

Courtesy of Eclipse di Luna

STARTERS & SIDES Eclipse di Luna

Watermelon salad from Eclipse di Luna

By Sarra Sedghi · Rough Draft Atlanta, 8/11/2026

Ingredients

- [ ] 4 ounces cubed (2×2) watermelon
- [ ] 5 slices Serrano pepper
- [ ] 1 tsp fig balsamic vinegar
- [ ] Juice from 1/4 lime
- [ ] 1/2 tsp smoked salt
- [ ] 1/4 avocado, cubed
- [ ] 1/2 ounce julienned red onion
- [ ] 1 tsp basil oil
- [ ] 1/2 ounce feta cheese

Directions

1. Cut the watermelon into 2×2 cubes and portion 4 ounces. Place cubed watermelon in a serving bowl.
2. Add Serrano pepper slices, avocado cubes, and julienned red onion.
3. Season with smoked salt and squeeze 1/4 lime over the salad.
4. Drizzle with fig balsamic vinegar and basil oil.
5. Toss lightly and finish with crumbled feta on top.

The story

This week, we're sharing the watermelon salad recipe from Eclipse di Luna.

The salad is popular at all four locations across metro Atlanta, with the recipe undergoing occasional adjustments. This summer, the salad features cubed avocado.

"We wanted to create something light, fresh, and colorful for the summer," said Chef Dianelis Perez, who oversees the kitchen at Eclipse di Luna on the Eastside Beltline. "We may change a few ingredients or details from summer to summer, but the idea is always the same: something refreshing that guests can really enjoy on a hot Atlanta day."

Perez recommends sourcing produce from a local farmers market. “For a salad this simple and fresh, the quality of the ingredients makes a big difference. Look for ingredients that are ripe, colorful, and at their peak,” she said.

For the sweetest-tasting watermelon, opt for a fruit with a smaller, clenched circle at the end opposite from its stem.

When making the salad, Perez suggests not overworking the ingredients. Prepare everything as close to serving time as possible, and add the dressing toward the end so the salad stays crisp. Additionally, taste as you go to adjust the acidity and seasoning.

“You want it to be bright and refreshing without overpowering the watermelon,” Perez said.

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