



Luna Muna

by ibagari

We value the nature that surrounds us and as part of this we use only fresh, natural ingredients, local fruits and vegetables. In our kitchen we are passionate about being inspired by the iconic flavors of different cultures to create our dishes.

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Valoramos la naturaleza que nos rodea y cómo parte de esto utilizamos únicamente ingredientes frescos, naturales, frutas y verduras de proximidad. En nuestra cocina nos apasiona inspirarnos en los sabores icónicos de diferentes culturas para crear nuestros platillos.

Healthy

Smoothie Bowl | \$12

Blackberries and blueberry smoothie made with almond milk. Served with granola, coconut, chia seeds and seasonal fruit

Hecho con moras y arándanos azules y leche de almendra. Servido con granola, coco, chia y fruta de temporada

Avocado Toast | \$15

Sliced bread with guacamole, poached egg, fresh mozzarella cheese, tomato and Hollandaise sauce

Pan integral con guacamol, huevo pochado, queso mozzarella fresco, tomate y salsa holandesa

Egg White Omelette | \$16

With spinach, mushrooms, tomato, red onion and feta cheese.

Con espinaca, hongos, tomate, cebolla morada y queso feta

Oats | \$14

Almond milk, overnight oats with roasted almonds, coconut flakes, dried cranberries, chia seeds, pumpking seeds and seasonal fruits

Leche de almendra, avena fría con almendras tostadas, coco rallado, arándanos deshidratados, semillas de chía, semillas de calabaza y fruta de temporada

From 7:00 am to 11:00 am

Breakfast includes the juice of the day or coffee El desayuno le incluye jugo del día o café.

Parfait | \$14

Greek yogurt, seasonal fruit, granola and honey
Yogurt griego, fruta de temporada, granola y miel de abeja

Frutas de temporada | \$12

Con miel
With honey

From 7:00 am to 11:00 am
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Specials

Chilaquiles | \$15

Nachos with red chipotle sauce, bean sauce, sour cream, fried eggs, gratin with mozzarella cheese
Pollo +\$3

Nachos de tortilla bañados en salsa roja con chipotle, salsa de frijoles, crema agria, huevos fritos gratinados con queso mozzarella

Chicken +\$3

French Toast | \$12

With Bailey's and cinnamon. Served with seasonal fruits, bacon, Nutella, honey and dulce de leche

Con Bailey's y canela. Servidas con frutas de temporada, tocino, Nutella, miel y dulce de leche

Pancakes | \$12

Served with maple syrup or honey and seasonal fruits

Servidos con miel maple o de abeja y frutas de temporada

From 7:00 am to 11:00 am

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Eggs

Eggs Benedict | \$15

English muffin with virginia ham, mozzarella cheese, poached eggs and Hollandaise sauce
English muffin con jamón virginia, queso mozzarella, huevos pochados y salsa holandesa

Eggs Benedict with Lobster | \$22

English muffin with sautéed lobster, goat cheese, poached eggs and Hollandaise sauce
English muffin con langosta salteada, queso de cabra, huevos pochados y salsa holandesa

Caracola Breakfast | \$12

Eggs of your choice, fried plantains, red beans, fresh mozzarella cheese, avocado and tomato sauce
Huevos al gusto, plátanos fritos, frijoles rojos, queso mozzarella fresco, aguacate y salsa de tomate

Omelette | \$15

Served with fruit and hash brown potatoes *Acompañado de fruta y papas tipo hash brown*

Choose your ingredients: mushrooms, onion, bell pepper, tomato, spinach, ham, mozzarella cheese, bacon
Elige tus ingredientes: champiñones, cebolla, chile morrón, tomate, espinaca, jamón, queso mozzarella, tocino

American Breakfast | \$13

Eggs of your choice, bacon, hash brown, and homemade bread
Huevos al gusto, tocino, papas tipo hash brown y pan hecho en casa

Caracola Sandwich | \$14

Ciabatta bread with almond aioli, Swiss cheese, virginia ham and fried eggs
Pan ciabatta con aioli de almendras, queso suizo, jamón virginia y huevos fritos

