SOLUNA

MEDITERRANEAN FLAIR & FLAVORS.

MENU

FROM SUNSHINE TO MOONLIGHT.

SOLUNA

MEDITERRANEAN FLAIR & FLAVORS.

THE NAME SOLUNA IS A KISS OF SUN ("SOL") AND MOON ("LUNA") – DAY AND NIGHT, LIGHT AND MAGIC.

JUST LIKE ITS NAME, SOLUNA BRINGS THE WARMTH AND SPIRIT OF THE MEDITERRANEAN COAST TO MUNICH: BOLD, SUN-KISSED FLAVOURS, SHARED PLATES, AND DRINKS THAT CARRY THE EVENING INTO MOONLIGHT.

BOOZY BRUNCH ON THE WEEKENDS IN THE SUNSHINE.
BAR & SHARED FOOD IN THE MOONLIGHT.

FROM SPAIN, ITALY AND PORTUGAL TO GREECE AND TURKEY, WE GATHER THE BEST OF COASTAL KITCHENS: SIMPLE INGREDIENTS, BOLD FLAVOURS, FULL OF LIFE.

SHARING PLATES ARE AT THE HEART, BECAUSE SHARING MEANS TASTING MORE, LAUGHING LONGER, STAYING CLOSER. PLATES TRAVEL, HANDS REACH, GLASSES CLINK, CONVERSATIONS FLOW.

A PLACE FULL OF WARMTH, LAUGHTER, AND TOGETHERNESS WHERE CULTURES MEET AND THE MEDITERRANEAN WAY OF LIFE IS CELEBRATED.

FROM SUNSHINE TO MOONLIGHT.

SHARED PLATTERS

HOMEMADE FOCACCIA

FRESH HOUSE-BAKED FOCACCIA SERVED
WITH EGGPLANT N OLIVE TAPENADE. (A,G)

9.50

BASIL SUN ARTICHOKES

GOLDEN ROASTED ARTICHOKES WITH A CREAMY
BASIL-TOMATO SAUCE. (G,K)

13.50

SOLUNA SELECTION OF ARANCINI

PLATTER OF 2 ARANCINI EACH SHRIMP, CHICKEN,
ARTICHOKE ON HOME MADE TRUFFLE AIOLI
ALSO POSSSIBLE TO HAVE AS JUST VEGAN
(A,C,D,G)

14.50

CRIPSY CHICKEN WAFFLE

CRISPY CHICKEN WITH PEANUT MARINADE, ON WAFFLE
BED WITH HOUSE MADE BACON JAM . (E,H)

14.50

SEA BASS CEVICHE

THIN CUT SEA BASS COMBINED WITH RIPE MANGO,
CABBAGE LIME SAUCE. SIDE OF BREAD. (D)

13.50

IBERICO FUET TARTAR

SPANISH AGED PORK SALAMI WITH, MUSTARD,
CAPPERH, CORNISHONS AND PARMESAN
(A,C,J)

14.50

SHARED PLATTERS

MEDITERRANEAN BURRATA
WITH GRILLED RED PAPRIKA, CAPERS
AND FESH GREEN SALSA. (G,H)
13.00

MUSSELS IN GREEN LEMON SAUCE
IBERIAN MUSSELS WITH HOME MADE BASIL,
LEMONGRASS GREEN SAUCE
(B,D,G,M)
17.00

SARDINES, FENNEL & CITRUS
4 HOUSE-MARINATED SARDINES WITH A
REFRESHING FENNEL-ORANGE SALAD. (D,J)
13.50

POLENTA TRIO
CHIVE CRÈME FRAÎCHE WITH ANCHOVIES
RED SALSA WITH PICKLED PEPERONI
VEGAN CHIVE MAYONNAISE WITH CRISPY BASIL
(C,D,G)
9.50

SOLUNA CURL
GOLDEN SPIRAL CUT FRIES
SERVED WITH HOME MADE DIP (G)
8.50

GARDEN SALAD
SEASONAL LEAVY SALAD WITH A FRESH DRESSING.
ASK US FOR THE FLAVOR OF THE DAY!
9

DESSERT

SOLUNA CHERRY CLOUD

CRISP MERINGUE WITH ALMOND VANILLA CREAM, CHERRY JAM AND TOASTED ALMONDS.

