

SEASONAL TASTING MENU

TASTING MENU - 85 PER PERSON

ROASTED POBLANO & PARMESAN CROQUETAS

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

POTATO AND SPINACH TORTILLA

HOUSE MADE POTATO TORTILLA SERVED WITH PRESERVED LEMON AND AIOLI

ROASTED OKRA SKEWERS

CHARRED MUSHROOMS, CITRUS AND SPICES TIGERS' MILK & AJI AMARILLO CREAM
ADD ANTICUCHOS FOR \$10/SKEWER

PERUVIAN GLAZED CHICKEN

ROASTED VEGAN CHICKEN, PERUVIAN PISCO GLAZED, SERVED WITH GREEN RICE
AND FRESH HERBS

PATATAS BRAVAS

GOLDEN FRIED POTATO WITH SALSA BRAVA AND AIOLI

WINTER GREEN SALAD

MIXED GREENS SERVED WITH MUSTARD AND MISO DRESSING, FRIED SHALLOTS AND LEMON OIL

DESSERTS

CHEF SELECTION DESSERTS

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

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.