

FEED YOUR SOUL

SNACKS & SMALL PLATES

GILDAS MANZANILLA OLIVE, GUINDILLA PEPPERS, MUSHROOM ANCHOVY, GRAPEFRUIT **7EA**

ESCABECHE/PICKLES SEASONAL PICKLED VEGETABLES AND FERMENTS **16**

FRIED OLIVES STUFFED WITH QUESO FRESCA **16**

ROASTED PADRON & MANCHEGO CROQUETTAS, AIOLI CRISPY BECHEMEL CROQUETTAS FILLED WITH ROASTED SPICY PADRONS AND MANCHEGO CHEESE. SERVED WITH AIOLI **8EA**

PRAWN AUGACHILIE KONJAC PRAWNS, CUCUMBER AND RED ONION DRESSED WITH A SPICY CORIANDER AND LIME DRESSING **22**

TORTILLA, AIOLI TRADITIONAL SPANISH POTATO OMELETTE, SERVED WITH AIOLI **9**

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 **28**

CHILLE RELLENO EN NOGADA SWEET ROASTED POBLANO PEPPER, STUFFED WITH SPICED GROUND MEAT AND TOPPED WITH A WALNUT CREAM SAUCE AND POMEGRANATE SEEDS **28**

CALLOS MADRILENOS POTATOES AND WHITE CLOUD FUNGUS, SLOWLY BRAISED IN A SMOKY TOMATO AND SAFFRON SAUCE, FINISHED WITH CRISPY CHICKPEAS **26**

FRIJOLES NEGRO CUBAN BLACK BEANS, COOKED IN A RICH SOFRITO, TOPPED WITH QUESO **24**

MOQUECA BRAZILLIAN SEAFOOD STEW COOKED IN A SPICY COCONUT, TOMATO AND LIME BROTH. SERVED OVER RICE **30**

OYSTER MUSHROOM CEVICHE SHREDDED OYSTER MUSHROOMS, COCONUT, FERMENTED SOY BEAN, POBLANO & PINEAPPLE **18**

PAN CON TOMATE TOASTED SOURDOUGH WITH TOMATO AND SHERRY VINEGAR **8**

GUACAMOLE SEASONAL ADDITIONS TO BE COMBINED AT TABLE, SERVED WITH TOTOPOS **22**

BACCALA FRITTERS CRISPY POTATO & BACCALA FRITTERS SERVED WITH A SALSA VERDE **15**

TOSTADA SMOKED WATERMELON, REFRIED BLACK BEANS, PICKLED CUCUMBER, GUAJILLO CREMA **10EA**

QUESO CON CHORIZO A BOWL OF CREAMY WARM CHEESE DIP, TOPPED WITH CRISPY CHORIZO. SERVED WITH TOTOPOS **19**

PATATAS BRAVAS FRIED POTATOES, DRESSED IN AIOLI AND A SMOKED TOMATO AND FERMENTED CHILI SAUCE **13**

PLÁTANOS TWICE COOKED SMASHED PLANTAIN CHIPS, SERVED WITH CHILI SALT AND AJO BLANCO **16**

MORCILLA BREAD FRIED IN OLIVE OIL, TOPPED WITH A SLICE OF MORCILLA AND A VEGAN EGG YOLK **10EA**

FROM THE JOSPER

ROASTED BROCCOLI
COOKED IN SEAWEED BUTTER, SERVED WITH SMOKED ALMOND ROMESCO **26**

PERI PERI CAULIFLOWER
FIRE ROASTED WHOLE CAULIFLOWER, BASTED IN A SPICY PERI PERI SAUCE. SERVED WITH A SPICY CHIMICHURRI **32**

CAMOTE EN MOLE
ROASTED SWEET POTATO, LAYERED WITH MOLE NEGRO, ARGENTINIAN SPICED MINCE & CHEESE **34**

MUSHROOM PINCHOS MORUNOS
MOORISH SPICED OYSTER MUSHROOMS, GRILLED OVER COALS **28**

DESSERTS

DESSERT MENU WITH ROTATING SEASONAL ITEMS
ALL PRICED AT 16

SALADS/SIDES

BRAISED SWEET AND SOUR GREEN BEANS **16**

ARROZ VERDE, GREEN GARLIC RICE WITH FERMENTED CHILLI **18**

CHARRED BABY COS. GREEN GODDESS DRESSING **15**

SHAVED MELON, GRILLED RADICCHIO, PX VINAIGRETTE **19**

BRAZILLIAN SLAW DRESSED WITH A LIME AOILI AND TOPPED WITH CRISPY TORTILLA STRIPS **18**

TIJUANA CAESAR SALAD, BABY COS, TRADITIONAL CAESAR DRESSING, PARMESAN AND CROUTONS **18**

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. SOME DISHES 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.

**LONA
MISA**