

# SEASONAL TASTING MENU



\$89 PER PERSON

## ROASTED POBLANO & PARMESAN CROQUETAS

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

## ANTICUCHOS

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

## TAMALES

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

## TARTARE - ADD ON \$13

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

## PERI PERI POLLO

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

## SUMMER SLAW

DRESSED WITH LIME SOURCREAM, RADISH AND FRESH HERBS

## CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES, BRAISED MUSHROOMS, SERVED ON GRILLED FOCACCIA

## CHEFS SELECTION DESSERT

ALTERNATING DESSERTS SELECTED BY OUR PASTRY CHEF

### 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.