

eclipse
di luna
restaurant & tapas bar

tapas.

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Hummus de Pimiento Rojo

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

Patatas Bravas
Spiced Potatoes with Romesco 5.75

Ensalada de Frijoles y Quinoa

Quinoa Lettuce Bowl Black-White Bean, Corn Relish, Tear Drop Chilis with Sundried Tomato Vinaigrette 6.50

Estofado de Vegetales

Fall Vegetables and Tomato Casserole, Rutabaga, Spaghetti Squash, Zucchini, Eggplant with Gremolata and Creamy Goat Cheese 7.50

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

Queso Frito con Miel

Fried Goat Cheese with Caramelized Onions & Honey 5.75

Tomato Fresco

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

Coliflor Roztizada

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

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

Paella de Verduras

Traditional Paella made with Assorted Summer Vegetables

Single Serving 12.00
For 2 or more 20.00
Allow 35 minutes

Ensalada de Manzana

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

Ensalada de Lechuga Bibb

Wedge Bibb Lettuce Topped with Avocado-Herb Dressing, Fire Roasted Red Peppers, Leeks, Hearts of Palm, House made Garlic Croutons and Cotija Cheese 6.50

Aceitunas y Almendras

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

Ejotes Fritos

Beer Battered Fried Green Beans with Sea Salt 4.25

Estofado de col Rizada

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

Primavera Arroz

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

Cassava

Fried Yucca with Garlic Aioli 4.95

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.eclipsedi luna.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
Crema de Jerez**

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

* **Salmon 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

**Pollo Rostizado en
Salsa de Champignons**

Roasted Chicken Breast with
Saffron-Wild Mushroom Cream
Sauce, Roasted Poblano and Red
Pepper Relish, Fresh Basil 7.95

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

Pancita de Puerco

Spiced Brown Sugar Crusted Pork
Belly with Fennel-Orange Salad,
Guajillo Sauce 9.50

* **Chuletas de Borrego**

3 Grilled Lamb Chops with
Mint Moroccan Sauce 14.95

* **Afun 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.