



SOL Y LUNA

LATIN CANTINA

STARTERS

HOUSE MADE QUESO 6

Served w/ house made corn tortilla chips
• *Make Chorizo Queso \$2* •

HOUSE MADE GUACAMOLE 9

Made in house daily. Served w/ fresh fried tortilla chips
• *Queso & Guacamole combo only \$13* •

TOSTONES NACHOS 13

Tostones w/ chicken, steak or carnitas. Sub shrimp \$2. Topped w/ pico de gallo, queso, sour cream and guacamole

STREET CORN 10

Corn (Elotes) grilled w/ queso fresco, cilantro & chili powder

CAMARONES CON TOSTONES 13

Blackened shrimp over crispy tostones topped w/ guacamole & mango salsa

FAJITA NACHOS 13

Choice of chicken, steak or carnitas. Sub shrimp (+\$2) topped w/ peppers, onions, tomatoes, queso, sour cream & guacamole

CHICHARRONES 9

Colombian style fried pork belly served w/ aji salsa

NACHOS SUPREMO 13

Fresh fried tortilla chips topped w/ lettuce, tomato, queso, shredded cheese, jalapeños, sour cream & guacamole. Choice of shredded chicken or beef

MEXICAN STREET FRIES 12

House cut french fries w/ spanish seasoning, grilled corn, chorizo, queso fresco & chipotle drizzle

FRIED CALAMARI 10

Topped with mango salsa

SHRIMP & CRAB CEVICHE 15

Fresh shrimp in citrus juices, onions, cilantro, peppers & avocado topped w/ blue crab meat. Served with fried plantains

EMPANADAS 9

(3) Corn dough stuffed with spices and choice of chicken or beef. Served w/ aji sauce

LATIN CHICKEN WINGS 11

Wings tossed in: Spanish dry rub, traditional hot, chimichurri, BBQ, mild or mojo garlic sauce

SPANISH POTATO SKINS 12

(3) potato skins baked w/ cheese blend & bacon. Side of guacamole and sour cream

MARISCOS AL MOJO 12

Clams, mussels & shrimp cooked w/ garlic and cilantro and light cerveza

SOUP OF THE DAY 9

Served w/ rice & pico de Gallo. Made to order w/ chicken or beef

SPANISH SAMPLER 18

2 chicken empanadas, 2 chicken chimichangas, maduros & steak quesadilla

PINCHOS/SKEWERS

Served w/ white rice, black beans & greens

STEAK 17

SHRIMP 17

STEAK & SHRIMP 18

FAJITAS

Onions, green & red peppers and tomatoes
Choice of corn or flour tortillas

CHICKEN 16

STEAK 18

SHRIMP 18

HAWAIIANO 19

Steak, shrimp & pineapple

MIXTAS (CHOICE OF TWO) 18

Choose two: Chicken, steak, shrimp, carnitas & chorizo

FAJITA TEJANA 19

Chicken, steak & shrimp

LOADED 17

Chicken, steak, chorizo & potatoes

SALADS, BURRITOS & BOWLS

MEXICAN CHOP SALAD 11

Mixed greens, fresh corn, black beans, avocado, chopped veggies w/ citrus lime vinaigrette

• *add chicken or steak \$4 -- shrimp \$5 -- salmon \$7* •

MANGO SALMON SALAD 18

Grilled salmon over bed of mixed greens & mango salsa

CUBANO MAHI BOWL 18

Fresh mahi mahi & red peppers sautéed in a garlic mojo over white rice & black beans. Topped w/ mango salsa, avocado & crispy fried plantains

SURF & TURF BURRITO MOJADO 15

Steak & shrimp with white rice & black beans smothered in queso & red sauce

BURRITO MOJADO 13

Chicken or steak, spanish rice, & pinto beans. Topped w/ red sauce & queso

SEAFOOD BURRITO 15

Fresh fish of the day, shrimp, calamari all blackened w/ spanish rice covered w/ queso and salsa verde

CARNITAS BURRITO 13

Carnitas, spanish rice, sautéed onions & refried beans smothered in queso, verde salsa & topped w/ avocado

LATIN BOWL 13

House made ground beef mix, sliced avocado, corn, black beans & sweet plantains over bed of white rice

SOUTHWESTERN BURRITO 12

Ground beef, white rice, corn & black beans topped w/ queso

SHRIMP AVOCADO SALAD 12

Shrimp, avocados, peppers & onions tossed in a house made cilantro lime mayo blend over a bed of mixed greens

BURRITO BOWL 14

Choice of carnitas, chicken or steak w/ white rice, pico de gallo, pinto beans, shredded cheese, lettuce, sour cream & guacamole

• *sub shrimp \$2 || sub salmon \$5* •

SHRIMPIN' CRAZY BURRITO 15

Blackened shrimp, chipotle drizzle, avocado, white rice, mango salsa topped w/ red sauce & queso fresco

