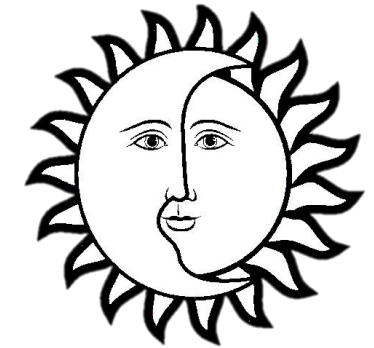


Sol Y Luna

TEMPORARY MENU



LET'S GET SOCIAL!

Instagram: @solyunamexican

Facebook: @solyunamexican

(818) 343-8488

Temporary Hours:

SUN-WED 12:00 PM -8:00 PM

THUR-SAT 12:00 PM -9:00 PM

19601 Ventura Blvd. Tarzana, CA 91356

*PRICES SUBJECT TO CHANGE WITHOUT NOTICE

A La Carta

HOMEMADE TAMALES (One beef or chicken tamale topped with a light tomato and poblano chile sauce and melted cheese. garnished with guacamole and sour cream) **\$7.50**

ONE CHILE RELLENO (Fresh roasted chile pasilla stuffed with panela cheese, coated in egg batter and topped with a light tomato and poblano chile sauce with melted cheese and sour cream) **\$11.50**

ONE ENCHILADA (Shredded beef, cheese or chicken enchilada topped with sour cream and guacamole) **\$6.50 SHRIMP \$7**

SOFT TACOS (All served on a handmade corn tortilla with lettuce, cheese and pico de gallo. Your choice of **steak, shrimp, grilled chicken, shredded beef, carnitas, *shredded chicken breast, or **fish**) **\$7**

*Shredded chicken comes with a spread off refried beans.

** Fish comes with cabbage, and guajillo spicy sauce,

HARD SHELL TACO (Corn tortilla hard shell taco with beef, potato or chicken filled with lettuce, red sauce, jack & cotija cheese, pico de gallo and sour cream) **\$7**

Desserts

JERICALLA (Mexican cream Brûlée topped with whipped cream) **\$7.00**

Side Orders

RICE OR BEANS **\$4.00**

SOUR CREAM OR CHEESE **\$2.00**

SMALL GUACAMOLE **\$3.75**

CHILES TOREADOS **\$5.00**

FRIED PLANTAINS (8PCS) **\$5.00**

CACTUS LEAVES (2) **\$3.50**

HAND-MADE CORN TORTILLAS (2) **\$2.00**

FLOUR TORTILLAS (2) **\$2.00**

LARGE GUACAMOLE **Market Price**

BAG OF CHIPS **\$2.15**

Drinks

SOFT DRINK (16oz. Coke, Diet Coke, Orange Fanta, or Minute Maid Lemonade) **\$3.00**

HOMEMADE HORCHATA (16 oz.) **\$4.25**

HOT TEA \$4 COFFEE \$3

REGULAR OR PASSION ICED TEA \$ 4

MEXICAN COKE \$3

BOTTLED WATER \$1.90

Alcohol

HOUSE MARGARITA (8 oz.) **\$8.50** (16 oz.) **\$17**
PITCHER \$30

CADILLAC MARGARITA (8 oz.) **\$13.75** (16 oz.)
\$27.50 PITCHER \$35

Ensaladas y Tostadas

TOSTADA TRADITIONAL (Large crispy flour tortilla with a spread of beans and your choice of shredded chicken or beef, steak or carnitas. Includes grilled onions, lettuce, pico de gallo, cheese, sour cream, and guacamole) **\$16.00**
ADD Grilled chicken **\$2** **ADD** Shrimp **\$3**

SALPICON TOSTADA (Cold shredded chicken, or beef on two corn tortilla shells with a spread of your favorite beans, lettuce, cotija cheese, pico de gallo, sour cream, and avocado tossed with a vinaigrette dressing) **\$15**

ADD Grilled chicken **\$3** **ADD** Shrimp **\$3**

GREEN DE LA CASA (Mixed greens, tomatoes, and cheese topped with corn tortilla strip with your choice of dressing) **\$7.25**

MEXICAN FISH SALAD (Grilled and slightly spicy basa pangasius fish fillet on a bed rice and black beans with a mix of romaine lettuce, cabbage, carrots, jack cheese, cotija cheese, avocado, tomato and tortilla strips. Seved with guajillo and chile de arbor dressing) **\$ 16.50**

Seasonal

GREEN CORN TAMALES (One fresh delicate sweet corn tamale, wrapped in its own fresh green corn husk and steamed to perfection. Topped with green poblano chile strips cheese and sour cream) **\$8**

MAKE IT A PLATE (One green corn tamale served with black beans, topped with fried plantains and cheese) **\$13**

PLATOS FUERTES

(All dinner plates include rice, beans, guacamole and your choice of flour or handmade corn tortillas)

PLATO DE CHILE COLORADO (Cubed choice top sirloin simmered in our delicious guajillo sauce. Garnished with panels cheese) **\$18**

PLATO DE CHILE VERDE (Tender cubed lean pork meat simmered in a succulent tomatillo sauce. Garnished with panels cheese) **\$18 PLATO DE**

MACHACA PLATE (Shredded beef simmered to perfection with onions, tomatoes and bell peppers. Garnished with panels cheese) **\$17.50**

CARNE ASADA PLATE (10 oz. thin sliced beef steak garnished with an Ortega Chile on top) **\$23**

PLATO DE CARNITAS (tender pieces of fried pork grilled with pico de gallo) **\$17.50**

ARROZ CON POLLO (Shredded chicken breast served on a bed of rice. Topped with our delicious ranchera sauce, melted cheese, poblano Chile strips and corn) **\$17.50**

CHILE RELLENO (Fresh roasted and hand peeled poblano Chile "occasionally spicy" stuffed with panela cheese, dipped in egg batter and cooked to perfection. Topped with salsa de Rajas, sour cream and melted cheese) **\$17.20**

ENCEBOLLADO PLATE (Chopped steak grilled with onions and mushrooms) **\$20**

Burritos

CARNE ASADA (Grilled steak, pico de gallo, avocado beans and cheese. Topped with ranchera sauce and melted cheese) **\$14.50**

CARNITAS (Fried pork, pico de gallo, beans, avocado, and cheese. Topped with green tomatillo sauce and melted cheese) **\$9.25**

Burritos Cont.

