SOLUNA
EL ARTE DE LA COCINA MEXICANA

Aguacate Relleno de Cangrejo
Avocado filled with shrimp and crab salad with a fresh herb vinaigrette. 12.95

Ensalada de Mar y Sol
Spring mix greens with lump crab and grilled shrimp with a creamy white balsamic vinaigrette. 15.95

Enchiladas SoLuna (3)
Chicken enchiladas with a combination of poblano, cilantro and chipotle enchiladas.
Served with refried beans and rice. 15.95

Enchiladas de Mar (2)
Snapper, shrimp and lobster sautéed in white wine,topped with white wine lobster cream.
Served with white rice and plantains. 15.95

Enchiladas de Langosta (2)
Lobster sautéed in white wine and herbs topped with white wine lobster cream.
Served with white rice and plantains. 15.95

Enchiladas de Camaron (2)
Shrimp sautéed in white wine and herbs topped with chipotle, cilantro or poblano cream.
Served with white rice and plantains. 15.95

Pollo a la Parrilla
Grilled marinated chicken breast with grilled green onions.
Served with a side Caesar salad, borracho beans and rice. 15.95
Add creamy Rajas Poblanas. 18.95

Carne a la Tampiqueña
Grilled marinated outside fajita skirt with green onions.
Served with mole enchilada and refried beans. 22.95
Add creamy Rajas Poblanas. 25.95

Tampiqueña del Chef
Marinated outside skirt with white wine cream sauce.
Served with sautéed vegetables and white rice. 25.95

Cabrito
Cabrito marinated with fresh herbs. Served with pico de gallo especial and borracho beans. 24.95

Tacos de Cabrito (3)
Served on corn or flour with pico de gallo especial and borracho beans. 14.95

Poblano del Mar
Poblano pepper filled with sautéed snapper, shrimp, and salmon topped with white wine cream sauce.
Served with rice and vegetables. 21.95

Salmon on the Grill
Choice of Cilantro, Chipotle or Poblano creams.
Served with sauteed vegetables and white rice. $17.95

Postre
Flan or Tres Leche Cake. 5.50