with Citrus Aioli, Pickled Red Onions, Edamame and Red Jalapenos 9.50

Gambas al Ajillo

Sautéed Shrimp and Garlic with Calabrese Pepper 7.95

Costillas Españolas

Spanish-Style Ribs in Aged Balsamic Vinegar 7.95

* 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.