

Eclipse di Luna

764 Miami Cir NE 30324-5908 · +14706641188 · Updated: Jan 14, 2026

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BRUNCH 8

Huevos Benedict

\$8.00

Poached Egg, Crispy Country Ham, Saffron Hollandaise

Panqueques

\$9.00

Blueberry Pancakes, Softened Butter, Maple Syrup

Pan Con Aguacate

\$8.00

Avocado Toast, Poached Egg, Berries, Cherry Tomatoes, Feta, Balsamic Glaze; On Multigrain Toast.

Waffle con Pollo Frito

\$10.00

Southern-Fried Chicken, Light-As-Air Waffle, Softened Butter, Maple Syrup

Carne Y Huevos

\$12.00

Picanha Churrasco, Scramble Eggs, Béarnaise Sauce

Tazon De Acai

\$9.00

Acai Bowl With Granola and Banana

Omelet

\$7.00

Fine Herbs Omelet, Ricotta Cheese, Raspberry Jam.

Waffle & Berries

\$5.00

Fluffy Belgian Waffle with Fresh Seasonal Berries

BRUNCH DRINKS 10

Brunch Mimosa Carafe

\$18.00

Brunch Sangria Carafe

\$18.00

Mimosa Carafe

Red Sangria Carafe

Espresso Martini

Coffee

Espresso Shot

DBL Espresso Shot

Cappuccino Single Shot

Cappuccino Double Shot

ADD ON 6

1 Egg	\$2.00
Eggs	\$3.00
Side Pancake (1)	\$3.00
Side Waffle	\$3.00
Side Bacon	\$5.00
Side grits	\$4.00

TAPAS 30

Aceitunas Y Almendras	\$7.00
Castaveltrano Olives with Lemon Infused Olive Oil, Marcona Almonds	
Arroz y Frutos Secos	\$10.00
Coliflor Rostizada	\$8.00
Pan Roasted Cauliflower, Avocado Mousse, Fried Capers, Red Jalapeños, Lemon Zest	
Ejotes Crujientes	\$7.00
Lightly fried green beans and sea salt.	
Empanada de Vegetales	\$7.00
Fresh Corn and Black Bean Empanada, Tetilla Cheese, Cilantro Crema	
Ensalada de Manzána	\$7.00
Granny smith apple salad, radicchio, arugula, candied walnuts, shaved Manchego cheese, apple walnut vinaigrette.	
Hummus Tradicional	\$9.00
Chickpea Hummus, Basil Oil and Feta Cheese, Warm Pita Bread, Cucumbers	
Macarrones con Trufa	\$9.00
Macaroni Pasta, Three Cheese Bechamel, Truffles, Breadcrumbs, Parsley	
Patatas Bravas	\$9.00
Spiced potatoes with romesco.	
Piquillos Rellenos con Queso de Cabra	\$8.00
Crispy Piquillo Peppers Stuffed with Honey Goat Cheese over Spanish Marinara	
Platanos Fritos	\$7.00
Lightly fried plantains, honey, parsley	
Ensalada de Sandia	\$8.00
Ensalada de Tomate	\$8.00

Pan Catalán	\$6.00
Toasted ciabatta bread topped with tomato, garlic, and thyme purée.	
Pan Fresco	\$4.00
Warm Ciabatta Bread Slices, Seasoned Spanish Olive Oil	
Anchoas en Aceite	\$7.00
Brocheta de Chorizo	\$11.00
Dates and spanish chorizo wrapped with applewood smoked bacon, valdeon blue cheese	
Chuletas de Borrego	\$16.00
Grilled lamb chops, Moroccan mint sauce.	
Costillas Españolas	\$12.00
Spanish-style ribs and aged balsamic vinaigrette.	
Hamburguesita	\$7.00
One Angus Beef Slider, Aged Cheddar Cheese, Rosemary Aioli, Caramelized Onions, Cornichons	
Picanha a la Parrilla	\$12.00
Coulotte Steak, Chimichurri, Potato Crisps	
Empanada de Pollo	\$8.00
Slow Braised Chicken, Mozzarella Cheese, Black Beans, Roasted Corn, Poblano Peppers, Mango Salsa, Smoked Chipotle Crema	
Pollo a la Parrilla	\$11.00
Grilled Boneless Chicken, Cilantro-Lime Salsa Verde, Corn Succotash, Radish	
Calamares Fritos	\$11.00
Lightly fried calamari with Pico de Gallo.	
Ceviche de Pescado	\$13.00
Gulf Coast White Fish Ceviche, Habanero and Orange Marinade, Cilantro and Avocado	
Gambas al Ajillo	\$10.00
Sautéed shrimp with garlic and calabrese peppe.	
Mejillones en Salsa de Jitomate	\$14.00
Pan Roasted P.E.I. Mussels, Vine Ripened Tomatoes, Basil, Crushed Red Pepper Flakes, Cream	
Pulpo a la Gallega	\$15.00
Salmon a la Parilla	\$12.00
Grilled salmon, sautéed spinach, herbed butter.	
Taco de Salmón	\$7.00
Blackened Salmon, Arugula, Pineapple Salsa, Lemon Aioli, Flour Tortilla	

PLATOS GRANDES 9

Chuleta de Tomahawk	\$105.00
Grill certified angus Tomahawk ribeye, with red chimichurri.	

Whole Fish **\$45.00**

Roasted whole fish of the day with garlic, shallots, herb butter and lemon, serves 2 or more Approximately 2#

Tabla de Carnes Y Queso **\$45.00**

Charcuterie Board Assortment of Spanish Cheeses and Cured Meats with Seasonal Accompaniments

Paella del Cazador Single **\$24.00**

Paella del Cazador Family **\$48.00**

Paella del Verduras Single **\$16.00**

Paella del Verduras Family **\$28.00**

Paella del Dia Single **\$22.00**

Paella del Dia Family **\$40.00**

DESSERT ⁴

Trés Leches **\$9.00**

Spanish Flan **\$9.00**

Chocolate Mousse Cake **\$9.00**

Key Lime Pie **\$9.00**
