

## COLD TAPAS | small plates

**raw pacific oysters** lemon / chili-lime mignonette  
sambal cocktail sauce **2.50** each *(gf)*

**wild fish ceviche** red onion / cilantro / tomato  
avocado / lime / jalapeño / corn tortilla chips **14** *(gf)*

**avocado tuna ceviche** citrus soy sauce  
cilantro / sambal oelek / green onion / sesame seaweed **15**

**shrimp ceviche** coconut milk / lime / cucumber  
jalapeno / cilantro / red onion / corn tortilla chips **16** *(gf)*

**trio of ceviches** **20**

**smoked paprika hummus**  
marinated olives / grilled flatbread **6** *(v)*  
*\*additional flatbread 2*

**farm lettuce salad** citrus-herb vinaigrette / red onion  
market vegetables / rosemary-chili walnuts **8** *(gf/v)*

**bacon butter leaf salad** queso fresco / red onion  
avocado / seasoned breadcrumbs / bacon-sherry vinaigrette  
deep fried egg **10**

**heirloom tomatoes** pistachio vinaigrette  
basil salt / burrata cheese / purslane **12** *(gf)*

**summer melon and feta** marinated farmgirl feta  
cherry tomatoes / mint / jalapeno vinaigrette **11** *(gf)*

## COCAS | spanish flatbreads

**summer squash** avocado pesto / squash blossoms  
arugula / roasted garlic **12** *(v)*

**baked clam** white cheddar / clams in shell / bacon **12**

**jamon serrano** manchego / piquillo peppers / olives **13**

**braised pork** piperade / sheep gouda / cilantro **13**

**lamb sausage** chimichurri / queso fresco  
roasted onion / red wine reduction **14**  
*(v)-vegan (vo)-vegan option available*  
*(gf)-gluten free (gfo)-gluten free option available*

## RACIONES | large plates

**8oz hangar steak** changes nightly **28**

**local sustainable fish** changes nightly **M/P**

**10oz skirt steak “gaucho style”**  
grilled onions / chimichurri / crispy potatoes **26** *(gf)*

**shellfish moqueca** brazilian-style coconut tomato soup  
clams / wild fish / shrimp / scallops / coriander brown rice **28** *(gf)*

**blue crab lasagna** spinach ricotta / mascarpone  
basil oil / thyme-roasted tomato sauce **22**

**quinoa crusted tuna** seared rare  
succotash / tomato jam / microgreens **24** *(gf)*

**potato wrapped sea scallops** grilled stonefruit  
ginger-chili sauce / arugula **26** *(gf)*

**grilled shelton chicken** oaxacan mole / avocado  
blistered tomatoes / cumin black beans **21** *(gf)*

**kuro-butata pork short ribs** honey chimichurri  
coriander brown rice / garlic runner beans **19** *(gf)*

**“the whole pig”** spanish style chickpea and vegetable stew  
braised cheek / short rib / house made chorizo  
kale / radish / lime **25** *(gf)*

**eggplant rollatini** mozzarella / queso fresco  
basil / spinach / sweet onion / eggplant sugo  
creamy polenta **18** *(gf)*

**\*bread service \$3\***

balsamic reduction, marinated olive oil  
pan de oro bread *(serves up to 4)*

*\$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.*

## HOT TAPAS | small plates

**stuffed piquillo peppers** herbed goat cheese  
basil oil / red wine reduction / breadcrumbs **7** *(gfo)*

**black bean, rice and avocado fritters**  
paprika salt / lime crema **6** *(gf/vo)*

**local spuds** crispy heirloom potatoes  
marinated olives / sambal rouillé **7** *(gf/vo)*

**blue crab hushpuppies** avocado remoulade **10** *(gf)*

**grilled heart of romaine** blue cheese cream  
crostini / balsamic reduction **10** *(gfo/vo)*

**calamari** lightly fried and tossed in sambal aioli  
honey / piquillo peppers / cilantro / lime **13**

**gambas al ajillo** louisiana gulf shrimp  
garlic / olive oil / herbs / paprika / lemon **14** *(gf)*

**baked oysters** sambal rouille / ginger / onion  
radish / citrus-soy sauce **13**

**arrachera skirt steak tacos** chimichurri  
grilled scallion / lime / salsa criolla  
two / **8** four / **14** *(gf)*

## LA PLANCHA | from the griddle

**chorizo stuffed dates** bacon wrapped **6** *(gf)*

**local lamb loin kebabs**  
recado rojo / lemon aioli **10** *(gf)*

**jidori chicken thigh sticks** chimichurri rojo **7** *(gf)*

**lamb meatballs** walnut romesco **10** *(gf)*

**sesame beef skewers**  
ginger-chili glaze / scallion **9** *(gf)*

**luna burger** 8oz natural beef chuck / aioli / tomato  
lettuce / roasted onion / cracked pepper brioche / pickles  
white cheddar or blue cheese **15** *(gfo)*

**quinoa vegetable burger** roasted onion  
aioli / lettuce / tomato / cracked pepper brioche  
white cheddar or blue cheese **13** *(gfo/vo)*

## SALTADO | charcuterie

### cured meat plates

*mustards, house made pickles*

one / 7    three / 18    five / 25

### espresso-molasses duck prosciutto

olive oil / pickled mustard seed / berries 12 (gf)

jamon serrano olive oil / mustards / olives 8 (gf)

coppa and lomo olive oil / mustards / pickles 10 (gf)

spanish chorizo olives / citrus zest

olive oil / crusty bread 9 (gf)

pork rillettes pickled mustard seed

crusty pan de oro bread 8

peppercorn terrine pork and lamb

crusty pan de oro bread / mostarda 10

## QUESO | cheese

### cheese plates

*please ask your server about our selections below*

*local honey, rosemary-chili walnuts, market fruit*

one / 7    three / 18    five / 25

cypress grove / eureka

cowgirl creamery seasonal / petaluma

bellwether farms /petaluma

alcea rosea / templeton

central coast creamery / paso robles

farmgirl creamery / santa margarita

## TABLERO DE PICNIC | picnic boards

when in france pork rillettes / peppercorn terrine

chef's choice of cheeses / pickles / fruit / honey / mustards

crusty bread 18

the spanish table jamon serrano / lomo

chorizo / manchego / olives / mustards

piquillo peppers / dried fruit / crusty bread 19

“you choose” two meats and two cheeses

and we'll do the rest 20

## A LADO | sides

cebollas fritas (crispy onion fries)

house-made ketchup, pink peppercorn crema 6 (gf)

fried chili chickpeas 4 (gf/v)

citrus marinated olives 5 (gf/v)

basket of flatbread 4 (v)

honey-chile walnuts 4 (gf)

pickled market vegetable trio 6 (gf/v)

small farm greens 4 (gf/v)

## VENIR AQUI | come here

at the bar @ 5pm

SUNDAYS - bourbon, beer and build your own burger

MONDAYS - \$1 oysters

TUESDAYS - tequila and tacos

\$5 happy hour

SUNDAYS - WEDNESDAYS 3pm-6pm

THURSDAYS all day

live music

THURSDAY/FRIDAY/SATURDAY

from 10pm-midnight

SUNDAYS ON THE PATIO

3-5pm

weekend brunch

bottomless mimosas and sangria

starting at 9:30am

# Luna Red

RESTAURANT · BAR

## Summer 2014

#lunared

www.lunaredslo.com