












DESSERTS


42. **GRATINATED PINEAPPLE CARPACCIO** with coconut ice cream
5.90 




43. **CHOCOLATE COULANT** with mandarin sorbet
6.90   

44. **CREAMY LOTUS CAKE**
6.90   

45. **CHEESECAKE** with red berry coulis
6.90   

46. **HOMEMADE TIRAMISU** with pistachio crumble
7.50    

47. **CARAMELISED BRIOCHE FRENCH TOAST** with milk ice cream
con helado de leche merengada
7.50   

48. **APPLE TATIN** with cinnamon ice cream
6.90   

49. **ARTISAN ICE CREAM**
5.90 



All our dishes are prepared using
Extra Virgin Olive Oil (EVOO)
with the Designation of Origin Siurana

Every day, we receive ingredients from the main
markets and fish markets
in Camp de Tarragona and Terres de l'Ebre



gluten



soja



dried fruit



sesame



vegan



celery



crayfish



shellfish



dairy
products



egg



mustard



fish

ASD
GROUP






eclipse
PLAYA CRISTAL




LA LUNA Y EL SOL TIENEN UN SECRETO...


STARTERS & SHARING PLATES

01. ECLIPSE SELECTION



Crispy potatoes with spicy brava sauce, Andalusian-style baby squid with lime aioli, and crystal shrimp
14.90     

02. IBERIAN HAM with glass bread and extra virgin olive oil
22.50 





03. PRAWN SALAD

with flame-grilled avocado, fennel and citrus vinaigrette
14.90 



04. BURRATA SALAD

with tomato jam, mango and pistachio pesto
15.90  

05. SELECTION OF HOMEMADE CROQUETTES

Braised beef with its own jus and shiitake mushrooms, and garlic prawns with lime aioli - 6 units
13.90    


06. XL LINE-CAUGHT SQUID

with caramelized onion and pine nut vinaigrette
16.90  



07. MUSSELS IN CAVA

with a hint of dill
12.90 

08. GRILLED CLAMS

16.50 




09. AGED PICANHA CARPACCIO

with pecorino cheese and toasted cashews
15.90  



10. SALMON TARTARE

Nordic-style
16.50   




11. BALFEGÓ TUNA TARTARE

with diced mango, ginger and tare sauce
22.90   


12. SAUTÉED OCTOPUS

with black trumpet mushrooms, potato and sweet potato chips
18.90  


13. OXTAIL CANNELLONI

with béchamel and its own jus
16.50   





14. IBERIAN PORK JOWL GYOZAS


in hoisin sauce
14.90   

15. GRILLED KING PRAWNS

with Siurana extra virgin olive oil and a hint of lime
16.90 

16. LOBSTER MEZZALUNA

with ricotta and browned butter
17.90    

 Al conocer la condena de separación eterna, el sol, entre lágrimas, le susurró a la luna un lugar donde siempre se encontrarían...

RICE DISHES MINIMUM TWO PEOPLE

All our rice dishes are made with bomba rice from Molí del Rafelet with the PDO Arròs del Delta de l'Ebre

17. THE BOAT RICE

16.50    

18. "SEÑORET" RICE

(seafood rice with peeled shellfish)
17.50    

19. OCTOPUS & KING PRAWN RICE

19.90    

20. CREAMY LANGOUSTINE & CLAM RICE

18.90    


20. LOBSTER BROTHY RICE

22.90    

21. BLACK RICE WITH BABY CUTTLEFISH AND ARTICHOKES


17.90    

22. DRY RICE WITH CONFIT DUCK & SEASONAL MUSHROOMS

18.90 


23. SEAFOOD FIDEUÀ

16.50     


 "No llores amor, tu llena de magia las noches que pronto volveré a por ti"

VEGAN'S CORNER

24. RIGATONI


with pumpkin and shiitake sauce
13.90 

25. MOUSSAKA

with textured soy and coconut curry sauce
14.90 


26. SEASONAL MUSHROOM RISOTTO

14.50



 Desde entonces, sol y luna viven esperando ese instante en ese lugar que les fue concedido...

KIDS' MENU

27. RIGATONI bolognese

10.50 



28. BREADED CHICKEN

breast with chips
10.90  






 Es tanta la pasión del encuentro que puede dañar cualquier mirada ajena...

MAIN COURSES




29. GRATINATED COD

with quince alioli mousseline
17.90  



30. ½ GRILLED OCTOPUS

with Jerusalem artichoke purée and romesco aioli
23.50     

31. SALMON

with a touch of Yzaguirre white vermouth and clams
17.90   







32. WILD SOLE

with Sauvignon Blanc sauce and mushrooms
23.90  

33. MONKFISH STEW

fisherman-style
21.90     

34. GRILLED FISH & SEAFOOD PLATTER

(Lobster, cuttlefish, monkfish, prawns, langoustines, mussels, clams)   
Sauces (romesco, alioli)   
31.90

35. BEEF RIB-EYE

(Cube roll) with pickled chillies and thyme oil
22.90



36. GRILLED BEEF FILLET

with foie gras and Port wine
24.90

37. DUCK MAGRET

with roasted apple and passion fruit sauce
17.90




38. PORK RIBS slow-cooked

with teriyaki sauce
16.50  

39. GRILLED IBERIAN PORK "SECRETO"

with pine nut romesco
18.50 

40. ECLIPSE BURGER

Brioche bun, grass-fed beef, cheddar cheese, crispy onion and sun-dried tomato
15.90   

41. SLOW-COOKED GOAT SHOULDER

with aromatic herbs
28.90