

## RESTAURANT & CAFÉ

### PLATTERS

on your own, share or as a main

FALAFEL ¢10,300

Homemade falafel balls served with a selection of La Luna salads & fresh pita bread

HUMMUS ¢9,000

Homemade creamy hummus served with chopped salad, fluffy pita & spicy harrisa

Marinated veggies, Greek olives, 3 cheeses, prosciutto, salami, onion chutney, grissini & homemade breads

MEDITERRANEAN \$\psi\_{7,900}\$

Hummus, tzatziki, babaganoush, feta cheese, mixed olives served with Luna focacciá

JALAPEÑO GUACAMOLE

**¢**11,400

Avocado, red onion, tomato, coriander, lime & fresh jalapeños served with crispy homemade tortillas

### **STARTERS**

#### **SALADS**

LA LUNA FLATBREAD ¢7,900 Brick fired flatbread topped with chopped tomatoes & mixed olives drizzled with pesto & balsamic

TICO \$\psi\_9,000\$

Guacamole, black bean coriander dip & tomato lime salsa served with patacones

80's SHRIMP COCkTAIL ¢18,900 6 garlic roasted jumbo shrimp served with traditional cocktail sauce

PELADA CEVICHE ¢9,000

Fresh fish tower marinated in lime, bell peppers, onions, coriander topped with tomato & avocado served with thinly sliced plantain chips

FRIED CALAMARI \$\psi\_9,600\$ Crispy calamari served with a tangy jalapeño tartar sauce

ADD: Shrimp \$\psi\_7,200\$, Fish \$\psi\_6,000\$, Chicken \$\psi\_5,400\$, Beef \$\psi\_5,500\$, Sesame Soy Tofu \$\psi\_5,400\$

MIXED ¢9,000

Mixed lettuce, tomatoes, cucumber, bell peppers, carrots, avocado, giant croutons, onions, olives, red & white cabagge served with a dijon mustard dressing

QUINOA, MUSHROOMS & AVOCADO &10,800 Mixed greens, avocado, tomatoes, cucumber, onions, mushrooms & feta served with a lime greek yogurt dressing

BEETROOT & GOAT'S CHEESE FRITTATA \$\psi\_{10,300}\$

Beetroot & creamy goat's cheese frittata, yogurt basil dipping sauce, red onions, toasted seeds & nuts, tomatoes & cucumbers tossed in a balsamic dressing served on a bed of organic mixed leaves

ROASTED BROCCOLI & CAULIFLOWER  $\phi_{10,200}$  Crumbled feta, roasted broccoli and cauliflower, onions, tomatoes, toasted seeds & nuts served on a bed of organic greens dressed with tahini

CEASAR KALE SALAD \$\psi\_9,600\$ Kale, shaved parmesan & homemade croutons, ceasar dressing



# MAINS

### MEDITERRANEAN GRILLED KEBABS

Served with a selection of La Luna's most delicious sides & fries

Chicken #11,400 | Beef #13,800 | Mixed Veggies #10,300 | Shrimp #18,000 | Tofu #10,500

LA LUNA STEAK ¢16,900

Finest cut of marinated beef served with grilled veggies and fries

Grilled tenderloin with a creamy bacon jalapeño sauce, mashed mixed potatoes & mini vegetables

GOURMET BURGER ¢12,100

Prime beef, caramelized onions, tomatoes, swiss cheese, aioli, organic

lettuce & homemade bun

VEGETERIAN BEYOND BURGER

**¢10,300** 

100% Plant based burger, caramelized onions, tomatoes, swiss cheese, aioli, organic lettuce & homemade bun

FISH - SHRIMP - CAULIFLOWER TACOS

¢11,400/ ¢15,000 / ¢10,500

Fried or grilled, served with guacamole, tomato lime salsa, shreddred red & white cabbage, pickled vegetables with a jalapeño tartar sauce on a wheat tortilla

CATCH OF THE DAY

£15,900

Grilled fish fillet served with a salsa verde, mint couscous & mixed vegetables

RUBY RED SNAPPER

**£17,500** 

Fried whole red snapper served with fries, chimichurri & a Greek salad

### **BRICK FIRED PIZZA**

# ALL PIZZAS COME WITH MOZZARELLA CHEESE GLUTEN FREE DOUGH OPTION £2,300

CLASSIC MARGHERITA ¢7,800 ARUGULA & PROSCIUTTO ¢11,

Tomato sauce & fresh basil leaves Organic arugula, prosciutto & shaved parmesan

BBQ CHICKEN ¢10,900 GOAT'S CHEESE ¢10,900 Strips of chicken, red onions and coriander Sundried tomatoes, goat's cheese & pesto

BLUE MOON ¢10,900 Chorizo spicy sausage caramelized onions.

Melted blue cheese, bacon bits & parsley olives & shaved parmesan

PIZZA PUTANESCA ¢9,800 MEDITERRANEAN VEGETABLES ¢9,700 Anchovies, capers, olives & parsley Roasted veggies, tomatoes, olives & garlic oil

SALAMI
Thin slices of salami & fresh mushrooms

ATHENA
Thin slices of jalapeño, red onions, oregano, greek olives & feta