

# FEED YOUR SOUL

## SNACKS & SMALL PLATES

**GILDAS** MANZANILLA OLIVE, GUINDILLA PEPPERS, MUSHROOM ANCHOVY, GRAPEFRUIT **5EA**

**ESCABECHE/PICKLES** SEASONAL PICKLED VEGETABLES AND FERMENTS **12**

**FRIED OLIVES** STUFFED WITH QUESO FRESCA (VO) **15**

**CHAR GRILLED WHOLE BABY CORN WITH ANCHO CHILI AND COFFEE MAYONNAISE** FRESH BABY CORN, GRILLED IN THEIR HUSKS, SERVED WITH AN ANCHO CHILI AND COFFEE CREMA AND FINISHED WITH BITTER MEXICAN CHOCOLATE **16**

**ROASTED PADRON & MANCHEGO CROQUETTAS, AIOLI** CRISPY BECHEMEL CROQUETTAS FILLED WITH ROASTED SPICY PADRONS AND MANCHEGO CHEESE. SERVED WITH AIOLI (VO) **5EA**

**PRAWN AUGACHILIE** KONJAC PRAWNS, CUCUMBER AND RED ONION DRESSED WITH A SPICY CORIANDER AND LIME DRESSING **15**

## BIG PLATES

**TAMALES, CHICKEN, TOMATILLO** SHREDDED CHICKEN BRAISED IN A ROASTED TOMATILLO SALSA, WRAPPED IN MASA AND STEAMED IN CORN HUSKS. TOPPED WITH LIME CREMA **20**

**CHILLE RELLENO EN NOGADA** SWEET ROASTED POBLANO PEPPER, STUFFED WITH SPICED GROUND MEAT AND TOPPED WITH A WALNUT CREAM SAUCE AND POMEGRANATE SEEDS **22**

**CALLOS MADRILENOS** POTATOES AND WHITE CLOUD FUNGUS, SLOWLY BRAISED IN A SMOKY TOMATO AND SAFFRON SAUCE, FINISHED WITH CRISPY CHICKPEAS **18**

