

## 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** 14 (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

## bowls & wraps

can also be enjoyed as a whole wheat wrap.

**PAELLA DE LA LUNA** 18 (gf/df)

green chili chicken, chorizo, english peas, salsa criolla, saffron rice, soft cooked egg.

**STEAK SALTADO** 20 (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** 17 (vo)

farro and quinoa, sliced avocado, garlic-fried vegetables, queso fresco, ADD tofu or soyrizo 3 green chili chicken 4 garlicky shrimp 6

**NICOISE** 18 (df)

olive oil poached albacore, potato, radish, tomato, snap peas, red onion, soft-cooked egg, tapenade, preserved citrus vinaigrette, extra virgin olive oil.

**BAHN MI** 16 (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