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TAPAS

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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

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RAW BAR

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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

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SALADS

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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

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MAINS

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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

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SIDES

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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

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DESSERTS

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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**