8.50

LEMON DROP

LEMON & WHITE CHOCOLATE MOUSSE AND BUTTER BISCUIT CRUMBLE (G,A)

9

Allergens

A = gluten. B = crustaceans. C = eggs. D = fish. E = peanuts. F = soy. G = milk/lactose. H = tree nuts. I = celery. J = mustard. K = sesame. L = sulfites. M = lupins. N = molluscs.

SIGNATURES COCKTAILS 13.90

AEGEAN PALOMA
TEQUILA & SKINOS MASTIHA +
HOME MADE GRAPEFRUIT SODA AND LIME.
LIFTED BY HOME MADE THYME SYRUP.
CITRUSY..

SELINI
GIN AND OTTO'S VERMOUTH + APPLE LIQUEUR
& A TOUCH OF BERGAMOT.
SILKY. AROMATIC. SOFTLY PERFUMED.

HERBAL MUSE
VODKA + FRESH CUCUMBER, MINT & ROSEMARY,
LAYERED OVER A CLEAN CITRUS BASE.
GREEN. FRESH. VIBRANT.

AGORA
SKINOS MASTIHA AND OTTO'S VERMOUTH
+ A HINT OF FERNET BRANCA AND CELERY BITTERS.
HERBACEOUS. ELEGANTLY BITTER.

CAPE TRIPITI
GIN + ZESTY LEMON, HOME MADE THYME LIQUEUR,
ROSEMARY HONEY HOUSE SYRUP.
BRIGHT STRUCTURED. SOFT SAVORY FINISH.WHITE

WHITE PEACH AMARETTO SOUR
AMARETTO, BOURBON + FRESH LIME JUICE,
TOPPPED UP WITH WHITE PEACH SIPHON CREAM

CLASSIC COCKTAILS 13.90

ESPRESSO MARTINI

VODKA + FRESH BEANS ESPRESSO,
KAHLÚA LIQUEUR

PISCO SOUR

PISCO + FRESH LIME JUICE,
SIMPLE SYRUP EGG WHITE

FRENCH 75

GIN + FRESH LEMON JUICE,
SIMPLE SYRUP, DRY SPARKLING WINE

BASIL SMASH

GIN + FRESH LEMON JUICE,
SIMPLE SYRUP, FRESH BASIL

NEGRONI

GIN + CAMPARI
SWEET VERMOUTH

HEMINGWAY.

RUM + LUXARDO,
FRESH LIME JUICE, GRAPEFRUIT JUICE

FEELING ANY OTHER COCKTAIL? ASK US!

SOLUNA BUBBLES & BREWS

SPRITZ SELECTION 8,50

ATHENIAN SPRITZ
ATHENS OTTO BITTER + PROSECCO

RIVIERA SPRITZ
ST-GERMAIN + OTTO + GRAPEFRUIT + PROSECCO

FRITZ RHABARBER + APEROL SPRITZ
APEROL + FRITZ + PROSECCO

WHITES 0.2 8,50 | 0.75 29,00

SAUVIGNON BLANC FACIT
WEINGUT KITZER RHEINHESSEN, DE

CHARDONNAY DU SOLEIL
PAUL BERGERON LANGUEDOC-ROUSSILLION, FR

ROSÉ DU SOLEIL
PAUL BERGERON LANGUEDOC-ROUSSILLION, FR

REDS 0.2 8,50 | 0.75 29,00

MERLOT - RÉSERVE DU SOLEIL
PAUL BERGERON LANGUEDOC-ROUSSILLON, FR

NEGROAMARO
CANTINE DE FALCO APULIEN, IT

BUBBLES

SPUMANTE PIADINI 0.2 8,9 0,7L 31
PIADINI/TENIMENTI CIVA FRIAUL, IT

CRÉMANT ROSÉ 0,75 | 54
DOMAINE J. LAURENS LIMOUX /LANGUEDOC, FR

ERDINGER BREWS 0,33L 4,2

HELLS BEER

WEISSE BEER

NATURAL RADLER

ALCOHOL FREE BEER

ALCOHOL FREE GRAPEFRUIT

ALCOHOL FREE CITRUS

NON ALCOHOLIC

HOMEMADE LEMONADE 5,5

HOMEMADE ICE TEA 5,5

FRITZ FLAVOURS 4,2

KOLA

SUPERZERO

RHABARBER

LEMON

HONEY-MELON

APPLE-CHERRY-ELDERFLOWER

TAUNUSQUELLE WATER

SPARKLING / STILL 0,75L 8,20