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Drinks

Coffee

American | \$3

Espresso shot | \$3
single/double *simple/doble*

Macchiato | \$4

Latte | \$4

Flat White | \$4

Capuccino | \$5

Tea

Chai Tea | \$5
Frozen or hot *Helado o caliente*

Green Tea | \$4

Rooibos Vanilla-Chai | \$4

Juices

Detox | \$4

Pineapple, green apple, celery, cucumber

Piña, manzana verde, apio, pepino

Fresh Start | \$4

Watermelon and rosemary

Sandía y romero

Healthy Ginger | \$4

Cucumber, ginger extract, lemon

Pepino, extracto de jengibre, limón

Special Juice | \$4

Ask your waiter for today's special

Pregunta a tu anfitrión por el especial del día



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Starters

Lobster & Avocado Salad | \$20

Lobster, dried cranberries, avocado, feta cheese and green apple dressing
Langosta, arándanos secos, aguacate, queso feta y aderezo de manzana verde

Beef Carpaccio | \$18

Olive oil, parmessan cheese, avocado and capers vinaigrette
Aceite de oliva, queso parmesano, aguacate y vinagreta de alcaparras

Tuna Tataki & Avocado | \$18

Seared tuna with sesame seed crust, chives, and soy sauce
Tuna sellada con una costra de semillas de sésamo, cebollín y salsa de soya

Conch Carpaccio | \$18

Served with lime ashes aioli, parmesan cheese, avocado, red onion and capers
Servido con aioli de ceniza de limón, queso parmesano, aguacate, cebolla morada y alcaparras

Tuna Tartare | \$20

Tuna, tomato and avocado marinated with olive oil, sesame oil, ají aioli and lime ashes
Tuna, tomate y aguacate marinados en aceite de oliva, sésamo, aioli de ají y ceniza de limón

Wontons | \$16

Filled with shrimp, fish and mozzarella cheese, Thai sauce, chives and ginger
Rellenos de pescado, camarón y queso mozzarella, salsa Thai, cebollín y jengibre

Tempura Shrimps | \$18

Shrimps and seasonal vegetables tempura with Teriyaki sauce
Camarones y vegetales tempurizados, con salsa Teriyaki

Prosciutto Croquettes | \$16

With garlic aioli and bird's beak chili
Servidas con alioli de ajo y alioli de chile de árbol

Scallops in White Wine | \$28

Seared with garlic, peperoncino and white wine
Sellados con ajo, peperoncino y vino blanco

Mustard Mussels | \$22

Sautéed mussels with garlic, white wine, coriander and lime
Mejillones salteados con ajo, vino blanco, cilantro y limón

Conch & Crabcakes | \$25

Cucumber vinaigrette, greek yogurt, coriander and cabro chili
Vinagreta de pepino, yogur griego, cilantro y chile cabro

From 12:00 pm to 09:00 pm

Salads & Soups

Farm Salad | \$20

Lettuce mix, candied pecans, avocado, grilles chicken, artichoke, feta cheese and peanut dressing

Mix de lechugas, pecanas caramelizadas, aguacate, pollo a la parrilla, alcachofa, queso feta y aderezo de maní

Kale & Beet Salad | \$18

Mushrooms, candied pecans, goat cheese, avocado, capers and parmesan dressing

Remolacha champiñones, pecanas garapiñadas, queso de cabra, aguacate, aderezo de alcaparras y parmesano

Seafood Tortilla Soup | \$22

Shrimp, clams, mussels, corn chips, avocado, and fresh cheese

Camarones, almejas, mejillones, chips de tortilla, aguacate y queso fresco

Lobster Bisque | \$25

Grilled lobster, cream, zamat *Langosta a la parrilla, crema y zamat*

Soup of the day | \$16

Ask your server for today's soup *Pregunta a tu anfitrión por la sopa del día*

Pastas

Tomato & Basil Spaguetti | \$24

Garlic, olive oil *Ajo, aceite de oliva*

Spaghetti Frutti di Mare | \$32

Clams, shrimp, mussels, tomato, garlic, and Parmigiano Reggiano
Almejas, camarones, mejillones, tomate, ajo, y queso Parmesano Reggiano

Lobster Ravioli | \$35

Homemade ravioli filled with lobster and goat cheese, pink sauce
Ravioles hechos en casa rellenos de langosta y queso de cabra, salsa rosa

Lobster Risotto | \$35

Sautéed lobster tail, risotto, orange, goat and Parmesan cheese
Cola de langosta salteada, risotto, naranja, queso de cabra y parmesano

Basil Fettuccine | \$28

Homemade basil pasta, shrimp, caramelized onions, cream, mushrooms, and parmesan cheese
Pasta hecha en casa con albahaca, camarones, cebolla caramelizada, champiñones y queso parmesano

King Crab Tortellini | \$35

Homemade Tortellini, filled with butter king crab and ricotta cheese, shrimp and Jack Daniel's sauce
Hechos en casa, rellenos de king crab a la mantequilla y queso ricotta, salsa de camarones y Jack Daniel's

