

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 20/36

GF, DF, NF

half-dozen / dozen horseradish & black sauce

TUNA TATAKI 28

NF, GF

5oz sesame-crust seared tuna, snow peas, 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, habanero salsa, Thai sauce, garlic aioli, plantain chips

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 LECHEs 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, raspberry sauce, berries

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](#)