

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

HOUSE KIMCHI, 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 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**

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

**LONA
MISA**