



SOLYLUNA

TAPAS & TEQUILAS

A UNIQUE MEXICAN EXPERIENCE

(205) 407-4797 ■ 920 LANE PARKE CT. MOUNTAIN BROOK, AL 35223 ■ SOLYLUNABHAM.COM

Under Alabama Law, the consumer has the right to know upon request to the food service establishment, the country of origin of farm raised fish or wild fish.

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.



SOL Y LUNA

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"SHARING IS A MEXICAN TRADITION: LIFE IS A CONTINUAL FEAST TO BE SHARED WITH OUR FAMILY AND COMMUNITY. SOL Y LUNA CARRIES THE FLAVORS OF MEXICO AND EMBODIES THE SACRED TRADITION OF EATING TOGETHER IN A COMMUNAL CELEBRATION OF LIFE"

BOTANAS

- **SOL Y LUNA SAMPLER - 9**
Guacamole with pico de gallo, served with tortilla, vinegar potato and sweet potato chips.
- **QUESO FLAMEADO WITH CHORIZO - 9**
Served with flour and corn tortilla.
- **QUESO DIP WITH CHORIZO AND CHIPS - 8**

ENSALADA

- **CANTINA HOUSE SALAD - 7**
Romaine lettuce tossed in olive oil and fresh lime juice with cherry tomatoes, corn, avocado, red onion & queso fresco served with beer marinated flank steak or fresh grilled salmon.
Served with your choice of Flank Steak (14) or Grilled Salmon (15)

SOPA

- **CHIPOTLE CHICKEN TORTILLA - 9**
A chipotle, pasilla and ancho chile broth served with hand shredded chicken and topped with fresh avocado and crema fresca.

POSTRES

- **CHURROS - 7**
Deep fried cinnamon sticks covered with cajeta.
- **CREPAS DE CAJETA WITH PLÁTANOS - 7**
- **BUÑUELOS WITH DULCE DE LECHE ICECREAM AND CHOCOLATE SYRUP. - 6**

BEBIDAS

- **HIBISCUS TEA - 2**
- **PEPSI PRODUCTS - 2**
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Sun Fresh Lemonade.
- **MEXICAN COFFEE - 3**
With fresh cinnamon.

TAPAS

- **CHICKEN CHILAQUILES - 13**
Hand shredded chicken with roasted serrano-tomatillo sauce and Chihuahua cheese.
- **CILANTRO MINT CHICKEN SKEWERS - 10**
Served on a bed of grilled veggies with peach chutney.
- **FRIED DUCK EMPANADAS - 14**
Served with chimichurri sauce.
- **SHREDDED BEEF FLAUTAS - 11**
Served with pinto bean sour cream & chipotle-tomatillo sauce, topped with queso fresco.
- **CHILE EN NOGADA - 14**
A central México culinary master piece.
Roasted poblano pepper stuffed with ground beef, dried tropical fruit, topped with pomegranates, goat cheese & garlic pecan sauce.
- **SÁBANA MEXICANA - MARKET PRICE**
Thin-sliced style beef tenderloin medallions, topped with melted Chihuahua cheese and sundried chipotle chile tomato chutney, served with refried beans and chips.
- **PUNTAS DE PUERCO - 16**
Oven roasted chipotle dry rubbed pork tenderloin medallions with Chihuahua cheese grits and Agave Syrup.
- **SHRIMP DIABLA - 17**
Tequila and chipotle flambe jumbo shrimp, served on a bed of garlic mashed sweet potatoes and fried flour tortilla strips.
- **SHRIMP AL AJILLO - 16**
Old-world style with virgin olive oil, chile de árbol & garlic, served with slices of toasted bolillo bread.
- **IRON SKILLET MUSSELS - 14**
New Zealand Mussels cooked in a chipotle garlic & chardonnay broth with a hint of fresh lime juice.
- **CRABMEAT ENCHILADAS - 16**
Wild caught lump crabmeat, smothered with chile guajillo sauce & topped with shredded slaw.
- **TOMATILLO LOBSTER SOFT TACO - MARKET PRICE**
Served on a bed of cream sauce with roasted corn & bell peppers, topped with sweet potato chips.
- **RED SNAPPER AL MOJO DE AJO - MARKET PRICE**
Sautéed red snapper with jumbo shrimp in a reduction of chile de árbol, garlic, yellow onion & chardonnay.
- **GRILLED SALMON - 16**
with Poblano Peppers, Yellow Corn, Garlic Mashed Potatoes and Queso Fresco.