



LUNA MENU

\$79 PER PERSON

FIRST COURSE

BEEF TARTARE

AAA tenderloin capers, shallots, dijon mustard, worcestershire, lemon, quail egg, sourdough crostini

EGGPLANT

tahini, figs & dates, pistachios, mint, pan pita, sumac

SOLUNA MEZZE TRIO

labneh cucumber, za'atar, kalamata olives, olive oil
beet hummus olive oil & parsley
tzatziki cucumber, red onion, dill, kalamata olives
crustini & pita bread included

SECOND COURSE

TUNA TATAKI

5oz sesame-cruste seared tuna, snow peas, tamari sauce, jicama

CAULIFLOWER

gluten free battered cauliflower florets, pumpkin seed sauce, sour cream

GRILLED KALE

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

THIRD COURSE

PESCADO

whole roasted sea bream, herbs vinaigrette, sea asparagus, cherry tomatoes

TENDERLOIN

8 oz seared AAA tenderloin, chimichurri sauce

PERI-PERI

grilled chicken, tomatillo salsa, grilled lemon

TRUFFLE PASTA

fresh pasta, sautéed seasonal mushrooms, mascarpone cream, garlic, truffle oil, white wine

SIDES

BEETS & ARTICHOKEs - roasted baby beets & artichokes, labneh
BROCCOLINI - grilled, brown butter, sea salt

FOURTH COURSE

TRES LECHES

sponge cake soaked in three types of milk, espresso meringue, coffee whipped cream, berries, brandy

GOLDEN DESERT

phyllo, pistachio cream, dark chocolate, orange blossom syrup, gold flakes