**FRIJOLE NEGRO** CUBAN BLACK BEANS, COOKED IN A RICH SOFRITO, TOPPED WITH QUESO (VO) **18**

**MOQUECA** BRAZILLIAN SEAFOOD STEW COOKED IN A SPICY COCONUT, TOMATO AND LIME BROTH. SERVED OVER RICE **24**

**TORTILLA, AIOLI** TRADITIONAL SPANISH POTATO OMELETTE, SERVED WITH AIOLI **7**

**OYSTER MUSHROOM CEVICHE** SHREDDED OYSTER MUSHROOMS, COCONUT, FERMENTED SOY BEAN, POBLANO & PINEAPPLE **14**

**PAN CON TOMATE** TOASTED SOURDOUGH WITH TOMATO AND SHERRY VINEGAR **6**

**GUACAMOLE IN STONE BOWL** SEASONAL ADD IN TO BE COMBINED AT TABLE. SERVED WITH TOTOPOS **16**

**BACCALA FRITTERS** CRISPY POTATO & BACCALA FRITTERS SERVED WITH A SALSA VERDE **12**

**TOSTADA** SMOKED WATERMELON, REFRIED BLACK BEANS, PICKLED CUCUMBER, GUAJILLO CREMA **7EA**

**QUESO CON CHORIZO** A BOWL OF CREAMY WARM CHEESE DIP, TOPPED WITH CRISPY CHORIZO. SERVED WITH TOTOPOS (VO) **15**

**PATATAS BRAVAS** FRIED POTATOES, TOSSED THROUGH A SMOKED TOMATO AND FERMENTED CHILI SAUCE **10**

**PLÁTANOS** TWICE COOKED SMASHED PLANTAIN CHIPS, SERVED WITH CHILI SALT AND AJO BLANCO **12**

**MORCILLA** BREAD FRIED IN OLIVE OIL, TOPPED WITH A SLICE OF MORCILLA AND A VEGAN EGG YOLK **6**

## SALADS/SIDES

BRAISED SWEET AND SOUR GREEN BEANS **12**

TOMATO, PURPLE RADISH & AVOCADO. SEAWEEED VINAIGRETTE **17**

GREEN GARLIC RICE WITH FERMENTED CHILLI **10**

CHARRED BABY COS. GREEN GODDESS CREMA **12**

SHAVED MELON, GRILLED RADICCHIO, PX VINAIGRETTE **15**

EMPEDRADO - SPANISH WHITE BEAN SALAD **12**

ROASTED LONG PEPPERS, SHALLOT, SHERRY VINAIGRETTE **15**

BRAZILLIAN SLAW **16**

TIJUANA CAESAR SALAD **15**

## FROM THE JOSPER

**ROASTED BROCCOLI** COOKED IN SEAWEEED BUTTER, SERVED WITH SMOKED ALMOND ROMESCO **18**

**PERI PERI CAULIFLOWER** FIRE ROASTED WHOLE CAULIFLOWER, BASTED IN A SPICY PERI PERI SAUCE. SERVED WITH A SPICY CHIMICHURRI **26**

**WHOLE ROASTED SWEET POTATO** SERVED ON MOLE NEGRO AND TOPPED SPICED MINCE **24**

**MUSHROOM PINCHOS MORUNOS** MOORISH SPICED OYSTER MUSHROOMS, GRILLED OVER COALS **22**

## DESSERTS

DESSERT TRAY WITH ROTATING SEASONAL ITEMS **ALL PRICED AT 14**

### OUR FOOD PHILOSOPHY

IT'S ALL ABOUT RECREATING THOSE MAGICAL MEMORIES THAT ONLY FOOD CAN BRING INTO YOU LIFE. TRADITIONS THAT YOU THOUGHT WERE LOST, BROUGHT BACK IN A BRAND NEW WAY. MY GRANDMOTHER WOULDN'T BE TOO IMPRESSED WITH WHAT I'VE DONE TO HER DISHES, BUT I PROMISE THAT YOU WILL BE. **X SHANNON**

# LONA MISA

### DIETARY REQUIREMENTS

**ALL MENU ITEMS ARE VEGAN.** DISHES MARKED WITH (VO) HAVE THE OPTION TO ADD CHEESE. MOST DISHES ARE GLUTEN FREE, PLEASE ASK YOUR SERVER FOR ANY EXCEPTIONS.

AT LONA MISA WE TAKE FOOD ALLERGIES SERIOUSLY. WE WILL DO OUR BEST TO MEET ALL DIETARY REQUIREMENTS UPON REQUEST. HOWEVER THE KITCHEN DOES CONTAIN ALLERGENS AND WE CANNOT GUARANTEE NO TRACES.

# BOTTOMS UP

## WINE BY THE GLASS

### SPARKLING

**DAL ZOTTO PUCINO PROSECCO** 13  
KING VALLEY VIC

**NV 42 DEGREES SOUTH PREMIER ROSE** 15  
COAL RIVER TAS

**NV CHAMPAGNE TAITTINGER  
BRUT CUVÉE PRESTIGE** 25  
CHAMPAGNE FRANCE

### WHITE

**ALAMOS TORRENTES** 13  
MENDOZA ARGENTINA

**DOG POINT VINEYARD SAUVIGNON BLANC** 15  
MARLBOROUGH NZ

**PEWSEY VALE BLOCK 1961 RIESLING** 16  
EDEN VALLEY SA

**MANTON'S CREEK PINOT GRIS** 15  
MORNINGTON PENINSULA VIC

**ABELLIO ALBARIÑO** 12  
RIAS BIAXAS SPAIN

**RISING CHARDONNAY** 14  
YARRA VALLEY VIC

### ROSE

**TRIENNES ROSE** 15  
PROVENCE FRANCE

**LA LA LAND ROSE** 11  
CENTRAL VICTORIA

### RED

**STICKS PINOT NOIR** 13  
YARRA VALLEY VIC

**DALRYMPLE ESTATE PINOT NOIR** 19  
TASMANIA

**LA LINEA MENCIA** 15  
ADELAIDE HILLS SA

**CHAFFEY BRO'S LA CONQUISTA TEMPRANILLO** 14  
BAROSSA SA

**FAT BASTARD MALBEC** 11  
MENDOZA ARGENTINA

**HEATHCOTE CRAVENS SHIRAZ** 13  
HEATHCOTE VIC

### SWEETS & FORTIFIED

**VALDESPINO DELICIOSA MANZANILLA** 12  
JEREZ SPAIN

## SOUTH YARRA

## COCKTAIL LIST

**THE ARMADA** MAKER'S MARK, LICOR 43, ORGANIC PEAR, ROSEMARY TINCTURE, FRESH LEMON, ORGANIC AGAVE, BURNED CINNAMON, ROSEMARY 19

