

FEED YOUR SOUL

SNACKS & SMALL PLATES

FRIED OLIVES

STUFFED WITH QUESO FRESCO 16

ROASTED POBLANO & PARMESAN CROQUETAS

CRISPY BECHAMEL CROQUETAS WITH POBLANO PEPPERS & VEGAN PARMESAN CHEESE, SERVED WITH HOUSE AIOLI 14

BARBACOA TOSTADAS

BRAISED LAMB, GUAJILLO, FERMENTED PINEAPPLE & POBLANO SALSA 16

ACARAJE

BLACK EYED PEAS MASA, STUFFED WITH A PRAWN MIX, SERVED OVER VATAPA SAUCE 19

CALAMARES FRITTOS

FRIED OYSTER & ENOKI MUSHROOMS, SERVED WITH GREEN GODDESS AIOLI 26

GUACAMOLE IN STONE BOWL

WITH CORN, POBLANO & CORIANDER SALSA, SERVED WITH TOTOPOS 24

TAMALES

PLANTAIN LEAF STEAMED MASA TOPPED WITH CACTUS AND TRIPLE COOKED CORN & CHOCOLATE MOLE NEGRO 21

PAN CON QUESO FRESCO

WOOD FIRED FLAT BREAD, SERVED WITH FERMENTED HOUSE CHEESE CURD, DUKKAH & SALSA MACHA 18

QUESO CON CHORIZO

A BOWL OF CREAMY WARM CHEESE DIP, SERVED WITH TOTOPOS 22

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES BRAISED MUSHROOMS, SERVED OVER GRILLED FOCACCIA 26

LONA MISA IS PROUD TO OFFER A FULLY PLANT-BASED MENU.

FROM THE JOSPER

ANTICUCHOS

MUTTON SKEWERS OVER COALS, WITH PAPAS AL AJI AMARILLO & LENTIL SOUR CREAM, TOPPED WITH CRISPY SWEET POTATO 22

LION'S MANE STEAK

MARINATED, SERVED WITH TANGO CHIMICHURRI 36

PARRILLADA

FIRE ROASTED ASSADO MIX WITH CHICKEN BASTED IN FERMENTED PERI PERI SAUCE, CHARRED MUSHROOM STEAK, CHORIZO, OKRA, SERVED WITH CHIMICHURRI, PICO DE GALLO, PLANTAINS & FAROFA 56

PASTOR MUSHROOMS

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

DESSERTS

ROTATING SEASONAL DESSERT MENU

PLEASE ASK TO SEE WHAT WE HAVE ON OFFER THIS EVENING

BIG PLATES

PASTEL DE CHOCLO

SOUTH AMERICA'S TAKE ON A SHEPHERD'S PIE TOPPED WITH CREAMY CORN & SERVED WITH A SIDE OF AREPA 32

COCIDO

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

MOQUECA

BRAZILIAN SEAFOOD STEW COOKED IN A SPICED COCONUT, TOMATO & LIME BROTH, SERVED OVER RICE 34

ARROZ CON POLLO

RICE COOKED IN A RICH SOFRITTO TOPPED WITH GRILLED LION'S MANE & WINTER BRASSICAS 34

ALUBIAS DE LA GRANJA Y ESPINACAS

GIANT BEANS BATHED IN A SAVOURY BROTH, WITH SPINACH, & GOLDEN MIGAS BREADCRUMBS, SERVED PIPING HOT 34

SALADS/SIDES

TIJUANA CAESAR SALAD

BABY COS LETTUCE, CAESAR DRESSING, PARMESAN & CROUTONS 18

SALPICAO SLAW

HERBY & TENDER SHREDDED CHICKEN, CARROTS, CABBAGE, CORN & CURRANTS IN TANGY LIME CREMA. SERVED WITH POTATO STICKS 19

PATATAS BRAVAS

FARMERS FRIED POTATOES, DRESSED IN TOMATO & CHILLI BRAVAS SAUCE WITH HOUSE AIOLI 18

PEAR & BITTER LEAF SALAD

WINTER PEAR & BITTER LEAF SALAD WITH A SWEET ORANGE DRESSING 19

DIETARY REQUIREMENTS

AT LONA MISA, WE ARE COMMITTED TO ACCOMMODATING YOUR DIETARY NEEDS AND PREFERENCES. MOST OF OUR DISHES ARE GLUTEN-FREE. PLEASE CONSULT YOUR SERVER FOR ANY EXCEPTIONS.

WE TAKE FOOD ALLERGIES VERY SERIOUSLY AND WILL DO OUR UTMOST TO MEET YOUR DIETARY REQUIREMENTS UPON REQUEST. HOWEVER, PLEASE BE AWARE THAT OUR KITCHEN DOES HANDLE ALLERGENS, AND WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE FROM TRACE AMOUNTS.

LONA MISA

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