

**eclipse**  
di luna  
restaurant & tapas bar

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**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

**Ensalada de Higos**

Fresh Mission Fig Salad, Frisée, Arugula, Pumpkin Seed Brittle, Blue Cheese Crumbles, Charred Grapefruit Vinaigrette 6.95

**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

**Enchilada Vegetariana**

Roasted Butternut Squash, Yellow Corn, Spinach, Sweet Bell Peppers Wrapped in Roti Bread Topped with Poblano Cream and Fontina Cheese 5.95

**Queso Frito con Miel**

Fried Goat Cheese with Caramelized Onions & Honey 5.75

**Coliflor Roztizada**

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

**Ensalada de Manzana**

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

**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.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 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

\* **Salmon al Sarten**

Roasted Salmon over Sautéed Spinach with Herb Butter 8.50

\* **Ceviche de Pescado Blanco**

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

**Albondigas de Cordero**

Roasted Lamb Meat Balls with Garbanzo and White Bean Favada Espanola, topped with Basil-Mint Chimichurri 7.25

**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

**Costillas Españolas**

Spanish-Style Ribs in Aged Balsamic Vinegar 7.95

\* **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 Res**

Grilled Center Cut Filet Mignon with a fresh Basil-Mint Chimichurri Sauce Topped with Pickled Red Onions 9.50

**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 Parrilla**

Grilled Chicken Breast with Mash Potatoes topped with Herb Roasted Eggplant Ragu 7.95

\* **Tostada de Atun Tartar**

Soy Marinated Ahi Tuna with Green Onions, Radishes, Avocado Aioli over White Corn Tostada 8.95

**Gambas al Ajillo**

Sautéed Shrimp and Garlic with Calabrese Pepper 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.