**THE PEDRO** PINEAPPLE SHERRY, PX SHERRY, FRESH OJ, FRESH PINEAPPLE, SUGAR, FRESH MINT, SEASONAL BERRIES 18

**RUMBA CALIENTE** JALAPENO MEZCAL, ORANGE CURACAO, HABANERO SHRUB, FRESH LIME, SMOKED WATERMELON, BLACK LAVA SALT 22

**MARIA MARIA** HEMP TEQUILA, TOMATILLO'S, CUCUMBER, FRESH LEMON, ELDERFLOWER 19

**MIRA FLORES** ORANGE BLOSSOM PISCO, PASSIONFRUIT, VANILLA, AQUAFABA, AMARGO CHUNCHO BITTERS, EDIBLE FLOWER 21

**CITY OF GOD** SAGATIBA CACHACA, FRESH LIME, FAIR ACAI LIQUEUR, FRESH MINT 19

**LONA MISA COLADA** BANANA PAMPERO ANEJO, PINA COLADA KOMBUCHA, CINNAMON, PINEAPPLE, RON ZACAPA FLOAT, PLANTAIN CHIPS, FRESH MINT 20

## LONA MISA CLASSICS

**HEMINGWAY DAIQUIRI** PAMPERO BLANCO, LUXARDO MARASCHINO, FRESH LIME, PINK GRAPEFRUIT 18

**PISCO PUNCH** BARSOL PISCO, FRESH LIME, HOUSE MADE PINEAPPLE SYRUP, EGG WHITE, PINEAPPLE SLICE 21

**BOULEVARDIER** MAKER'S MARK, CAMPARI, CINZANO 1757 DI TORINO ROSSO VERMOUTH, ORANGE TWIST 19

**SAZERAC** RYE WHISKY, ABSINTHE, DEMERARA, PEYCHAUD BITTERS, LEMON ZEST 19

**MARTINEZ** TANQUERAY GIN, CINZANO 1757 DI TORINO ROSSO VERMOUTH, LUXARDO MARASCHINO 20

**EL DIABLO** ESPOLON BLANCO, HOUSEMADE GINGER BEER, FRESH LIME, CRÈME DE CASSIS 19

## REFRESHING GIN & TONICS

### - NO. 1 -

PATIENT WOLF, STRANGELOVE WATERMELON TONIC, SMOKED WATERMELON, KAFFIR LIME

### - NO. 2 -

SIPSMITH LONDON DRY, SIPSMITH SLOE GIN, CITRUS, FEVER TREE ELDERFLOWER TONIC, DEHYDRATED LEMON, POMEGRANATE SEEDS

### - NO. 3 -

TANQUERAY, STRANGELOVE DIRTY TONIC, ROSEMARY SPRIG, CHILI STUFFED OLIVES

### - NO. 4 -

SUNSET MUSCAT GIN, PEACH BITTERS, FEVER TREE AROMATIC TONIC, DEHYDRATED LIME, MUSCAT GRAPES

14EA

## ZERO PROOF COCKTAILS

**COOLCUMBER** CUCUMBER JUICE, FRESH LEMON, ELDERFLOWER, DEHYDRATED LEMON, CUCUMBER

**VANILLA PASH** ORGANIC PASSIONFRUIT KOMBUCHA, VANILLA, PASSIONFRUIT PULP, FRESH LIME, EDIBLE FLOWER, FRESH MINT

**COCOLOCO** ORGANIC PINA COLADA KOMBUCHA, FRESH LIME, PINEAPPLE LEAF, PINEAPPLE SLICE

**PURPLE RAIN** ORGANIC ACAI, PURPLE CORN AND LAVENDER KOMBUCHA, FRESH LIME, LAVENDER SPRIG, FRESH MINT

11EA

**ADD SEEDLIP ZERO PROOF SPIRIT FOR 8**