

SOLUNA

LA CASA DE LA CHISPA

ESPECIALIDADES DE LA PARRILA

CARNE A LA TAMPIQUEÑA 28.⁹⁵

Grilled marinated outside fajita skirt with green onions. Served with a mole enchilada and refried beans. Add creamy rajas poblanas 30.⁹⁵

TAMPIQUEÑA A LA CHEF 30.⁹⁵

Grilled marinated outside fajita skirt with a white wine mushroom and spinach cream sauce. Served with sautéed vegetables and white rice.

PULPO SOLUNA 35.⁹⁵

Grilled Octopus al Ajillo and scallops topped with Cilantro, Chipotle and Poblano creams. Served with sautéed vegetables and white rice.

MAR Y TIERRA 34.⁹⁵

Grilled marinated outside fajita skirt and sautéed shrimp with a white wine mushroom and spinach cream. Served with sautéed vegetables and white rice.

LAMB CHOPS (3) 32.⁹⁵

Lamb Chops served with mashed potatoes, borracho beans, special pico de gallo and house salad.

TACOS DE SALMON (2) 21.⁹⁵

Grilled corn tortillas with sautéed salmon, guacamole, mozzarella and queso cotija Topped with a chipotle coleslaw. Served with borracho beans and white rice.

TACOS DE RIBEYE (6) 30.⁰⁰

Grilled ribeye tacos served on corn tortillas, creamy rajas poblanas, pico de gallo especial and borracho beans.

TACOS NORTEÑO(2) 15.⁹⁵

Grilled flour tortillas with grilled marinated beef fajita or chicken breast, refried beans, mozzarella cheese and a slice of avocado. Served with refried beans and rice.

TACOS DE FAJITA (2) 14.⁹⁵

Grilled marinated beef or chicken fajita. Served with refried beans and rice. Corn or flour tortillas.

TACOS ARRACHEROS (2) 15.⁹⁵

Grilled marinated beef or chicken fajita with sautéed onions, bell peppers and tomatoes on flour or corn tortillas. Served with borracho beans and rice.

TACOS AL PASTOR (3) 16.⁹⁵

Grilled marinated pork in achiote and orange served on corn tortillas. Topped with cilantro, onions and pineapple. Served with borracho beans.

TACOS AL CARBON (3) 16.⁹⁵

Grilled marinated beef fajita with sautéed cilantro, onions, and tomatoes served on corn tortillas. Served with borracho beans.

TACOS TAMPIQUEÑOS(3) 20.⁹⁵

Thinly sliced Grilled marinated outside fajita skirt tacos served on a bed of fresh guacamole and corn tortillas. Served with borracho beans.

PARRILLADA 32.⁹⁵

Grilled marinated beef, chicken or shrimp, on a sizzling skillet with sautéed tomatoes, green bell peppers and onions. Served with rice and borracho beans. Beef, Chicken and Shrimp Parrillada \$36.⁹⁵

PARRILLADA RIBEYE 35.⁹⁵

Ribeye on a sizzling skillet with sauteed tomatoes, green bell peppers and onions. Served with rice and borracho beans.

POLLO AL CHEF 21.⁹⁵

Grilled marinated chicken breast with a white wine mushroom and spinach cream. Served with sautéed vegetables and white rice.

POLLO A LA PARRILLA 18.⁹⁵

Grilled marinated chicken breast with grilled green onions, served with a Caesar salad, borracho beans and rice.

POLLO LOCO 18.⁹⁵

Grilled chicken thighs marinated in Mojo De Ajo with grilled green onions. Served with a side Caesar salad, borracho beans and rice. Add creamy rajas poblanas. 20.⁹⁵

POLLO SOLUNA 18.⁹⁵

Grilled chicken thighs, guacamole picosito and grilled onions. Served with borracho beans.

CHILE POBLANO AL CARBON (1) 16.⁹⁵

Grilled poblano pepper filled with shredded chicken breast and mozzarella cheese, topped with poblano cream. Served with borracho beans and rice.

TACOS A LA PARRILLA DE CARNE O POLLO (2) 14.⁹⁵

Grilled corn tortillas with marinated beef fajita or shredded chicken breast, refried beans, mozzarella cheese, cabbage, and a slice of avocado. Served with borracho beans and rice.