SOL Y LUNA TRADITIONALS

CHIMICHANGAS 16

(2) shredded chicken or beef wrapped in a lightly fried flour tortilla topped w/ queso & salsa verde. Served w/ spanish rice & refried beans

ENCHILADAS 16

Choice of (3) shredded beef or chicken w/ refried beans & spanish rice. Topped w/ queso & salsa verde

PASTELON (PUERTO RICAN LASAGNA) 15

Layered sweet plantains, beef & cheeses

MEXICAN BAKED ZITI 18

Sautéed chorizo, onions, tomatoes, Mexican cheese blend & spanish seasonings baked to perfection over penne pasta topped w/ queso fresco

TRADITIONAL QUESADILLAS 12

Cheese blend with green & red peppers
Choice of steak, chicken or veggies || Shrimp \$1
• *Add rice & beans \$4* •

MEDITERRANEAN QUESADILLA 14

Grilled steak & garlic, spinach, red peppers & cheese blend

SHRIMP A LA DIABLA 19

Shrimp sautéed w/ a spicy red sauce w/ peppers & onions. Served w/ white rice & broccoli

BIRRIA TACOS 15

Plate of (3) slow roasted beef tacos w/ house made dipping broth

TACOS

Served w/ spanish rice & pinto beans
Sub tostones, maduros, french fries,
yuca or veggies \$2 || Flour or corn tortillas
Sub lettuce, cheese & tomatoes on any taco \$1

CARNE ASADA (GRILLED STEAK) 16

Onions & cilantro // Add chimichurri marinade \$1

POLLO (GRILLED CHICKEN) 14

Onions & cilantro

GROUND BEEF 14

Lettuce, cheese & tomato

AL PASTOR (MARINATED PORK & PINEAPPLE) 15

Onions & cilantro

CAMARONES (FRIED OR BLACKENED SHRIMP) 16

Mango salsa

PESCADO (FRIED OR BLACKENED FISH) 17

Pickled onions, cabbage slaw & aioli

CARNITAS OR CHORIZO 15

onions & cilantro

CAULIFLOWER (GRILLED OR FRIED) 15

Buffalo cauliflower, cabbage slaw & chipotle

FRIED AVOCADO 15

Jalapeno slaw & chipotle mayo

SHREDDED CHICKEN OR BEEF 14

Topped w/ lettuce & cheese

RIBEYE TACOS 18

Sliced ribeye topped w/ grilled onions & chipotle mayo



SOL Y LUNA

LATIN CANTINA

CHICKEN & PORK

Add a side salad \$3 || Sub tostones, maduros, veggies, french fries or yuca \$2

POLLO EN COCO 17

Pan seared chicken breast, peppers & onions in a homemade coconut sauce w/ white rice

POLLO GUISADO 16

Latin style chicken sautéed w/ fresh tomatoes & vegetables. Served w/ white rice

POLLO TROPICAL 16

Chicken stir fry w/ peppers, pineapples onions & mushrooms w/ white rice

POLLO MILANESE 17

(2) breaded chicken cutlets served w/ Spanish rice & French fries

EL BORICUA 17

Slow roasted pork w/ spanish rice and beans

CHULETAS ASADAS 17

Grilled pork chops w/ a garlic mojo sauce. served w/ spanish rice and beans

SPANISH BBQ 18

House pulled pork tossed in a homemade BBQ sauce. Served w/ cabbage slaw, spanish rice & refried beans

YUCA CON CHICHARRON 16

Crispy handcut yuca fries served w/ chunks of pork belly. Topped w/ cabbage slaw, queso fresco, pico de gallo, guacamole & sour cream

SANDWICHES & BURGERS

Served w/ french fries or yuca fries

CUBAN SANDWICH 14

Carnitas, ham, swiss, pickles & house made cilantro mustard

MAHI MAHI SANDWICH (FRIED OR BLACKENED) 15

Fresh mahi-mahi, chipotle mayo, cilantro slaw & pickled onions

CHEVO'S POLLO MILANESE SANDWICH 14

Breaded chicken cutlet, avocado, pico de gallo & chipotle sauce

SOUTH WESTERN BURGER 12

Fresh Angus Beef seasoned w/ spanish spices. Topped w/ pepper jack, black beans, corn, guacamole, pico de gallo & queso fresco

HEART-STOPPER BURGER 14

Fresh Angus Beef topped w/ bacon, chorizo, monterey cheese, avocado, chimichurri marinade & a fried egg

