

DOS NOCHES AT LONA

SMALL PLATES TO SHARE

FRIED OLIVES

STUFFED WITH QUESO FRESCO 16

FLAT BREAD

CHARCOAL BREAD SERVED WITH FERMENTED STRACCIATELLA CHEESE AND MEXICAN SALSA MACHA 20

ROASTED POBLANO AND PARMESAN CROQUETS

CRISPY BECHAMEL CROQUETAS, WITH POBLANO PEPPERS AND VEGAN PARMESAN CHEESE, SERVED WITH ANCHO AIOLI 16

GUACAMOLE

POBLANO PEPPERS AND GRILLED CORN SALSA, SERVED WITH TOTOPOS 24

BARBACOA TOSTADA

BRAISED MUSHROOM, AVOCADO CREAM, FERMENTED PINEAPPLE, GUAJILLO AND ANCHO CHILLI SALSA 17

PX CHAMPINONES

ROASTED BUTTON MUSHROOM SERVED WITH PEDRO JIMENEZ REDUCTION, SMOKED PAPRIKA AND GARLIC SAUCE SERVED WITH SIDE OF HOUSE MADE FOCACCIA 24

ANTICUCHOS SKEWERS

CHARCOAL GRILLED SHITAKE MUSHROOM SKEWERS, POTATO AJI AMARILLO PURE SERVED WITH FRIED SWEET POTATO 22

OKRA SKEWERS

GRILLED OKRA SERVED WITH CELERIAC PURE AND LEMON OIL 18

BIG PLATES

PASTOR MUSHROOMS

BLUE OYSTER MUSHROOMS, IN PASTORSAUCE WITH CORN PUREE AND FERMENTED PINEAPPLE, GRILLED OVER COALS 37

ALBONDIGAS

ROASTED MEATBALLS, ALMOND SUGO SAUCE SERVED WITH GREEN PEAS HOME MADE FOCACCIA AND PAN TOMATE DRESSING 32

SIDES

PATATAS BRAVAS

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

BRAISED BLACK LENTILS POMEGRANATE

SLOW COOKED LENTILS SERVED WITH POMEGRANATE AND MINT 20

TIJUANA CAESAR SALAD

BABY COS LETTUCE, CAESAR DRESSING, VEGAN PARMESAN AND HOUSE CROUTONS 20

AVAILABLE TUESDAY AND WEDNESDAY

DESSERTS

SANGRIA CRUMBLER

POACHED PEAR SANGRIA COOKED WITH ALMOND CRUMBLER SERVED WITH SAFFRON CUSTARD 18

TRES LECHES

SPONGE CAKE SOAKED IN VEGAN CONDENSED AND EVAPORATED MILK, VEGAN CREAM AND MEXICAN CHOCOLATE 18

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.