

COMPARTIR (lunch & dinner)

TAPAS (\$6 Happy Hour)

- split pea hummus** | spiked pepitas, chili oil 8 (gfo/n/v)
heirloom melon salad | jalapeño jam, lime yogurt, basil, mint 12 (gf/vo)
bacon-wrapped dates | house-made chorizo 10 (gf/df)
...add goat cheddar or blue cheese 2
roasted heirloom peppers | pistachio pistou 10 (gf/n/v)
vegetable huarache | white bean, romesco, squash, tomato, jalapeño, radish, pea shoots, queso fresco 12 (gf/vo/n)
papas bravas | fingerling potatoes, onion, garlic, chipotle aioli 10 (gf/df/vo)
oven-baked clams | lomo, garlic, white wine, slather bread 12 (gfo/df)

TACOS 3 for 12 | 6 for 22 | 9 for 30

- birria braised beef** | roasted red pepper, onion, cilantro (gf/df)
chicken thigh | recado rojo, butter lettuce, queso fresco (gf/dfo)
al pastor | criolla de frutas (gf/df)
beer-battered rockfish | repollo, lime crema (gfo)
vegetable | zucchini, mushroom, tomato, romesco (gf/v/n)

BOARDS

- queso** 13 | **carne** 15 | **todo** 23
curated selection of cheese or charcuterie
croutes, mostarda, dates, spiked pepitas, olives

PLATILLOS

- pan de oro bread** | chile-garlic dipping oil 6 (df)
mixed greens | onion, cucumber, tomato, sherry vinaigrette, blue cheese, spiked pepitas 11 (gf/n/vo)
burrata salad | lentils, charred onion, spinach, sofrito, bread crumbs 13 (gfo/vo)
heirloom tomato tart | arugula, goat cheddar, pickled onion, sherry vinaigrette 16
elote salad | roasted corn, little gems, spinach, lime crema, tomato, charred onion, queso fresco, peppers 13 (gf/vo)
grilled shrimp salad | little gems, toasted pistachios, tomato, red onion, green goddess dressing 16 (gf/n) (lunch only)
grilled wax beans | stone fruit, chimichurri 13 (gf/v)
duck carnitas salad | arugula, spiked pepitas, white beans, chile cumin vinaigrette 16 (gf/df/n)
grilled spanish octopus | spring onions, romesco, slivered almond 16 (gf/n)
tortilla soup | avocado, queso fresco, onion, radish, cilantro 10 (gf/vo) ...add chicken 4 or shrimp 6

CEVICHEs

- octopus** | mint, basil, cucumber, aji rojo 17 (gf/df) (dinner only)
rockfish | cherry tomato, olive, citrus, onion, jalapeño 16 (gf/df)
albacore | tomato, celery, onion, horseradish, burnt mezcal 17 (gf/df)
sea bass | aguachile, heirloom tomato, red onion, cilantro 15 (gf/df) (dinner only)

(gf) gluten-free | (df) dairy-free | (v) vegan | (o) option
(n) contains nuts/seeds

DESAYUNO (breakfast)

MAINS

churrasco steak + eggs | skirt steak, avocado olive mojo, poached eggs, herbed peewee potatoes 18 (gf/df)

housemade chorizo benedict | crispy arepas, soft-poached eggs, paprika hollandaise, herbed peewee potatoes 16 (gf)

avocado + spinach + pesto benedict | crispy arepas, soft-poached eggs, paprika hollandaise, herbed peewee potatoes 15 (gf)

chilaquiles | guajillo tomato sauce, tortilla chips, queso fresco, onion, radish, cilantro, sunny-up eggs 14 (gf/vo)

hash + eggs | braised beef short rib, potato-onion hash, spinach, soft-poached eggs, chorizo-bacon gravy 16

chicken + waffles | fried chicken, red quinoa waffles, jalapeño jam, spiced jalapeño syrup, salted whipped butter 15

quinoa + oat granola | seasonal berries, honey, greek yogurt 12 (gf)

menu and prices subject to seasonal changes.
for our most current menu, please visit lunaredslo.com



ALMUERZO (lunch)

PLATOS

chicken tostadas | recado chicken, chorizo refried beans, queso fresco, lime crema, criolla slaw 14

cuban al pastor | al pastor, ham, mustard, house pickles, goat cheddar, french roll, small green salad or soup of choice 17

cheeseburger | grilled onion, cheddar, lettuce, tomato, avocado, pickles, chipotle aioli, small green salad or soup of choice 17 (gfo/dfo)

saffron tuna melt | cheddar, tomato, red onion, saffron aioli, small green salad or soup of choice 15 (dfo)

avocado & heirloom tomato pintxo | chile oil, olive bread, avocado, roasted peppers, tomato, cucumber, pickled onion, small green salad or soup of choice 14 (df/v)

shrimp paella | saffron rice, roasted peppers, salsa criolla, peas, grilled lemon 17 (gf/df)

SPECIALS

MONDAY

30% Off All Bottles of Wine

TUESDAY

Taco + Tequila Specials

WEDNESDAY

\$1 Oysters + Sparkling Wine Specials

FRIDAY + SATURDAY

Live Music 10pm - Midnight

EVERY DAY

\$6 Happy Hour 3-6pm

LA CENA (dinner)

PLATOS

empanada | squash, goat cheese, rice, beans 23

roast sea bass | herb sofrito, blistered tomato, quinoa, asparagus 24 (gf/df)

skirt steak churrasco | seasonal vegetables, avocado-olive mojo 27 (gf/df)

smoked baby back ribs | half-rack, mole bbq, corn, salsa criolla, tomato, saffron aioli 25 (gf/df)

chile-citrus chicken | garlic potatoes, spinach, sofrito 26 (gf/df)

PLATOS GRANDES

please allow up to 25 minutes to prepare
serves 2-4 people

grilled whole striped bass | saffron rice, aguachile, charred onion, shishito pepper, stone fruit 52 (gf/df)

paellas | traditional valencian saffron rice dish, garnished with grilled lemon and salsa criolla

de la luna | saffron, chicken thigh, chorizo, soft-cooked eggs 40 (gf/df)

del mar | saffron, rock fish, shrimp, clams, octopus, spring peas 44 (gf/df)

vegetale | saffron, onion, spinach, olive, zucchini 32 (gf/v)

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

SWEETS

chocolate tres leches cake | cayenne ganache, cinnamon whip 9

seasonal stone fruit + berry galette | cinnamon gelato 8

crema catalana | spanish-style curstard with caramel dust and berries 8 (gf)

carrot cake whoopie | caramel, sweet cream 8

frozen treats | leo leo gelato: ask your server for today's selection 3 each



Luna Red is the perfect space for large parties or group gatherings! For more info email events@lunaredslo.com