

## TAPAS

### CAULIFLOWER 21

VE, GF, NF

gluten-free battered cauliflower florets, pipian sauce, pumpkin parmesan, sour cream

### EGGPLANT 18

V

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

### LABNEH 18

VE, NF

beet hummus, cucumber, Kalamata olives, za'atar, pita & crostini

### BEEF TARTARE 32

DF, NF

raw AAA tenderloin, capers, shallots, Dijon mustard, Worcestershire, lemon, quail egg

### GRILLED SHRIMP 25

GF, DF, NF

garlic, tamarind-macha sauce

### TUNA TOSTADA 24

DF, GF, NF

tobiko mayo, mango-fennel slaw, chili oil

## RAW BAR

### SPICY CRUDO 29

DF, NF

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

### OYSTERS 28/56

GF, DF, NF

half-dozen / dozen horseradish & shallot mignonette

### PINK SNAPPER TIRADITO 25

GF, DF, NF

citrus base, orange segments & oil, ginger, fleur de sel

### LUNA CEVICHE 28

DF, NF

cured red snapper, spicy habanero black sauce, avocado, red onion, crispy shallots

### PERUVIAN CEVICHE 25

GF, DF, NF

sea bream, watermelon, gooseberries, yuzu & aji panca glaze, hominy corn, red onion, soy caviar, sesame oil

## SALADS

### GRILLED KALE 17

VE, GF, NF

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

### MEDITERRANEAN SALAD 16

VE, NF

red gazpacho, Boston lettuce, cucumber, tomato, feta, red onion, Kalamata olives, croutons

### FORBIDDEN APPLE 16

VE, GF

olive oil compressed apple, stracciatella cheese, fennel, roasted hazelnuts, cardamom honey

### ALMOND KALE 16

V, GF

baby kale, red cabbage, red radish, vegan feta, smoked almonds, almond dressing

## ENTRÉES

### TUNA TATAKI 28

GF, DF, NF

5oz seared tuna, tamari sauce, spicy sesame seeds, water chestnut

### TENDERLOIN 58

GF, DF, NF

8oz seared AAA tenderloin, chimichurri

### PERI PERI CHICKEN 30/45

GF, DF, NF

whole grilled chicken, habanero salsa

### BRANZINO 59

GF, DF, NF

whole roasted branzino, tomato, capers, peppers, olives, tarragon, plantain chips

### SAFFRON RISOTTO 28

VE, GF, NF

white wine & saffron risotto, roasted peppers, parmesan tuile

### THAI NOODLES 25

V, GF

sweet potato noodles, tofu, bamboo shoots, peppers, snow peas, cashews, basil

### TOMAHAWK 200

GF, NF

45oz grilled tomahawk, 28-day aged, roasted vine tomatoes, chimichurri butter, chimichurri, habanero salsa

### LAMB CHOPS 38/70

GF, NF

grilled New Zealand lamb chops, tzatziki

### SOLUNA PLATTER 300

GF, NF

tenderloin, lamb, chicken, branzino, shrimp, broccolini, potatoes, shishito peppers, chimichurri, tzatziki, habanero salsa, tamarind-macha

## SIDES

### WILD MUSHROOMS 12

V, GF, NF

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

### CORN 11

VE, GF, NF

charred corn, lime, butter

### FINGERLING POTATOES 11

VE, GF, NF

fried fingerling potato, garlic aioli

### SWEET POTATO 11

V, GF, NF

cinnamon & maple syrup sweet potato wedges

### SHISHITO PEPPERS 11

V, GF, NF

Tajin, lemon, sea salt

### BROCCOLINI 11

VE, GF, NF

grilled, brown butter

## DESSERTS

### TRES LECHES 15

NF

sponge cake soaked in three milks, espresso meringue, coffee whipped cream, berries

### BUNUELOS 15

fritter, caramelized apples, piloncillo whipped cream, guava ice cream

### GOLDEN CAKE 21

GF, NF

olive oil chocolate cake, salted caramel sauce, toffee bits, dulce de leche ice cream

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



\*please advise your server of any allergies

Executive Chef: **Ricardo Dominguez** | Chef de Cuisine: **David Jimenez** | follow us [@solunatoronto](#)