

..... TAPAS

CAULIFLOWER 23

VE, GF, NF

gluten-free battered florets,
pumpkin parmesan, sour cream

EGGPLANT 20

V, DF

roasted eggplant, tahini, figs & dates,
pistachios, mint, pita, sumac

BEEF TARTARE 35

NF, DF

AAA tenderloin, capers, shallots,
dijon mustard, worcestershire, lemon, quail egg

THAI SHRIMP 26

NF, DF, GF

thai curry sauce, compressed
pineapple, pickled red onion

SOLUNA MEZZE TRIO 35

VE, NF

labneh, cucumber, za'atar, olive oil, kalamata olives 18
tzatziki, cucumber, red onion, dill, olive oil, kalamata olives 18
beet hummus, olive oil, parsley 18
crostini & pita bread included

..... RAW BAR

SPICY CRUDO 35

DF, NF

seared-raw AAA tenderloin, spicy habanero,
avocado, red onion, crispy shallots

OYSTERS 22/39

GF, DF, NF

half-dozen / dozen
east coast oysters, horseradish
& habanero sauce

TUNA TATAKI 32

NF, GF

5oz sesame-crusted seared tuna, snow peas,
tamari sauce, spicy sesame seeds,
water chestnut

SUSHI TACOS (3pc) 22

GF, DF, NF

salmon, soy wraps, sushi rice, sriracha,
soy glaze, green onion, nori

AGUACHILE 26

GF, DF, NF

catch of the day, lime-passion aguachile,
cucumber, jicama, avocado, red onion

..... SALADS

GRILLED KALE 20

VE, GF, NF

green kale, goat cheese cream,
caramelized butternut squash,
sunflower seeds, pomegranate,
roasted garlic vinaigrette

SPINACH & PEAR 20

GF, VE

baby spinach & arugula, roquefort vinaigrette,
pear segments, spanish manchego,
dried cranberries, toasted almonds

BURRATA 24

VE

tomato pesto, cashews,
orange segments, kalamata, focaccia

..... MAINS

PESCADO 65

GF, NF

whole roasted sea bream, herbs vinaigrette,
sea asparagus, cherry tomatoes

TENDERLOIN 68

GF, NF

8oz seared AAA tenderloin,
chimchurri

PERI PERI CHICKEN 32/49

GF, NF

half/whole
tomatillo salsa, grilled lemon

TRUFFLE PASTA 35

VE, NF

fresh pasta, sautéed seasonal mushrooms,
mascarpone cream, garlic, truffle oil,
white wine

SPICY PASTA 32

NF

fresh short pasta, vodka tomato sauce,
italian sausage, rapini, ricotta,
peperoncino

AUSTRALIAN WAGYU

GF

seared steak, rosemary, miso butter, chimichurri
10oz Picanha 115
10oz Striploin 148

TOMAHAWK 230

GF, NF

45oz angus grilled tomahawk,
miso butter, tomatillo salsa, chimichurri,
pickled red onion

LAMB CHOPS 64

DF, GF

grilled New Zealand lamb chops,
mole, pickled red onion,
puffed amaranth

SOLUNA PLATTER 320

GF

whole roasted sea bream, whole peri-peri
chicken & salsa, AAA tenderloin & chimichurri,
New Zealand lamb rack & mole sauce,
Thai shrimp, broccolini, truffle fries,
beets & artichokes

..... SIDES

WILD MUSHROOMS 17

V, GF, NF

shiitake, king oyster, cremini, oyster mushrooms,
garlic, thyme

BEETS & ARTICHOKEs 16

VE, NF

roasted baby beets & artichokes, labneh

TRUFFLE FRIES 16

VE, NF

parmesan, truffle oil, rosemary, lemon

BROCCOLINI 17

VE, NF

grilled, brown butter, sea salt

..... DESSERTS

TRES LECHES 18

VE, NF

sponge cake soaked in three types of milk,
espresso meringue, coffee whipped cream,
berries, brandy

ALFAJOR 18

VE

soft shortbread cookie,
dulce de leche cream, toasted coconut,
berries, chocolate ice cream

GOLDEN DESERT 18

VE

phyllo, pistachio cream, dark chocolate,
orange blossom syrup

V - vegan VE - vegetarian DF - dairy-free NF - nut-free GF - gluten-free



*please advise your server of any allergies

Executive Chef: **Ricardo Dominguez** | Chef de Cuisine: **David Jimenez** | follow us @solunatoronto

For parties of 6 and more, and/or bills exceeding \$300, a 20% gratuity will automatically be added