

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

RISOLES DE ATUN

TUNA & PEA FRITTER WITH HERBED CREMA 16

BARBACOA TOSTADAS

BRAISED LAMB, GUAJILLO, FERMENTED PINEAPPLE & POBLANO SALSA 16

ACARAJE

BLACK EYED PEAS MASA, STUFFED WITH A PRAWN MIX, SERVED OVER VATAPA SAUCE 24

CASTANAS DE AGUA

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

THE LONA TARTARE

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

GUACAMOLE IN STONE BOWL

HOUSE KIMCHI, POBLANO & CORIANDER SALSA, SERVED WITH TOTOPOS 24

TAMALES

CORN HUSK STEAMED MASA, TOPPED WITH CACTUS & TRIPLE COOKED CORN, TOPPED WITH MOJO VERDE LIME CREMA 21

PAN CON QUESO FRESCO

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

QUESO CON CHORIZO

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

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES BRAISED MUSHROOMS, SERVED OVER FOCACCIA 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

FROM THE JOSPER

ANTICUCHOS

MUTTON SKEWERS OVER COALS, WITH PAPAS AL AJI AMARILLO & LENTIL SOURCREAM, 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

ALL MENU ITEMS ARE PLANT BASED

DIETARY REQUIREMENTS

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 & WE CANNOT GUARANTEE NO TRACES.



LONA MISA

BIG PLATES

TACU TACU

SLOW ROASTED EGGPLANT, PANELA, SPICY ENCHILADA SAUCE & QUESO FRESCO 32

COCIDO

RICH 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

AJI DE GALLINA

FRIED GALINA IN A CREAMY, MILDLY SPICY PERUVIAN SAUCE & SWEET POTATOES WITH FAROFA 36

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

WATERMELON SALAD

COMPRESSED WATERMELON SERVED WITH BLACK QUINOA, QUESO FRESCO & FRESH HERBS 26

DESSERTS

ROTATING SEASONAL DESSERT MENU
PLEASE ASK TO SEE WHAT WE HAVE ON
OFFER THIS EVENING