CAMARON (Grilled shrimp, pico de gallo beans, avocado and cheese. topped with ranchera sauce and melted cheese) **\$15**

MACHACA (Shredded beef simmered with onion, tomato, and bell pepper, with beans, cheese. Topped with guajillo sauce and melted cheese) **\$14**

POLLO (Shredded chicken breast, beans and cheese. Topped with ranchera sauce and melted cheese) **\$14**

POLLO ASADO (Fresh grilled chicken breast with pico de gallo, beans, cheese, and avocado. Topped with ranchera sauce and melted cheese) **\$14.50**

BEAN AND CHEESE (Choice of beans with cheese topped with ranchera sauce and melted cheese) **\$9.50**

CHILE VERDE (Pork cooked in our delicious green tomatillo sauce with beans and cheese. Topped with our tomatillo sauce and melted cheese) **\$14**

CHILE COLORADO (Diced top sirloin steak cooked in our delicious Chile Colorado sauce, beans and cheese. Topped with our Chile Guajillo sauce and melted cheese) **\$14**

POLLO CON RAJAS (Shredded chicken breast grilled with onions and poblano Chile strips with beans, cheese, and avocado. Topped with salsa de Rajas and melted cheese. Occasionally spicy) **\$14**

CHILE RELLENO (A whole Chile Relleno with beans and avocado. Topped with salsa de Rajas and melted cheese. Occasionally spicy) **\$15**

BURRITO VEGGIE (Whole pot beans, avocado, pico de gallo, cheese and sautéed zucchini, yellow squash, carrots, and green beans. Topped with ranchera sauce and melted cheese) **\$ 11.75**

Botanas

TAQUITOS (Six bite-size taquitos, your choice beef or chicken, served with pico de gallo, sour cream, guacamole, and cheese) **\$11.00**

MULTAS (Two hand made corn tortillas with steak, cheese, and diced bacon. Topped with lettuce, cotija cheese, pico de gallo, sour cream, and guacamole) **\$12.00**

NACHOS (Fresh corn tortilla chips topped with ranchera and guajillo sauce, cheese, refried beans, guacamole, sour cream & pico de gallo) **\$11.00**
ADD chicken, shredded beef, or carnitas **\$3.00**
ADD Steak **\$4.10** **ADD** Shrimp **\$4.00**

QUESO FUNDIDO (Jack and Manchego cheese, Topped with your choice of: Chorizo, mushrooms or fresh roasted poblano pepper Chile strips. Served with tortillas) **\$11.50**

CEVICHE (Lime juice, tomato, onions, cilantro, and avocado with your choice of SHRIMP OR FISH) **\$11.50**

QUESADILLA (two flour tortillas or two fresh handmade corn tortillas with melted cheese, garnished with lettuce, pico de gallo, sour cream and guacamole) **ADD** chicken, shredded beef, or carnitas **\$3.00** **ADD** Steak **\$4.10** **ADD** Shrimp **\$4.00**

GUACAMOLE (Prepared fresh on the premises)
Based on the **MARKET PRICE**

ALITAS "CHICKEN WINGS" (Hot & Spicy chicken wings 10Pcs.) **\$12**

Sopas/Soup

CONSOME DE POLLO (Mexican chicken soup with rice, shredded chicken, avocado, and cilantro, served with flour or corn tortillas on the side) **\$9.00**

EXTRA BROTH \$1

MAKE IT LIMA STYLE (With cubed panels cheese, garbanzo beans and topped with a slice of lime and corn tortilla strips. **ADD \$2**

Molcajete Sol Y Luna

SPECIALIDAD DE LA CASA (Our house specialty. An array of grilled strips of steak, chicken, fresh cactus leaf, panela cheese, grilled shrimp, green onions and yellow chili peppers. served on a hot molcajete with our special guajillo red sauce. Accompanied with your choice of refried, pinto, or black beans and handmade corn tortillas) **FOR TWO \$39 FOR THREE \$55**

Combinations

CHOICE OF ANY TWO ITEMS (All served with rice and beans) **\$17**

TACO (A soft handmade corn tortilla taco with your choice of steak, chicken, carnitas or *fish, served with lettuce cheese and pico de gallo)
SHRIMP ADD \$2
*Fish taco

ENCHILADA (Your choice of cheese, beef or chicken with ranchera or mole sauce and melted cheese. Topped with guacamole and sour cream.
ADD SHRIMP \$2

CRISPY TACO (Corn tortilla hard shell taco with beef, potato or chicken filled with lettuce, red sauce, jack & cotija cheese, sour cream and pico de gallo)

Rolled Specialties

FLAUTA PLATE (One large flour tortilla stuffed with chicken or beef rolled and deep fried to perfection. Topped with sour cream, guacamole and cheese. served with rice and beans) **\$16**

TAQUITO PLATE (Six bite size rolled taquitos filled with beef or chicken and topped with sour cream, guacamole, pico de gallo and cheese. Served with rice and beans) **\$16**