QUESADILLAS POBLANAS (4) 19.⁹⁵

Grilled corn tortillas filled with a poblano al carbon, cabbage, avocado, cream, and cotija cheese.

QUESADILLAS DE CARNE O POLLO (2) 15.⁹⁵

Grilled flour or corn tortillas with grilled beef fajita or chicken breast with mozzarella cheese and pico de gallo. Served with borracho beans and rice.

TACOS DE POLLO LOCO (3) 17.⁹⁵

Grilled chicken thighs with creamy rajas poblanas and chipotle cream. Served with borracho beans.

ESPECIALIDADES DE LA CASA

CHILE EN NOGADA (1) 18.⁹⁵

Poblano pepper filled with sautéed beef, pork, almonds and a combination of dry fruit and topped with almond cream and pomegranates. Served at room temperature with borracho beans and rice.

UN POQUITO DE TODO 18.⁹⁵

Combination of 1 beef taco al carbon, 1 cheese enchilada, 1 cheese quesadilla, and 1 chicken flauta. Served with borracho beans and rice.

CHILE RELLENO (1) 18.⁹⁵

Poblano pepper filled with ground beef or mozzarella cheese topped with ranchera sauce. Served with refried beans and rice.

CARNE ADOBADA 17.⁹⁵

Pork marinated and cooked with chile ancho, chile guajillo, bay leaves, and cinnamon. Served with rice and refried beans.

CALABACITA CON CARNE DE PUERCO 17.⁹⁵

Squash cooked with pork and corn. Served with rice and refried beans.

CARNE DE PUERCO EN SALSA VERDE 17.⁹⁵

Pork cooked in tomatillo sauce and mushrooms. Served with rice and refried beans.

GUISADO RANCHERO 17.⁹⁵

Sautéed beef fajita with onions and tomatoes. Served with Borracho beans and rice.

FLAUTAS DE POLLO (3) 15.⁹⁵

Fried corn tortillas filled with shredded chicken breast, mozzarella topped with guacamole, mexican cream and queso Cotija. Served with refried beans and rice.

POLLO EN MOLE 16.⁹⁵

Grilled chicken thighs topped with mole and sesame seed. Served with refried beans and rice.

CABRITO 35.⁰⁰

Baby goat marinated with fresh herbs. Served with pico de gallo especial and borracho beans.

TACOS DE CABRITO (3) 22.⁹⁵

Served on corn tortillas with pico de gallo especial and borracho beans.

TACOS DE CARNITAS (3) 15.⁹⁵

Baked marinated pork loin served over corn tortillas with pico de gallo especial. Served with boracho beans.

TACOS CAMPESINOS (3) 16.⁹⁵

Grilled corn tortillas with shredded chicken breast, mole and topped with sour cream, tomato, onion, Cotija and cabbage.

POSTRES

FLAN 7.⁵⁰

Coconut caramel custard.

CHURROS (4) 7.⁵⁰

Served with ice cream.

EMPANADA DE GUAYABA (1) 7.⁵⁰

Pastry dough filled guava and cream cheese topped with ice cream cinnamon and powdered sugar.

PASTEL DE TRES LECHES 7.⁵⁰

Creamy sponge cake.

ICE CREAM 2.⁵⁰

1 Scoop

CAFÉ

CAFE MEXICANO 9.⁵⁰

Tequila, Kahlua and Bailey's.

ESPRESSO 5.⁵⁰

CARAJILLO 12.⁵⁰

CAPPUCCINO 6.⁵⁰

BREAKFAST EVERY SATURDAY & SUNDAY

10AM – 1PM

Menudo, Barbacoa, Migas, Huevos Rancheros
Mimosas with Fresh Orange Juice

LUNCH

Monday – Friday
11:30AM – 2:30 PM

“Quality” is never an accident; it is always the result of high intention, sincere effort, intelligent direction, and skillful execution. It represents the wise choice of many alternatives. All of our recipes are a family tradition which have been handed down from generation to generation.

We take pride in preserving their authenticity to provide you with the best Mexican restaurant cuisine.

SoLuna Favorite

Gluten Free

Allow time for preparation

SOLUNA

LA CASA DE LA CHISPA

ENTRADAS

GUACAMOLE RIBEYE OR PULPO 30.⁵⁰
Fresh guacamole, pico de gallo with fried Black Angus Ribeye rinds or with octopus rings.

