

FEED YOUR SOUL



SNACKS & SMALL PLATES

FRIED OLIVES

STUFFED WITH QUESO FRESCO 16

ROASTED PADRON & MANCHEGO CROQUETAS

CRISPY BECHEMEL CROQUETAS FILLED WITH ROASTED SPICY PADRONS AND MANCHEGO CHEESE. SERVED WITH AIOLI 14

TORTILLA ESPAÑOLA

TRADITIONAL SPANISH POTATO OMELETTE, SERVED WITH AIOLI 12

BARBACOA TOSTADA

BRAISED LAMB, GUAJILLO, FERMENTED PINEAPPLE AND POBLANO SALSA 16

HUARACHE

BLACK BEANS, QUESO FRESCO & CARPACCIO SERVED ON AREPA 19

CASTAÑAS DE AGUA

WATER CHESTNUTS, FERMENTED CHILLI, LECHE DE TIGRE, CHALAQUITA, FRIED PARSNIP 24

QUESO CON CHORIZO

BLOOM PROVIDORE CHORIZO, IN A BOWL OF CREAMY WARM CHEESE DIP, SERVED WITH TOTOPOS 22

GUACAMOLE

ROASTED CORN & POBLANO SALSA, WHITE ONION & CORIANDER. SERVED WITH TOTOPOS. 24

CALABAZA

SMOKED PUMPKIN, RICH OTONAL MOLE, BEETROOT CREMA & FERMENTED SEASONAL FRUITS 24

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES, BRAISED MUSHROOMS, SERVED ON GRILLED FOCACCIA 26

TAMALES

BLOOM MINCE, CORN HUSK STEAMED MASSA. SERVED WITH SOUR CREAM & MOJO VERDE 21

BIG PLATES

TACU TACU

TACU TACU EGGPLANT SERVED WITH QUESO FRESCO & FRESH HERBS 32

COCIDO

RICH BRAISED BEEF, ROASTED ARTICHOKE, CAULIFLOWER PUREE, SECO JUS & SALSA MACHA 36

MOQUECA

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

FROM THE JOSPER

SEA CELERIAC

COOKED IN SEAWEED BUTTER, SERVED WITH MOJO ROJO AND ALMONDS 30

PERI PERI POLLO

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

SOPA SECA

SPICED SOPA SECA, WITH BLACK BEANS, FERMENTED SOUR CREAM, FRAGRANT GREEN SALSA AND ROASTED SEASONAL VEGETABLES 36/55

PASTOR MUSHROOMS

BLUE OYSTER MUSHROOMS, CORN PUREE, FERMENTED PINEAPPLE & CHILLI, GRILLED OVER COALS 34

DESSERTS

ROTATING SEASONAL DESSERT MENU

PLEASE ASK TO SEE WHAT WE HAVE ON OFFER THIS EVENING

SALADS/SIDES

TIJUANA CAESAR SALAD

BABY COS, CAESAR DRESSING, PARMESAN AND CROUTONS 18

BRAZILLIAN SLAW

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

PATATAS BRAVAS

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

WATERMELON SALAD

COMPRESSED WATERMELON SERVED WITH BLACK QUINOA & QUESO FRESCO 26

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 PLANT BASED. 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.