FRIED SHRIMP SANDWICH 15

Fried shrimp, cilantro lime cabbage slaw, chipotle mayo & avocado

PARTIES OF 6 OR MORE ARE SUBJECT TO 18% AUTOMATIC GRATUITY

ABOVE ARE CASH PRICES
CC TRANSACTIONS SUBJECT
TO 3% CONVENIENCE FEE

BEEF

Add a side salad \$3 || Sub tostones, maduros, veggies, french fries or yuca \$2

*CARNE ASADA 21

Mexican style grilled thin bistro filet w/ rice, beans & grilled jalapeño

*RIBEYE & SHRIMP 26

10oz certified angus ribeye & grilled shrimp w/ spanish rice & beans

*CHURRASCO 22

Grilled flank steak w/ a house made garlic chimichurri marinade w/ white rice, black beans & chorizo

*RIBEYE RANCHERO 24

10oz certified angus ribeye topped w/ peppers, onions & tomatoes served w/ maduros, spanish rice & a fried jalapeño

LA BANDERA 19

Dominican style beef stew w/ vegetables, white rice & beans

LOMO SALTADO 19

Peruvian steak stir fry w/ peppers, tomatoes, onions & french fries. Served w/ white rice

TRIO MAR Y TIERRA 26

Carne asada, grilled shrimp & chicken breast served w/ refried beans & Spanish rice

BANDEJA PAISA 21

Seasoned ground beef & potatoes or (+\$2 carne asada), chicharrones, chorizo, maduro, white rice, black beans w/ a fried egg & avocado

CARNIVORE 42

Chicken wings, flank steak, carnitas, chicharrones & chorizo. Served w/ spanish rice, beans, patacones & yuca

SEAFOOD

Add a side salad \$3 || Sub tostones, maduros, veggies, french fries or yuca \$2

SOPA DE MARISCOS 20

Seafood soup w/ clams, mussels, shrimp & calamari w/ white rice

*LATIN SALMON 21

Grilled fresh salmon topped w/ mango salsa & avocado. Served w/ white rice & black beans

SEAFOOD VERACRUZ 22

Clams, mussels, shrimp, calamari, mahi-mahi & crab meat sautéed in a creamy pink seafood sauce w/ spinach. Served w/ white rice & broccoli

PESCADO OR CAMARONES ENCOCADO 21

Choice of Mahi Mahi or Shrimp sautéed in a home made coconut sauce w/ peppers & onions. Served w/ white rice

PERUVIAN SEAFOOD PLATTER 21

Lightly fried shrimp, calamari & fresh fish. topped w/ pickled onions and mango salsa. Served w/ white rice

SOL Y LUNA PAELLA 20

Clams, mussels, calamari, shrimp & chorizo sautéed w/ spanish rice

BUTTER LIME MAHI MAHI 22

Pan seared mahi mahi w/ a butter garlic lime sauce topped w/ cilantro lime corn salsa. Side white rice & black beans

SEAFOOD ENCHILADAS 19

Shrimp, crab meat & calamari sautéed w/ onions, red peppers in a creamy seafood sauce served w/ white rice

SEAFOOD PASTA A LA DIABLA 22

Clams, mussels, calamari & shrimp in a spicy fra diablo sauce over penne pasta

CREAMY GARLIC SALMON 22

Fresh salmon pan seared w/ a creamy garlic butter sauce w/ spinach & roasted red peppers over penne pasta

SIDES

SPANISH OR WHITE RICE 4

PINTO OR BLACK BEANS 3

GRILLED VEGGIES OR SPINACH 5

SIDE BROCCOLI OR CAULIFLOWER 5

TOSTONES 7

Crispy double fried plantains w/ chipotle or mojo

YUCA OR FRENCH FRIES 5

Served w/ chipotle mayo

MADUROS 6

Sweet plantains

(3) TORTILLAS (FLOUR OR CORN) 1

SIDE SALAD 5

Lettuce, corn, red peppers, onions, tomato topped w/ avocado & black beans

DAILY SPECIALS

MONDAY

Kids eat free (Dine-in only)
1 child per paying adult entrée

TUESDAY

All you can eat Tacos, rice & beans + a margarita or beer .. \$20

WEDNESDAY

16 oz Draft Beers \$4
Burrito Bowls \$10 (Dine-in or takeout)

THURSDAY

\$9 Burritos all day (Dine-in or takeout)

FRIDAY

Fajita Friday! 'Tejanas' Fajita for two! Chicken, Steak, Shrimp Fajita to split + two margaritas or beers... Only \$36

SATURDAY

\$15 Margarita or Sangria Pitchers
\$15 Churrasco Steak Dinner (Dine-in or takeout)

SUNDAY

\$1 Wings + \$2.50 Bud/Bud Light + \$3.50
Tecate Light drafts + \$3 Select Tacos (Dine-in only)

BEVERAGES

COKE, DIET COKE, LEMONADE,
SPRITE, MR.PIBB,
SWEET/UNSWEET TEA \$3

JARRITOS OR BOTTLED COKE \$3

SAVE ROOM FOR OUR
HOUSE MADE TRES LECHES CAKE!