



DF, NF, GF
OYSTERS 20/36

horseradish, habanero sauce, lemons

V, DF, NF, GF
GUAC & CHIPS 12

avocado, onion, tomato, cilantro,
lime juice, corn chips

NF
EMPANADAS (3pc) 18

fried empanadas, choice of butter chicken
or mushroom, tzatziki

V, NF
HONGO TACO (2pc) 18

tempura oyster & shiitake mushrooms,
beans, sour cream

DF, NF
SHRIMP TACO (2pc) 18

shrimp, chipotle coleslaw, flour tortilla

VE, NF
VEGGIE BURGER 22

house-made patty, brioche bun, avocado,
greens, jalapeño aioli, fries

NF
BEEF BURGER 24

beef chuck, brioche bun, beef bacon,
jalapeno aioli, tomato, greens, fries

NF, GF
LAMB CHOPS 38

grilled New Zealand lamb chops, tzatziki

NF, GF
PERI PERI CHICKEN 30

grilled chicken, habanero salsa

DF, NF
PULPO 28

octopus, chili oil, lemon, squid ink aioli,
russet potatoes, orange segments

V, DF, NF, GF
CITRUS SALAD 14

heritage mix, citrus segments, endives, mint,
basil, white balsamic vinaigrette,
hemp seeds, puffed quinoa

V, DF, NF
SHISHITO PEPPERS 11

Tajin, lemon, sea salt

NF, DF
FRIES 10

potato french fries, sea salt, garlic aioli

NF
CHURROS 12

fried choux dough, sugar, chocolate
& cajeta sauce

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