FEED YOUR SOUL

SNACKS & SMALL PLATES

FRIED OLIVES

STUFFED WITH OUESO FRESCO 16

POTATO AND SPINACH TORTILLA

HOUSE MADE POTATO TORTILLA SERVED WITH PRESERVED LEMON AND AIOLI **18**

FLAT BREAD

CHARCOAL BREAD SERVED WITH
FERMENTED STRACCIATELLA CHEESE AND
MEXICAN SAI SA MACHA **20**

ROASTED POBLANO AND PARMESAN CROQUETS

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

PX CHAMPINONES

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

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**

SALADS/SIDES

PATATAS BRAVAS

GOLDEN FRIED POTATO WITH SALSA BRAVA AND AIOLI **18**

BRAISED BLACK LENTILS POMEGRANATE

SLOW COOKED LENTILS SERVED WITH POMEGRANATE AND MINT **18**

TIJUANA CAESAR SALAD

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

WINTER GREEN SALAD

MIXED GREENS SERVED WITH MUSTARD AND MISO DRESSING, FRIED SHALLOTS AND LEMON OIL **20**

BIG PLATES

ALBONDIGAS

ROASTED MEATBALLS ALMOND SUGO SAUCE SERVED WITH GREEN PEAS SIDE OF FOCACCIA AND PAN TOMATO DRESSING **32**

LIONS MANE

CHARCOAL GRILLED LIONS MANE, PEPPER SECO SAUCE SERVED WITH HOMEMADE CHIP **40**

FIRE ROASTED SPICE MUSHROOM WITH EGGPLANT

ROASTED EGGPLANT SERVED WITH SLOW COOKED MUTTON, CELERIAC PURE AND CRISPY POTATO **32**

DESSERTS

SANGRIA CRUMBLED

POACHED PEAR SANGRIA COOKED WITH ALMOND CRUMBLED SERVED WITH SAFFRON CUSTARD **18**

TRES LECHES

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

QUINCE DOUGHNUTS

HOMEMADE DOUGHNUTS, SERVED WITH QUINCE PASTE **18**

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

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.



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

