

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)

grilled brie 20

danish brie, smoked stone fruit and fresno
chili chutney, baguette (n/gfo)

artisanal cheese board 24

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

raw

pacific halibut ceviche 22

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

tuna ceviche 22

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

garden sharables

brussels sprouts 17

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

spicy spuds 15

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

summer squash fritter 16

assorted summer squash, roasted garlic
sundried tomato relish, basil lemon vinaigrette,
tofu queso (df/gf/v)

stuffed piquillo peppers 15

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

eggplant frites 15

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

plantain tacos 20

crispy plantains, roasted corn and black
bean salsa, banana mole, red moon tortillas (gf/v)

soup + salads

add pollo verde or soyrizo 5 | add shrimp or salmon 8

tortilla 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/n)

simple greens 13

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)

land + sea shareables

bacon wrapped dates 15

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 26

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

cassoulette de luna 18

duck breast, house-made chorizo, pork belly, dragon tongue
beans, miropaux, encrut, baguette (gfo)

caribbean curry mussels 27

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

new zealand lamb lollipops 28

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

coconut shrimp tacos 21

coconut shrimp, strawberry and pineapple pico, pickled onion,
coconut jalapeno sauce, red moon tortillas (gf/dfo)

street tacos

served with house-made salsas | all tacos are made with white corn tortillas and are gluten free

4 tacos for 20 | 6 Tacos for 28 | 10 tacos for 40

al pastor with salsa criolla and pineapple marmalade (df)

miso mushroom with chili miso sauce (v/df)

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)

signature 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 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 52

pollo verde, house-made chorizo,
soft cooked eggs, salsa criolla,
english peas

market vegetable 42

house-made soyrizo, summer squash,
beet greens, market tomatoes,
dragon tongue beans (v)

king salmon paella 68

king salmon, bay scallop,
fennel, market tomatoes,
arugula, basil olive oil

del mar 62

rockfish, shrimp, clams, scallops,
saffron aioli, salsa criolla, english peas

mixto 68

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