

shareables

- **TUNA CEVICHE** 19 (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** 10 (gf/v)
local greens, shaved onion, radish, cucumber, mint,
preserved citrus vinaigrette.
- **KALE CAESAR** 15
romaine, seasoned breadcrumbs, parmesan,
pickled onion, soft cooked egg,
garlicky-caesar dressing.
- **STRAWBERRY CAPRESE** 14 (gf/n)
whipped burrata, basil, minted olive oil, dukkah.
- **TORTILLA SOUP** 9 (gf/vo)
roast tomato broth, crushed avocado,
queso fresco, spring onion, radish,
tortilla chips.

MARKET MEZE 17 (gfo/n)
quinoa tabbouleh, tzatziki, yellow lentil hummus,
market pickles, dukkah, chili oil, grilled flatbread.

BACON WRAPPED DATES 12 (gf/df)
stuffed with house-made chorizo.
ADD whipped chèvre OR blue cheese crema +2

SPICY SPUDS 10 (gf)
crispy fingerling potatoes dusted in ethiopian spices,
fire-roasted salsa, sambal aioli, cilantro.

CRISPY BRUSSELS SPROUTS 14 (gf)
chorizo-bacon vinaigrette,
blue cheese crema, jalapeño.

GAMBAS AL AJILLO 21 (df)
wild shrimp, chili flake, paprika-garlic oil,
lemon, parsley, toast.

WARM GOAT CHEESE 16 (n)
avocado-almond pesto, roast peppers, crusty bread.

HOUSE-BAKED ROLLS 6
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 \$17 | 6 tacos for \$23 | 10 tacos for \$35**

• **CRISPY ROCKFISH** with creamy cabbage slaw

• **POLLO VERDE** with poblano crema

• **GRILLED EGGPLANT, ONION, & PEPPER**
with cumin pumpkinseed sauce

• **BERBERE PORK BELLY** with cumin black beans

• **HOUSE-MADE SOYRIZO** with kale and potato

• **BRAISED BIRRIA BEEF**
with pickled onion

paella

• Our paella is rich and flavorful with a layer of caramelized, crispy rice on the bottom of the pan (called socarrat in Catalan) which is widely considered the marker of a great paella. All of our paellas are made with sofrito (onion, tomato, sweet pepper, herbs).

• serves 2-4 *choose between saffron or black (squid ink) rice and served with grilled lemons.

• **DE LA LUNA** 45
roast chicken thigh, house-made chorizo,
english peas, salsa criolla, soft cooked eggs.

• **MARKET VEGETABLE** 36
house-made soyrizo, farm vegetables, saffron rice.

• **DEL MAR** 54
wild fish, shrimp, clams, bay scallops,
saffron aioli, english peas, salsa criolla.

• **MIXTO** 63
a combination of our de la luna and del mar paellas.

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