GUACAMOLE FRESCO OR PICOSITO 10.²⁵
Fresh guacamole with pico de gallo or Spicy guacamole with sautéed chile puree.

HUERFANITOS (3) 10.⁹⁵
Grilled corn tortillas, beans, cabbage, tomato, onions and sliced avocado.

QUESO CASERO 6.⁷⁵
Beef. 7.⁷⁵

QUESO FLAMEADO 7.⁵⁰
Chorizo and cheese, served with flour tortillas.

RAJAS DE CHILE POBLANO 7.⁵⁰
Sautéed chile Poblano strips & onions in a white cream served with corn or flour tortillas.

NACHOS COMPUESTOS 12.⁷⁵
Bean and cheddar cheese nachos with guacamole and jalapeños.

NACHOS RANCHEROS CON CARNE O POLLO 14.⁹⁵
Grilled Fajita with cheddar cheese or chicken with mozzarella cheese and beans, served with jalapeños and guacamole.

FIESTA NACHOS 16.⁵⁰
Sautéed shrimp in white wine and herbs with mozzarella cheese, fresh guacamole and jalapeños. with your choice of beef or chicken.

NACHOS DE CAMARON 15.⁹⁵
Sautéed shrimp in white wine and herbs with mozzarella cheese, fresh guacamole and jalapeños.

NACHOS CAPITAN 15.⁹⁵
Bean, Cheese, Pico de Gallo, Guacamole, Jalapeños, Ground meat and Cotija Cheese.

QUESADILLAS DE CAMARON O LANGOSTA (1) 15.⁹⁵
Grilled flour tortilla with sautéed lobster or shrimp in white wine and herbs with mozzarella cheese. Served with chipotle cream and guacamole.

QUESADILLAS MIA(1) 11.⁹⁵
Grilled flour tortilla with sautéed vegetables and mozzarella cheese. Served with chipotle cream and guacamole.

ANTOJITOS SOLUNA 22.⁹⁵
Sampler platter with 1 taco norteño, 1 quesadilla de rajas, 1 beef quesadilla, 1 quesadilla de queso flameado, 1 chicken quesadilla, 1 taco al pastor, and 1 taco al carbon.

BOTANA MAR Y SOL 23.⁹⁵
Sampler platter with 2 taquitos Poblanos, 2 taquitos veracruz, 1 lobster quesadilla, 1 shrimp taco and 1 fish taco.

BOTANA MEXICANA 26.⁹⁵
Sampler platter 2 pork loin, 2 cabrito, 2 tacos al pastor and 2 pollo loco tacos.

CHALUPA SOLUNA (1) 10.⁹⁵
Beans and cheese chalupa with shredded chicken breast, Cotija, guacamole, lettuce, tomatoes and sour cream.

CALAMARI SOLUNA 12.⁹⁵
Lightly fried squid served with a chipotle basil sauce.

SOPAS

SOPA DE POLLO 10.⁹⁵
Chicken broth with shredded chicken breast, spanish rice and sliced avocado.

SOPA DE TORTILLA 11.⁹⁵
Dry chile broth with shredded chicken breast, tortilla strips, pork rinds, queso fresco and sliced avocado.

CALDO DE VEGETALES 10.⁹⁵
Shredded chicken breast, spanish rice, squash, potato, celery, carrots and zucchini.

FIDEO 8.⁹⁵
Vermicelli pasta with beans or plain.

ENSALADAS

LUMP CRAB AVOCADO 19.⁹⁵
Creamy lump crab salad with sliced avocado, Smoked Salmon and Caviar. Served with a basil and tomato dressing.

AGUACATE RELLENO DE CANGREJO 19.⁹⁵
Half Avocado filled with lump crab, shrimp and Romaine lettuce. Served with a fresh herb vinaigrette.

ENSALADA DE MAR Y SOL 16.⁹⁵
Spring mix greens with lump crab, goat cheese, caramelized pecans and grilled shrimp. Served with parsley dressing.

ENSALADA CAESAR 14.⁹⁵
Beef, Chicken or Shrimp 16.⁹⁵ Salmon 21.⁹⁵

ENSALADA DE ESPINACAS 14.⁹⁵
Served with red onion, mushroom, Goat Cheese, caramelized pecans, balsamic vinaigrette.
Beef, Chicken or Shrimp 16.⁹⁵ Salmon 21.⁹⁵

PASTA

PASTA SOLUNA 20.⁹⁵
Grilled chicken breast, Shrimp or Lobster served with artichoke and hearts of palm. Choice of Chipotle, Cilantro, Poblano cream or Lemon Butter. Served with your choice of Fettuccine or Angel Hair pastas.

