

# Luna Red

RESTAURANT · BAR

## to start

### back porch bakery bread 8

toasted back porch bakery sourdough,  
with garlic-paprika butter

### chips & salsas 9

fire roasted tomato salsa, black bean and corn  
salsa, house made tortilla chips (v/gf)

### market meze 18

quinoa tabbouleh, tzatziki, yellow lentil hummus,  
market pickles, dukkah, chili oil, flatbread (n/gfo/dfo)

### warm goat cheese 18

avocado-almond pesto, roast peppers, toasted  
sourdough (n/gfo)

### bbq oysters (5) 20

pacific oysters, spiced chorizo butter,  
shaved manchego, scallions (gf/dfo)

### artisanal cheese board 24

house selected cheese with  
accompaniments, baguette (n/gfo)

## raw

### pacific halibut ceviche 21

sweet peppers, red onion, ginger, toasted spices,  
lime, lemon & orange juice, house-made tortilla  
chips (df/gf)

### tuna ceviche 21

red onion, radish, cucumber, cilantro, jalapeño,  
sour citrus juice, house-made tortilla chips (df/gf)

## soup + salads

*add pollo verde or soyrizo 4* | *add shrimp or salmon 8*

### tomato soup 10

house roasted tomato broth, crushed avocado,  
onion, radish, queso fresco, tortilla chips (gf/v)

### poached pear burrata 15

spiced candied walnuts, arugula, apple-  
pomegranate vinaigrette (gf/dfo/n)

### simple greens 12

local greens, shaved onion, radish, cucumber,  
mint, preserved citrus vinaigrette (gf/v)

### kale greens 15

kale, arugula, mixed greens, pineapple, beets,  
pepitas, avocado, apple-pomegranate  
vinaigrette (gf/v/n)

### chicory & smoked salmon 22

endive, caper berry, sundried tomato, persian  
cucumber, soft egg, meyer lemon vinaigrette (df/gf)

## garden sharables

### brussels sprouts 16

chorizo-bacon vinaigrette, blue cheese crema, jalapeños (gf/dfo)

### spicy spuds 14

crispy fingerling potatoes, ethiopian spices, fire-roasted salsa, sambal aioli,  
cilantro (gf/df)

### grilled carrots 15

coconut ginger carrot purée, grilled heirloom carrots, dukkah, chili oil (gf/v/n)

### stuffed piquillo peppers 15

herbed goat cheese, toasted baguette, charred onion balsamic reduction (gfo)

### eggplant frites 14

eggplant frites, soyrizo, salsa criolla, tofu queso fresco (gf/v)

### plantain tacos 20

crispy plantains, roasted corn and black bean salsa, banana mole,  
house-made blue masa tortillas (gf/v)

## land + sea shareables

### bacon wrapped dates 14

stuffed with house-made chorizo (gf/df)

*\*add herbed goat cheese or blue cheese crema 2*

### salmon dip 18

charbroiled, poached, and smoked salmon, tomatoes, shallots,  
lemon dijon aioli, house-made tortilla chips (gf/df)

### gambas al ajillo 24

wild caught shrimp, chili flakes, paprika-garlic oil, grilled lemon, parsley,  
toasted garlic sourdough (df/gfo)

### king salmon tacos 26

blackened king salmon, crushed avocado, cherry tomato, persian cucumber,  
arugula, preserved citrus vinaigrette, house-made blue masa tortillas (gf/df)

### caribbean curry mussels 27

salt springs mussels, yellow coconut curry sauce, radish, cilantro,  
toasted garlic baguette (gfo/df)

### new zealand lamb lollipops 28

charbroiled half rack of lamb, piquillo pepper chimichurri (gf/df)

## street 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**

**al pastor** with salsa criolla and pineapple marmalade (df)

**grilled eggplant, onion, & pepper** with cumin pumpkinseed sauce (v)

**pollo verde** with pasilla aioli (df)

**house-made soyrizo** with kale and potato (v)

**braised beef birria** with pickled onion (df)

**crispy rockfish** with lime crema, cabbage slaw (dfo)

## paella

our paella is rich and flavorful with a layer of caramelized, crispy rice on the bottom of the pan (called *socarrat*) which is considered the marker of a great paella.  
all of our paellas are made with sofrito (onion, tomato, sweet pepper, herbs) and served with grilled lemons, salsa criolla, english peas, and parsley

*\*serves 2-4. please allow up to 35 minutes to prepare. (gf/df)*

choose between saffron or black (squid ink) rice

### de la luna 48

pollo verde, house made chorizo,  
soft cooked eggs

### market vegetable 38

house made soyrizo, farm vegetables, with saffron rice (v)

### del mar 58

rockfish, shrimp, clams, scallops,  
saffron aioli

### mixto 65

a combination of our de la luna and del mar paellas

a service charge of 20% will be applied to all groups of 8 or more

(gf) gluten-free (df) dairy-free (v) vegan (o) option (n) contains nuts/seeds