

Lun Red

RESTAURANT · BAR

EL DESAYUNO | breakfast

BENEDICTS | arepa benedicts

fried venezuelan corn cakes, paprika hollandaise and crispy local potatoes (gf)

house cured chorizo | manchego cheese, cilantro **14**

sweet potato | roasted oyster mushrooms, pumpkin seed pesto **12** (df/*n)

crispy blue crab cakes | green tomato, slaw **15**

TORTILLAS | three egg omelets

*white cheddar cheese is included / choice of any **two** fillings / served with crispy local potatoes / we'll scramble it if you wish (gf)*

daily market vegetable, spinach, vine-ripe tomato, green tomato, raw red onion, avocado

piquillo peppers, hot pepper, spanish olives, roasted onion, oyster mushrooms, braised pork, smoked bacon

chorizo, crispy oysters, pork short rib, turkey confit, blue cheese, herbed goat cheese, cheddar cheese

additional items \$1 each / egg whites only \$2 / add lump blue crab or shrimp \$2

PLATOS DESAYUNOS | breakfast plates

quinoa waffles | *choice of any **two** toppings*

avocado, apple pie filling, strawberries, whipped cream

fried chicken, DF eggs, smoked bacon, mascarpone, herbed goat cheese, cheddar cheese

*rosemary-chili walnuts, candied delicata squash, pomegranate seeds **14***

additional items \$2 each

luna french toast | pan seared brioche bread pudding, caramelized apple syrup, mascarpone **12**

two egg breakfast | your choice of smoked bacon, house made chorizo or fried green tomatoes
market fruit and crispy local potatoes **13** (gf)

sweet onion pupusas | savory el savadorian griddled masa quesadillas filled with queso fresco
manchego and sweet onions, cumin black beans, spicy cabbage slaw, two sunny-up eggs **12** (gf)

pan-fried chilaquiles | crispy corn tortillas, cilantro, red onion, hot chili sauce, queso fresco, salted radish, sunny-up eggs **12** (gf)

gallo pinto | cumin black beans, brown rice, hot pepper, piquillo pepper, red onion
cilantro, avocado, pico de gallo, soft white corn tortillas, sunny-up eggs **16** (gf)

flatiron steak & eggs | grilled 5oz flatiron steak, two DF eggs, chimichurri, hot sauce, avocado, soft white corn tortillas **16** (gf)

chorizo & egg tacos | soft white corn tortillas, jalapeño, red onion, tomato
cilantro, avocado, pico de gallo, cumin black beans, queso fresco **12** (gf)

A LADO | sides

pan de oro bread | balsamic reduction, citrus marinated olive oil **3**

pan de oro croissants | butter and house jam **2.50 each**

basket of grilled flatbread | **4** (v)

wheat toast | butter **2**

smoked bacon | **4**

house cured chorizo sausage | **5**

market fruit bowl | **4**

cumin black beans | queso fresco **2**

sliced avocado | **2**

citrus marinated olives **5** (gf/v)

crispy local potatoes | **4**

NINOS | kids

EL ALMUERZO | lunch

TAPAS FRÍAS | cold small plates

- raw pacific oysters** | chili-lime granita, sambal cocktail sauce **2.50** each (gf/df)
wild fish ceviche | coconut milk, red onion, cilantro, sweet potato, lime, jalapeño, corn tortilla chips **14** (gf/df)
avocado-tuna ceviche | citrus soy sauce, cilantro, sambal oelek, scallion, sesame seed **15** (gfo/df/*n)

TAPAS CALIENTES | hot small plates

- stuffed piquillo peppers** | herbed goat cheese, parsley oil, red wine reduction, breadcrumbs **8** (gfo)
black bean-rice-sweet potato fritters | paprika salt, lime crema **7** (gf/vo)
calamari | lightly fried, sambal aioli, honey, piquillo pepper, cilantro, lime **13** (gf/df)
bacon wrapped dates | stuffed with house-made chorizo **7** (gf/df)
recado beef skewers | potato, recado rojo, scallion **11** (gf/df)
breakfast flatbread | changes daily on the chef's whim **10**

ENSALADAS | salads

- autumn** | local lettuce, candied delicata squash, chili spiked pepitas, pomegranate seeds, coriander-apple vinaigrette **9** (gf/df/v/*n)
waldorf | apple, celery, blue cheese dressing, rosemary-chili walnuts **10** (gf/*n)
chopped | brussels sprouts, romaine, red onion, unripe tomato, scallion, bacon aioli, queso fresco **11** (gf/df)
add to any salad...pollo asado \$4 / sautéed garlic shrimp or lump blue crab \$6 / skirt steak arrachera \$5

TORTAS | sandwiches

served with choice of small farm green salad, soup of the day or crispy local potatoes

- luna burger** | 8oz natural beef chuck, tomato, lettuce, roasted onion, cracked pepper brioche bun
house-made pickles white cheddar or blue cheese **15** (gfo)
black bean-quinoa burger | tomato, lettuce, roasted onion, cracked pepper brioche bun
house-made pickles, white cheddar or blue cheese **13** (gfo/vo)
kimchi reuben | pastrami, melted white cheddar, roasted onion, house made kimchi, sambal aioli, cilantro, griddled bread **14**
pollo asado blt | crispy bacon, lettuce, vine-ripe tomato, avocado, shaved red onion, bacon fat aioli, toasted bread **15**
lamb meatball gyro | lettuce, yogurt, mint, cilantro, cucumber, vine-ripe tomato, shaved red onion, grilled flatbread **14**
egg sando | avocado, pastrami, sambal aioli, vine-ripe tomato, lettuce, crispy onions
cracked pepper brioche bun, crispy local potatoes **12**

TABLETOS DE PICNIC | picnic boards

- when in france** | chef's choice of two cheeses, pork rillettes, peppercorn terrine, pickles, fruit, honey, mustards, grilled bread **18**
the spanish table | jamon serrano, lomo, spanish chorizo, manchego, olives, mustards, piquillo peppers, dried fruit, grilled bread **19**
harvest moon | chef's choice of three cheeses, peppercorn terrine, pork rillettes, spanish chorizo
jamon serrano, mustards, market fruit, honey, pickles, rosemary-chili walnuts, grilled bread **30** (*n)

(v)-vegan (vo)-vegan option available (df)-dairy free
(gf)-gluten free (gfo)-gluten free option available (*n)-contains nuts and/or seeds

\$15 Corkage Fee per 750mL bottle / Carry-In Dessert Charge \$2 per person

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

#lunared www.lunaredslo.com

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