MAR Y SOL

ALMOHADA 29.⁹⁵
Snapper steamed to perfection, topped with shrimp in a foil pillow with bay leaves, bell peppers, tomatoes, sliced lemon, serrano peppers, garlic, and olive oil with lime juice.

HUACHINANGO SOLUNA 24.⁹⁵
Snapper lightly floured and sautéed in white wine with your choice of Ajillo, Veracruz sauce, Chipotle, Cilantro or Poblano cream. Served with white rice, sautéed vegetables and plantains.

PESCADO A LA VERACRUZANA 24.⁹⁵
Snapper lightly floured and sautéed in white wine and Veracruz sauce. Served with white rice, sautéed vegetables and plantains.

CAMARONES A LA PARILLA (6) 26.⁹⁵
Grilled skewered shrimp with red onion, bell pepper, lemon and yellow squash. Served with borracho beans, sautéed vegetables, white rice and plantains.

CAMARONES SOLUNA (5) 22.⁹⁵
Fresh shrimp Lightly floured and sautéed in white wine with your choice of Ajillo, Chipotle, Cilantro or Poblano cream. Served with white rice, sautéed vegetables and plantains.

POBLANO DE MAR 26.⁹⁵
Poblano pepper filled with sautéed snapper, shrimp and salmon topped with a white wine cream sauce. Served with white rice, sautéed vegetables.

ENCHILADAS DE MAR (2) 19.⁹⁵
Snapper, shrimp and lobster enchiladas sautéed in white wine, topped with a white wine lobster cream. Served with white rice and plantains.

ENCHILADAS DE LANGOSTA OR CAMARON (2) 16.⁹⁵
Lobster or Shrimp sautéed in white wine and herbs topped with a white wine lobster cream. Served with white rice, plantains and sautéed vegetables.

TACOS DE PESCADO O CAMARON (2) 17.⁹⁵
Grilled corn tortillas with shrimp or tilapia sautéed in white wine and herbs, and mozzarella cheese. Topped with a chipotle coleslaw. Served with borracho beans rice.

TAQUITOS POBLANOS (3) 17.⁹⁵
Grilled corn tortillas with creamy rajas poblanos and lump crab.

CEVICHE SOLUNA 17.⁹⁵
Marinated snapper with onions, serrano peppers and herbs.

CEVICHE BLANCO 17.⁹⁵
Traditional white ceviche.

COCKTAIL DE CAMARON (6) 17.⁹⁵
Traditional Shrimp cocktail

ENCHILADAS

ENCHILADAS SOLUNA (3) 18.⁹⁵
Shredded chicken breast enchiladas with a combination of Poblano, Cilantro and Chipotle creams. Served with refried beans and rice.

ENCHILADAS DE POLLO (2) 16.⁹⁵
Shredded chicken breast enchiladas with your choice of Chipotle, Cilantro or Poblano cream, salsa Verde or Mole. Served with refried beans and rice.

ENCHILADAS A LA ANTIGUA (2) 16.⁹⁵
Potato filled enchiladas with chile ancho sauce topped with lettuce, queso cotija and mexican sour cream. Served with refried beans and rice.

ENCHILADAS MEXICANAS (3) 18.⁹⁵
Combination of chipotle, poblano and antigua enchiladas. Served with refried beans and rice.

ENCHILADAS MIRASOL (3) 18.⁹⁵
Combination of enchilada verde, mole and antigua. Served with refried beans and rice.

ENCHILADAS DE ESPINACAS (3) 18.⁹⁵
Fresh sautéed spinach wrapped in fresh corn tortillas with your choice of Chipotle, Cilantro or Poblano cream. Served with white rice and plantains.

ENCHILADAS NORTEÑAS (2) 16.⁹⁵
Sautéed beef fajita enchiladas with onions and tomatoes topped with gravy and green onions. Served with refried beans and rice.

CHEESE ENCHILADAS (2) 13.⁹⁵
Cheddar Cheese or mozzarella cheese enchiladas topped with beef gravy. Served with refried beans and rice.