



ILUNA BASQUE

BASQUE TAPAS | SMALL PLATES

Baby Shrimp & Potato Croquettes with Aioli Sauce	4.75
Piquillos Pepper Stuffed with Spanish Salt Cod Bacalao	5.75
Seared Tuna with Bleu Des Basque Sauce	8.75
Selection of Cheeses from Les Pyrenees with Membrillo	9.75
Plate of Serrano Ham, Lomo Embuchada & Chorizo	8.75
Mini Lamb Burger	3.75/ea
Crisp Shaved Potatoes with Herbs & Vinegar	5.75
Sautéed Scallops over Ratatouille	9.75
Roasted Mussels with Garlic & Parsley Butter	5.75
Plums Wrapped in Bacon	5.75
Poached Pears Cooked in Red Wine & Warm Brie	8.75
Prawns Cazuela Cooked in Pastis Sauce	8.75

ALTERNATIVE TAPAS

Gazpacho with Avocado	6.75
Red Bean Hummus with Endive Spears	6.75
Piquillos Peppers Stuffed with Spinach Risotto & Quinoa	8.75
Eggplant & Fresh Tomato, Goat Cheese	6.75
Roasted Red Bell Pepper, Portabella Mushrooms & Manchego Cheese	6.75
Mix Green Salad & Grilled Seasonal Vegetables	8.75



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BASQUE SPECIALTIES | ENTREES

Mary's Free Range Organic Chicken a la Basque	15.75
Piperade with Sautéed Serrano Ham & Poached Egg	14.75
Steak Bavette, Free Range Grass Fed Beef	16.75
Stuffed Calamaries in Ink Sauce over Spanish Rice	15.75
Paella De La Mare, Spanish Saffron Rice	17.75

DESSERTS

Fondant au Chocolat Raspberry Coulis	6.75
Chestnut Cream Crème Brûlée	6.75
Gateau Basque with Cherry Jam & Quick Turrón Sauce	6.75
Selection of Cheeses from Les Pyrenees with Membrillo	9.75
Seasonal Fresh Fruit Plate	6.75

ILUNA BASQUE USES ORGANIC INGREDIENTS WHEN AVAILABLE TO CREATE HEALTHY DELICIOUS DISHES

18% GRATUITY ADDED TO GROUPS OF 6 OR MORE
CORKAGE FEE \$15 | CAKE FEE \$15