

# The Eclipse

This menu is focused on highlighting our local farms, artisan producers that call the Northwest coast of Puerto Rico home. I source the ingredients used in these dishes from our local farmers and artisan makers where I believe some of the best product of the Island is showcased. I truly hope that you will enjoy your meal as much as I enjoy making it specially for you.

Chef Jeremie Cruz

## TO SHARE

### **terrano borincano - 8.**

hummus, root vegetable chips, grilled focaccia

### **Puerto Rican bites - 12.**

mini alcapurrias, guava turnovers, meat turnovers

### **chicharrones - 14.**

flash fried pork & chicken rinds, tostones

### **mixed olives - 5.**

warm mixed Mediterranean olives, queso del pais, artisan bread

### **local red snapper ceviche - 14.**

shrimp, choclo and sweet potato

### **chicken pincho - 10.**

cinnamon skewered, guava bbq, local hydroponic greens, fried plantains

### **cheese platter - mp.**

chefs selection of cheeses artisanal bread, organic honeycomb honey

## SMALL PLATES

### **local fresh water langoustines - 14.**

tomato confit, al ajillo

### **ahi tuna tartar tacos - 14.**

wasabi scented ahi tuna, Asian pear relish, arroz pegao, avocado

### **tuna tataki - 14.**

sesame crusted, peanut coconut chili sauce

### **shacks Caesar piadine - 12.**

three cheese flat bread, grilled chorizo, queso del pais

### **eclipse salad - 10.**

local greens, caramelized nuts, berries, local citrus segments, blue cheese crostini

### **tierra prometida greens - 10.**

compressed watermelon, wild blueberries, market greens, fried feta, balsamic reduction, grapefruit

### **local seafood market salad - 14.**

served in casava copitos

### **seared scallops - 14.**

green curry sauce, parcha foam

### **market inspired soup - mp.**

TO SHARE / SMALL PLATES

# THE PIZZA

our pizza is a classic Neapolitan Pizza. We prepare our pizza as it is done in Naples, Italy – the old fashioned way. We use a special flour made exactly for wood oven baking. Our tomatoes are grown organically for us in the mountains of Adjuntas where they enjoy the cooler air of the mountains rendering a characteristic flavor. These tomatoes are also hand-picked by a family run businesses allowing them to ripen on the vine. Our Cheese is also Italian – you may choose between the classic mozzarella or the mozzarella di bufala

## THE OVEN

our oven is hand built; and can easily reach temperatures over 800 degrees. The high heat, which lock in the flavor and moisture of the dough and the specialty ingredients we use gives our pizza its special flavor.

3 dollar surcharge for Mozzarella

### **marguerita - 14.**

crushed tomato, daily mozzarella, torn basil

### **gladiola - 16.**

Margherita with Buffalo Mozzarella

### **the Eclipse - 16.**

prosciutto di parma, daily mozzarella, crushed tomato, local arugula, basil, balsamic reduction

### **verduras - 16.**

grilled eggplant, roasted tomatoes, roasted red peppers, balsamic reduction topped with arugula

### **jacinto - 16.**

fennel sausage, capicola, chili oil, fresh oregano

### **queso - 12.**

crushed tomato, daily mozzarella

### **langosta - 24. (seasonal)**

white sauce, daily mozzarella, vine tomatoes, local lobster

WOOD FIRED PIZZAS

## LARGE PLATES

most of our large plates can be modified to be vegetarian or pescetarian. Please ask your server

### **homemade pasta special - mp.**

#### **local catch of the day - mp.**

curry truffle yautia puree, market vegetables

#### **risotto a la marisquada - 19. / 30.**

langoustines, hamaguri clams, fresh catch of the day

#### **pan seared local breast of chicken - 22.**

arroz mampostado, portabello mushrooms, green herb pesto

#### **pan seared pork medallion - 26.**

eclipse stir fry with mango, cilantro, chorizo

#### **grilled local spiced grass fed organic ribeye - 29.**

peruvian mash, grilled baby vegetables

#### **grilled grass fed organic filet medallions - 4oz 20. / 10oz. 30.**

local lobster leek confit, truffle potato rolls

#### **grilled grass fed organic churrasco - 8oz 18. / 12 oz. 29.**

amarillo, goat cheese calzone

#### **wild game - mp.**

please ask your waiter for todays game special

#### **pan roasted Australian lamb chops - 18. / 32.**

goat cheese, portobello, arugula stuffed piquillo peppers, ginger ale poached parsnips puree

## CHEF JEREMIE'S WINE AND DINE

every day Chef Jeremie creates a three course menu which highlights the freshest products which he can find. This dinner can be complimented with the wines selected for each course. Choose from a two or three wine flight.

**wine and dine menu - 45.**

**with two wine flight - 60.**

**with three wine flight - 65.**

a message from our friends from the PR Health Department - consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk of food born illness

LARGE PLATES