

## 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, honey, 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 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** 19 (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** 19 (vo)  
farro and quinoa, sliced avocado,  
garlic-fried vegetables, queso fresco,  
ADD tofu or soyrizo 3 green chili chicken 4  
garlicky shrimp 6

• **NICOISE** 19 (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** 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