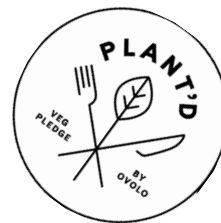


FEED YOUR SOUL



SNACKS & SMALL PLATES

FRIED OLIVES

STUFFED WITH QUESO FRESCO 16

ROASTED POBLANO & PARMESAN CROQUETTAS

CRISPY BECHAMEL CROQUETTAS WITH POBLANO PEPPERS AND VEGAN PARMESAN CHEESE, SERVED WITH ANCHO AIOLI 14

OYSTER MUSHROOM CEVICHE

SHREDED OYSTER MUSHROOMS, COCONUT DRESSING, CHALACA, GREEN TOMATO & FERMENTED PINEAPPLE 18

BARBACOA TOSTADAS

BRAISED LAMB, GUAJILLO, FERMENTED PINEAPPLE AND POBLANO SALSA 16

QUESO CON CHORIZO

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

BIG PLATES

TACU TACU

SLOW ROASTED EGGPLANT, PANELA AND ENCHILADA SAUCE, FRESH HERBS AND QUESO FRESCO 32

COCIDO

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

MOQUECA

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

TARTARE

STEAK TARTARE, SERVED WITH RICE CRACKERS, CAPERS, CORNICHONS, SHALLOTS & VEGG YOLK 22

PAN CON QUESO FRESCO

WOOD FIRE FLAT BREAD, SERVED WITH FERMENTED CHEESE CURD, RICKY'S DUKKAH & SALSA MACHA 19

FROM THE JOSPER

ANTICUCHOS

MUTTON SKEWERS OVER COALS, WITH PAPAS AL AJI AMARILLO AND LENTIL SOURCREAM, TOPPED WITH CRISPY SWEET POTATO 22

SEA SUGGAR LOAF

DRESSED IN SEAWEED, SERVED WITH MOJO ROJO AND SEAWEED ALMONDS 30

PERI PERI POLLO

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

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

GUACAMOLE IN STONE BOWL

FERMENTED PINEAPPLE, POBLANO SALSA & CORIANDER. SERVED WITH TOTOPOS AND WHITE TORTILLA 24

CASTAÑAS DE AGUA

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

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES, BRAISED MUSHROOMS, SERVED ON GRILLED FOCACCIA 26

TAMALES

BANANA LEAF STEAMED MASSA, TOPEED WITH CACTUS SOFRITO, TRIPLE COOKED CORN, MOJO VERDE AND LIME CREMA 21

SALADS/SIDES

TIJUANA CAESAR SALAD

BABY COS, ANCHOVY DRESSING, PARMESAN AND CROUTONS 18

SUMMER SLAW

DRESSED WITH LIME SOURCREAM, RADISH AND FRESH HERBS 18

BRAVAS ENSALADA

POTATOES SALAD, DRESSED IN TOMATO AND CHILLI BRAVAS SAUCE W/CHICKPEAS & FRESH HERBS 18

PAPAS SAUTEE

FARMERS POTATOES SAUTEED IN SEAWEED BUTTER 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.

**LONA
MISA**