Grill

Grilled Chicken | \$30

Purple mashed potatoes, glazed baby carrots with bacon sauce, mushrooms and white wine

Puré de papa morada, zanahorias baby glaseadas con salsa de tocino, champiñones y vino blanco

Beef Tenderloin 10oz | \$35

Served with mushroom risotto, grilled vegetables, mustard and pink pepper sauce

Servido con risotto de champiñones y vegetales asados, salsa de mostaza y pimienta rosada

Tomahawk 20oz | \$75

Black garlic and lemon butter, baked potato stuffed with Philadelphia cheese, bacon and chipotle

Mantequilla de ajo negro y limón, papa horneada rellena de queso Filadelfia, tocino y chipotle

Herbs Fish | \$26

Ginger, citrus, and sweet thyme sauce, served with grilled vegetables and basmati rice

Salsa de jengibre, cítricos y tomillo dulce, servido con vegetales al grill y arroz basmati

Grilled Octopus | \$35

Orange and roasted ginger sauce, fried potato strips, and chipotle aioli

Salsa de naranja y jengibre rostizado, tiras de papa y alioli de chipotle

Stuffed Lobster | \$45

Lobster tail stuffed with bacon, mushrooms, gratin with mozzarella cheese and champagne butter sauce
Cola de langosta rellena de tocino y champiñones, gratinada con queso mozzarella y salsa de champagne con mantequilla

Muna's Burger | \$22

7oz grilled beef, jalapeño jam, Swiss cheese, crispy bacon, chipotle aioli with house potatoes
7oz carne al grill, mermelada de jalapeño, queso suizo, tocino, aioli de chipotle y papas de la casa

Lobster Tacos | \$30

Squid ink tortilla, lobster, bird's beak chili sauce, pickled red onion and chile guaque aioli
Tortilla con tinta de calamar, langosta con salsa de chile de árbol, cebollas encurtidas y alioli de chile guaque

Seared Shrimp | \$30

Caramelized onion, candied broccoli puree, truffle oil, basmati rice with roasted almonds
Servidos con puré de brocoli confitado, cebollas caramelizadas, aceite de trufa y arroz basmati con almendras tostadas

Ada's Heritage | \$26

Inspired in garifuna cuisine. Conch, coconut milk, coriander, cassava and sweet plantain puree
Inspirado en la cocina garífuna. Caracol con leche de coco y cilantro con puré de yuca y plátano maduro

From 12:00 pm to 09:00 pm

Vegetarian & Vegan Menu

Starters

Mushrooms Soup | \$18

With an elegant touch of truffle oil *Con un elegante toque de aceite de trufa*

Coliflower Soup | \$18

Grilled coliflower, pumpkin seeds, and almonds
Coliflor a la parilla, semillas de calabaza y almendras

Tomato & Plum Carpaccio | \$16

Marinated with herbs, lime, and feta cheese
Marinado con aceite de oliva fusionado con hierbas, cítricos y queso feta

Watermelon Tataki | \$16

Grilled watermelon with pumpking seeds and sesame oil
Sandia al grill con vinagreta de semillas de calabaza y aceite sésamo

Lentils Salad | \$18

Lentils, organic lettuce, avocado, green veggies, and coriander
Lentejas, lechuga orgánica, aguacate cilantro, vegetales verdes y perejil

Entrees

Yuca Fried Bread | \$18

With pomodoro sauce and basmati rice *Con salsa pomodoro y arroz basmati*

Veggie Tacos | \$20

With grilled vegetables and avocado *Con verduras a la plancha y aguacate*

Vegetables Lasagna | \$24

With tomatoe sauce and mozzarella cheese *Con salsa de tomate y queso mozzarella*

Vegetarian Paella | \$24

Arborio rice, mixed vegetables and olives *Arroz arborio, vegetales mixtos y aceitunas*

Veggie Curry | \$24

Three curry sauce with coconut milk, tomato, seasonal vegetables and basmati rice
Salsa de tres curry, leche de coco, tomate, arroz basmati y vegetales al grill

Spring Rice Bowl | \$24

Edamames, sweet corn, grilled heart of palm and asian sauce
Edamames, maíz dulce, champiñones, palmito asado y salsa asiática

Seasonal Vegan Pasta | \$24

Grilled bell pepper sauce, spaguetti, goat cheese
Salsa de chiles morrones asados, espaguetti, y queso de cabra