



SOL Y LUNA

Tapas & Tequilas

A Unique Mexican Experience.



“Snacking is a Hispanic traditional way of life, a continual feast.

SOL Y LUNA carries not only the flavors, but also the celebration of eating in an unrestricted, ungoverned way.”

- Guillermo Castro, Founder.



The Castro Platter

If you're not sure where to start your experience at SOL Y LUNA, be advised by the experts:

- BEEF FLAUTAS**
- CHICKEN CHILAQUILES**
- SOPEs OF BARBACOA**
- PUNTAS DE PUERCO**
- CHICKEN TINGA TAMALES**
- SHRIMP DIABLA**
- LOBSTER SOFT TACO**

~40 / for a 4 Tapas Platter. Add more Tapas at \$10/ea

... but a platter isn't complete without the perfect drink. Might we recommend our house favorite:

SOL Y LUNA MARGARITA

S.T.A.R.T.E.R.S

GUACAMOLE SAMPLER ~1/\$6 ~2/\$10 ~3/\$15

- Fresh, handmade guacamole, topped with pico de gallo
 - Roasted serrano peppers with yellow corn tossed with fresh avocado & topped with queso fresco
 - Grilled pineapple & fresh tomatillo tossed with fresh avocado
- ~ All served with tri-color corn tortillas & white lamb potato chips*

OYSTERS “MEMO” Baked Apalachicola oysters with sautéed chorizo sausage & queso cotija **~12**

TORTILLA SOUP A combination of chipotle, pasilla & ancho chile broth with hand shredded chicken **~7**

SOL Y LUNA SALAD Grilled vegetables, spring mix & roasted pumpkin seeds **~8 ~Add pollo ~10**

M.E.X.I.C.A.N T.A.P.A.S

SHREDDED BEEF FLAUTAS Served with pinto bean sour cream & chipotle-tomatillo sauce, topped with queso fresco **~10**

BEEF TENDERLOIN MEDALLIONS Served on a bed of rosemary and roasted garlic mashed potatoes, caramelized vidalia onion & chimichurri sauce **~14**

CHICKEN CHILAQUILES Hand shredded chicken with roasted serrano-tomatillo sauce and Chihuahua cheese **~10**

CHILE NOGADA A central México culinary master piece. Roasted poblano pepper stuffed with ground beef, dried tropical fruit, topped with goat cheese & garlic pecan cream cold sauce **~12**

VEGETARIAN CHILE RELLENO Stuffed with pine nuts, Oaxaca & Chihuahua cheese served on a bed of jasmine white rice **~10**

COCHINITA PIBIL Slow cooked achiote & citrus juice pork tenderloin served on a banana leaf pocket **~12**

CRABMEAT ENCHILADAS Wild caught lump crabmeat, smothered with chile guajillo sauce & topped with shredded slaw **~12**

AGUACHILE DIVER SEA SCALLOPS Made from serrano pepper, blended with lime juice giving the dish intense heat and fresh chile flavor **~16**

YELLOWFIN TUNA Served on a jicama tostada and topped with watermelon and mango salsa and spicy chipotle creamy sauce **~16**

PUNTAS DE PUERCO Oven roasted chipotle dry rubbed pork tenderloin medallions with Chihuahua cheese grits **~12**

IRON SKILLET MUSSELS New Zealand Mussels cooked in a chipotle garlic & chardonnay broth with a hint of fresh lime juice **~15**

SHRIMP AJILLO Old-world style with virgin olive oil, chile de árbol & garlic **~15**

LOBSTER TAIL SOFT TACO Served on a bed of cream sauce with roasted corn & bell peppers, topped with sweet potato chips **~16**

SHRIMP DIABLA Tequila reposado & chile chipotle flambé jumbo shrimp, served on a bed of garlic mashed sweet potatoes **~15**

HAND TOSSED SOPEs OF BARBACOA With fresh tomatillo-serrano avocado salsa & Oaxaca cheese **~10**

CHICKEN TINGA TAMALES Homemade tamales stuffed with chicken tinga, served with a spicy three bean salsa **~12**

SNAPPER MOJO Sautéed red snapper with jumbo shrimp in a reduction of chile de árbol, garlic, yellow onion & chardonnay **~MARKET PRICE**

MEXICAN SABANA OF BEEF TENDERLOIN Thin-sliced style, topped with Chihuahua cheese & chipotle sundried tomato chutney **~MARKET PRICE**

D.E.S.S.E.R.T.S

MEXICAN BLACK MOUTH Chipotle orange chocolate cake with vanilla bean ice cream and strawberry puree **~5**

GRILLED PEACHES Served with vanilla bean ice cream, fresh sage leaves & queso fresco **~6**

CAJETA KALUHA FLAN **~5**

DEEP FRIED CINNAMON CHURROS Covered with chocolate syrup & cajeta cream sauce **~5**

A.F.T.E.R D.I.N.N.E.R D.R.I.N.K.S

MEXICAN COFFEE With fresh cinnamon **~2**
~Add flavor:

HOMEMADE HORCHATA AND NUTMEG **~2**

TEQUILA REPOSADO AND GUAJILLO CHILE **~7**