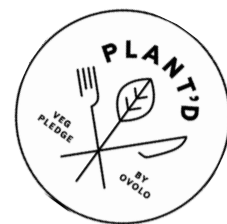


FEED YOUR SOUL



SNACKS & SMALL PLATES

FRIED OLIVES

STUFFED WITH QUESO
FRESCO **16**

ROASTED PADRON & MANCHEGO CROQUETA,

CRISPY BECHEMEL CROQUETAS FILLED
WITH ROASTED SPICY PADRONS AND
MANCHEGO CHEESE. SERVED
WITH AIOLI **9EA**

MORCILLA

A SERVE OF MORCILLA SERVED ON FRIED
BREAD WITH VEGAN EGG YOLK **14EA**

TORTILLA ESPAÑOLA

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

QUESO CON CHORIZO

A BOWL OF CREAMY WARM CHEESE DIP,
SERVED WITH TOTOPOS **20**

ESCABECHE/PICKLES

SEASONAL PICKLED VEGETABLES AND
FERMENTS **24**

WATERMELON TIRADITO

CORN CHALACA SALSA, CURED SWEET
POTATO, ROCOTO CHILLI, LECHE DE TIGRE
22

REMOLACHA

SMOKED BEETROOT, RICH OTONAL MOLE,
PUMPKIN, FERMENTED PLUM **24**

CHAMPIÑONES ESPAÑOLES

PEDRO XIMINEZ, BRAISED MUSHROOMS,
GRILLED FOCACCIA **22**

TAMAL, CHICKEN, COCONUT

SHREDDED CHICKEN & COCONUT SOFRITO
WRAPPED IN MASA AND STEAMED IN A CORN
HUSK. TOPPED WITH MOJO VERDE & SOUR
CREAM **20**

FROM THE JOSPER

ROASTED BROCCOLI

COOKED IN SEAWEED BUTTER, SERVED
WITH SMOKED ALMOND ROMESCO
30

PERI PERI CHICKEN

FIRE ROASTED CHICKEN,
BASTED IN A FERMENTED PERI PERI
SAUCE. SERVED WITH CHIMICHURRI
34

PAELLA ROJA

FRAGRANT TOMATILLO SALSA,
AUTUMN VEGETABLES
35/55

MUSHROOM PINCHOS MORUNOS

MOORISH SPICED OYSTER MUSHROOMS,
GRILLED OVER COALS
32

BIG PLATES

TATELA

WARRIGAL GREENS, HOUSE MADE FETA,
GARDEN HERBS. FINISHED WITH A MEXICAN
DRIED CHILI SAUCE **30**

BIRRIA STEW

A TRADITIONAL MEXICAN DISH. AREPAS,
CORIANDER AND ONION SALSA, BREAKFAST
RADISH **34**

MOQUECA

BRAZILLIAN SEAFOOD STEW COOKED IN
A SPICY COCONUT, TOMATO AND LIME
BROTH. SERVED OVER RICE **34**

DESSERTS

ROTATING SEASONAL DESSERT MENU **16**

SUITE DESSERT FEELING SPONTANEOUS? TAKE
THE NIGHT UPSTAIRS AND INDULGE IN THE
PRIVACY OF YOUR VERY OWN SUITE **300**

SALADS/SIDES

MELON & PX

SHAVED MELON, GRILLED RADICCHIO,
SHERRY VINAIGRETTE **18**

BRAZILLIAN SLAW

DRESSED WITH A LIME AOILI, TOPPED
WITH CRISPY TORTILLA STRIPS **18**

TIJUANA CAESAR SALAD

BABY COS, CAESAR DRESSING, PARMESAN
AND CROUTONS **18**

PATATAS BRAVAS

FRIED POTATOES, DRESSED IN AIOLI AND
A SMOKED TOMATO AND FERMENTED CHILI
SAUCE **18**

OUR FOOD PHILOSOPHY

IT'S ALL ABOUT RECREATING THOSE MAGICAL MEMORIES
THAT ONLY FOOD CAN BRING INTO YOUR 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. 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**