

t.a.p.a.s.

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eclipse
di luna
restaurant & tapas bar

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Hummus Tradicional

Roasted Garlic and Spiced Chickpea Hummus, Feta with Basil Oil 5.50

o **Aceitunas y Almendras**

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

Ensalada de Sandia

Watermelon, Heirloom Tomato Salad, Avocado, Balsamic Reduction, Feta Cheese, Red Onions, Sunflower Sprouts 7.95

Macarrones con Tomate Seco y Queso

Sun Dried Tomato, Mac & Cheese with Spring Peas & Basil 6.50

o **Ensalada de Betabel**

Baby Beets, Quinoa Salad, Oranges, Feta Cheese, Arugula, Almonds, Sherry Vinaigrette 7.50

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

Patatas Bravas
Spiced Potatoes with Romesco 5.75

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

Ejotes Crujientes

Lightly Fried Green Beans and Sea Salt 4.25

Coliflor Rostizada

Pan Roasted Cauliflower, Feta and Fontina Cheese Fondue, Moroccan Spices 5.95

Pimientos Rellenos con Queso de Cabra

Crispy Piquillo Peppers stuffed with Honey Goat Cheese over Spanish Marinara 5.95

Espárragos a la Parrilla

Grilled Asparagus, Truffle Aioli, Manchego Cheese 6.95

Empanada de Vegetales

Fresh Corn, Poblano and Black Bean Empanada with Tetilla Cheese and a Cilantro Sour Cream Sauce 5.25

o **Zanahoria Rostizada**

Roasted Heirloom Carrots, Sherry Glaze, Mint Yogurt, Golden Raisins, Almonds 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

o **Ensalada de Manzana**

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

Quesos Españoles

Selection of Three Cheeses and Seasonal Preserves 8.50

Executive Chef Gustavo Hernandez Chef de Cuisine Tim Harris

Ask about our Gluten-free and Vegan Menus. o Denotes Item contains nuts.

(404)846-0449 764 Miami Circle Atlanta, Georgia www.eclipsediuna.com

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

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tapas.

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Gambas al Ajillo

Sautéed Shrimp with Garlic and Calabrese Pepper 6.95

Croquetas de Bacalao

Flash Fried Salted Cod Croquettes, Arugula, Almond Romesco, Aji Amarillo, Lemon Aioli 7.50

Mejillones en Salsa de Jitomate

Pan Roasted P.E.I. Mussels, Vine Ripened Tomatoes, Basil, Crushed Red Pepper Flakes, Cream 7.25

Empanada de Pollo

Guajillo Roasted Chicken with Black Bean, Corn, Fontina Cheese in a Pastry Shell topped with Aji Amarillo Crema 5.75

Brocheta de Chorizo

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

*** Ceviche de Pescado Blanco**

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

Pescado Rostizado

Roasted Whole Fish of the Day with Garlic, Shallots, Herb Oil and Lemon

Market Price
Serves 2 or more

*** Chuletas de Borrego**

Three Grilled Lamb Chops with a Mint Moroccan Sour Cream Sauce 14.95

Costillas Españolas

Spanish-Style Ribs and Aged Balsamic Vinaigrette 6.95

*** Salmon a la Parrilla**

Grilled Salmon, Sautéed Spinach, Herbed Butter... 8.95

*** 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

Estofado de Res

Balsamic Braised Brisket, Demi-Glace, Corn Puree, Fried Shallots 11.95

Pollo a la Parrilla

Grilled Chicken Breast, Bell Pepper Sofrito, Gratin Potatoes, Kalamata Olives 7.95

*** Filete de Res**

Grilled Filet Mignon, Charred Tomato and Calabrian Pepper Sauce, Radish, Scallions 9.95

Pulpo Salteado

Pan Seared Octopus with Crispy Potatoes, Red Onions, Grilled Lemon 10.95

Enchilada de Langosta y Cangrejo

Lobster and Crab Enchilada, Tomatillo Sauce, Poblano Sour Cream 10.95

Bocadillo de Serrano y Manchego

Pan Roasted Serrano Ham and Manchego Cheese Sandwich, Dijon Mayo, Arugula and Tomato on Ciabatta Bread 6.25

Calamares Fritos

Lightly Fried Calamari with Pico de Gallo 6.25

* Denotes: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. ○ Denotes: Item contains nuts.

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MC 04/2019