

shareables

- **TUNA CEVICHE** 20 (gf/df)
red onion, radish, cucumber, cilantro, jalapeño,
sour citrus juice, tortilla chips.
- **SHRIMP CEVICHE** 20 (gf/df)
avocado, red onion, cucumber, cilantro, tomato,
coconut-habanero sauce, tortilla chips.
- **SIMPLE GREENS** 12 (gf/v)
local greens, shaved onion, radish, cucumber, mint,
preserved citrus vinaigrette.
- **KALE CAESAR** 16
romaine, seasoned breadcrumbs, parmesan,
pickled onion, soft cooked egg,
garlicky-caesar dressing.
- **STRAWBERRY CAPRESE** 16 (gf/n)
whipped burrata, basil, minted olive oil, honey, dukkah.
- **TORTILLA SOUP** 10 (gf/vo)
roast tomato broth, crushed avocado,
queso fresco, spring onion, radish,
tortilla chips.

MARKET MEZE 18 (gfo/n)
quinoa tabbouleh, tzatziki, yellow lentil hummus,
market pickles, dukkah, chili oil, grilled flatbread.

BACON WRAPPED DATES 14 (gf/df)
stuffed with house-made chorizo.
ADD whipped chèvre OR blue cheese crema +2

SPICY SPUDS 14 (gf)
crispy fingerling potatoes dusted in ethiopian spices,
fire-roasted salsa, sambal aioli, cilantro.

CRISPY BRUSSELS SPROUTS 16 (gf)
chorizo-bacon vinaigrette,
blue cheese crema, jalapeño.

GAMBAS AL AJILLO 24 (df)
wild shrimp, chili flake, paprika-garlic oil,
lemon, parsley, toast.

WARM GOAT CHEESE 18 (n)
avocado-almond pesto, roast peppers, crusty bread.

HOUSE BAKED ROLLS 8
garlic-paprika butter.

craft tacos

- served with house-made salsas | all tacos are made with white corn tortillas and are gluten-free.
- **4 tacos for \$18 | 6 tacos for \$25 | 10 tacos for \$38**
- **CRISPY ROCKFISH** with creamy cabbage slaw
- **POLLO VERDE** with pasilla aioli
- **GRILLED EGGPLANT, ONION, & PEPPER**
with cumin pumpkinseed sauce
- **HOUSE-MADE SOYRIZO** with kale and potato
- **BRAISED BIRRIA BEEF** with pickled onion
- **AL PASTOR**
with salsa criolla and pineapple marmalade

bowls & wraps

- can also be enjoyed as a whole wheat wrap.
- **PAELLA DE LA LUNA** 22 (gf/df)
green chili chicken, chorizo, english peas, salsa criolla,
saffron rice, soft cooked egg.
- **STEAK SALTADO** 22 (gf/df)
thinly sliced flat iron steak seared with chimichurri,
grilled onions and peppers, sliced avocado,
fresh tomato, garlic-lime brown basmati rice,
sweet potato fries.
- **SLO BOWL** 20 (vo)
farro and quinoa, sliced avocado,
garlic-fried vegetables, queso fresco,
ADD tofu or soyrizo 3 green chili chicken 4
garlicky shrimp 6
- **NICOISE** 20 (df)
olive oil poached albacore, potato, radish, tomato,
snap peas, red onion, soft-cooked egg, tapenade,
preserved citrus vinaigrette, extra virgin olive oil.
- **BANH MI** 18 (df)
cucumber, radish, pickled vegetables, jalapeño,
cilantro, mint, sambal aioli, nuoc mam
(contains fish sauce), garlic-lime brown basmati rice.
CHOICE of pork belly OR tofu

Dinner Paellas Offered All Day!

Dear guests with allergies, we care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

Consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of food borne illness.

v = vegan df = dairy-free gf = gluten-free gfo = gluten-free option n = contains nuts