

## 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

NF, DF

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

### THAI SHRIMP 25

NF, DF

Thai curry sauce, compressed pineapple, red pickled onion

### BURRATA 23

VE

pesto vinaigrette, seasonal fruits, nut mix, focaccia

## 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 & black sauce

### TUNA TATAKI 28

NF, GF

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

### SALMON TIRADITO 22

DF, NF

miso-tamari sauce, sesame oil, serrano pepper, cucumber, green onion, nori crisps

### TUNA TOSTADA 24

GF, DF, NF

tobiko mayo, mango-fennel coleslaw, chili oil

### 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 16

NF, VE

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

### WATERCRESS 16

V, GF

frisée lettuce, watercress, oyster mushrooms, plums, passion fruit vinaigrette, corn chips

### CITRUS 16

V, GF

heritage blend, seasonal citrus fruit, endives, mint, basil, white balsamic vinaigrette, hemp seeds, puffed quinoa

## ENTRÉES

### THAI NOODLES 25

V, GF

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

### 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, NF, DF

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

### RISOTTO 28

VE, GF

white wine, gorgonzola cheese, pear, pecans, pomegranate

### AUSTRALIAN WAGYU 115

GF

10 oz striploin seared, butter, rosemary, miso butter

### TOMAHAWK 200

GF, NF

45oz grilled tomahawk, 28-day aged, miso butter, habanero salsa, pickled onion

### LAMB CHOPS 38/70

DF

grilled New Zealand lamb chops, mole sauce, pickled onion

### 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

V, 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 LECHE 15

NF

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

### PASSION FRUIT TART 15

VE

passion fruit custard tart, Italian meringue, chocolate curls

### "IMPOSIBLE" CHOCO FLAN 21

NF

chocolate cake on the bottom with a rich creamy flan on top

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