

SEASONAL TASTING MENU



TASTING MENU - 88 PER PERSON
MATCHING WINES - 135 PER PERSON

CASTANAS DE AGUA CEVICHE

WATER CHESTNUT, FERMENTED CHILLI LECHE DE TIGRE, CHALAQUITA, FRIED PARSNIP

ROASTED PADRON AND MANCHEGO CROQUETTAS

CRISPY BECHAMEL CROQUETTAS FILLED WITH ROASTED SPICY PADRONS AND MANCHEGO CHEESE, SERVED WITH AIOLI

PAIRED WITH: 2015 CALEDONIA AUSTRALIS METHOD ANCESTRALE, GIPPSLAND, VIC, AUSTRALIA

REMOLACHA

SMOKED BEETROOT, RICH OTONAL MOLE, PUMPKIN, FERMENTED PLUM

TOPINAMBUR

JERUSALEM ARTICHOKE, CAULIFLOWER PUREE, SECO JUS, SALSA MACHA

PAIRED WITH: PARISH VINEYARD RIESLING, COAL RIVER VALLEY, TAS, AUSTRALIA

PERI PERI CHICKEN

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

TIJUANA CAESAR SALAD

BABY COS, TRADITIONAL CAESAR DRESSING, PARMESAN AND CROUTONS

PAIRED WITH: DOMAINE DE BEL-AIR BEAUJOLAIS BLANC, BEAUJOLAIS, FRANCE

MOQUECA

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

PAIRED WITH: MATIAS RICCITELLI KUNG FU MALBEC, MENDOZA, ARGENTINA

CHEFS SELECTION DESSERT

ALTERNATING DESSERTS SELECTED BY OUR PASTRY CHEF

PAIRED WITH: PAIR CHANGES WITH DESSERT OFFERING

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.