

BREAKFAST MENU

Luna Muna

by ibagari

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.

Light

Smoothie Bowl | \$10

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

Specials

Chilaquiles | \$12

Nachos with red chipotle sauce, bean sauce, sour cream, fried eggs, gratin with mozzarella cheese

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

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 | \$10

Served with maple syrup or honey and seasonal fruits

Servidos con miel maple o de abeja y frutas de temporada

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 | \$20

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

Eggs

American Breakfast | \$12

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 | \$12

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

Drinks

COFFEE

American | \$3

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

Macchiato | \$4

Latte | \$4

Flat White | \$4

Capuchino | \$5

SPECIALTY COFFEES

French Press | \$5
An elegant full body americano
Un americano elegante de cuerpo completo

Chemex | \$5
Delicate, balanced americano
Americano delicado y balanceado

COLD BREW

Black | \$5

Vanilla-Hazelnut Latte | \$5
Almond Milk *Leche de Almendra*

Matcha Mocca Latte | \$5
Oat Milk *Leche de Avena*

Drinks

TEA

Chai Tea | \$5

Frozen or hot *Helado o caliente*

Green Tea | \$4

Rooibos Vanilla-Chai | \$4

Golden Milk | \$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

LUNCH & DINNER MENU

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From 12:00 pm to 11:00 pm

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 | \$16

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

Capers and red onion

Alcaparras y cebolla morada

Tuna Tartare | \$18

Avocado, tomato, sesame oil

Aguacata, tomate, alioli ceniza de limón y aceite de sésamo

Starters

Wontons | \$15

Filled with shrimp, fish and mozzarella cheese, Thai spicy sauce, chives and ginger

Rellenos de pescado, camarón y queso mozzarella, salsa Thai picante, cebollín y jengibre

Tempura Shrimps | \$16

Shrimps and seasonal vegetables tempura with Teriyaki sauce

Camarones y vegetales tempurizados, con salsa Teriyaki

Prosciutto Croquettes | \$14

With garlic aioli and bird's beak chili

Servidas con alioli de ajo y alioli de chile de árbol

Salads & Soups

Farm Salad | \$18

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*

Lobster Fettuccine | \$35

Sautéed lobster with pepperoni chili, capers and
Zacapa Rum

*Langosta salteada con peperoncino, alcaparras y Ron
Zacapa*

Pastas

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, con salsa de camarones y Jack Daniel's

Grill

Grilled Chicken | \$28

Purple potato pate, glazed baby carrots with bacon sauce, mushrooms and white wine

Pate de papa morado, zanahorias baby glaceadas con salsa de tocino, champiñones y vino blanco

Beef Tenderloin 8oz | \$30

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

Servido 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

Baked Fish 8oz | \$26

With butter and mushrooms

Con mantequilla y champiñones

Herbs Fish | \$26

Ginger, citrus, and sweet thyme sauce

Salsa de jengibre, cítricos y tomillo dulce

Grill

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, alioli 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

Vegetarian & Vegan

Starters

Lentils Salad | \$18

Lentils, organic lettuce, avocado, green veggies, and coriander

Lentejas, lechuga orgánica, aguacate cilantro, vegetales verdes y perejil

Coliflower Soup | \$18

Grilled coliflower, pumpkin seeds and almonds

Coliflor a la parrilla, semillas de calabaza y almendras

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

Rice Casserole | \$24

Arborio rice, mixed vegetables and olives

Arroz arborio, vegetales mixtos y aceitunas

Desserts

Nutella & Toblerone Brownie | \$16

Topped with gelato

Cubierto con helado

Skillet Pecan Pie | \$16

Topped with gelato

Cubierto con helado

Burnt Basque Cheesecake | \$14

With crumbles and caramel sauce

Con crumbles y salsa de caramelo

Deconstructed Pavlova | \$14

With berries and vanilla cream

Con frutos rojos y crema de vainilla

BEACH & POOL MENU

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From 11:00 am to 16:00 pm

Starters

Fish Ceviche | \$20

Marinated with coconut milk, yellow curry, coriander, sweet potato and mint. Served with plantain chips
Marinado con leche de coco, curry amarillo, cilantro, camote y menta. Servido con plataninas

Caribbean Conch Ceviche | \$20

Marinated with red onion, olive oil, tomato and avocado. Served with plantain chips
Marinado con cebolla morada, aceite de oliva, tomate y aguacate. Servido con plataninas

Beef & Guacamole Nachos | \$18

Tortilla chips, guacamole, beef tenderloin, pico de gallo, pickled onion
Chips de tortilla, guacamol, lomito frito, pico de gallo y cebolla encurtida

Coconut Shrimp | \$16

Spicy mayonnaise, breaded coconut shrimp
Camarones empanizados en coco con mayonesa picante

Salads

Diver's Salad | \$16

Mix of lettuce, cherry tomato, avocado, sweet corn, seared tuna with sesame crust and Asian vinaigrette

Mix de lechugas, tomate cherry, aguacate, maíz dulce con atún sellado con costra de sésamo y vinagreta asiática

Casual

Boneless Wings | \$16

With Thai or Buffalo sauce and house potatoes

Con salsa Thai o Búffalo con papas de la casa

Shrimp Tacos | \$18

Grilled shrimp with chipotle and coriander cream, corn tortillas au gratin with mozzarella cheese

Camarones al grill con crema de chipotle y cilantro, tortillas de maíz gratinadas con queso mozzarella

Chicken Quesadillas | \$16

Grilled chicken and pineapple

Pechuga de pollo al grill, piña asada

Casual

Shrimp Quesadillas | \$18

Shrimp, sautéed onion, chili pepper, rosemary, mozzarella cheese, garlic and honey aioli, with avocado, pico de gallo and cream

Camarón, cebolla salteada, chile pimiento, romero, queso mozzarella, aioli de ajo y miel, acompañado de aguacate, pico de gallo y crema

Fried Fillet | \$22

Catch of the day, green plantain chips, rice & beans

Pesca del día, tajadas, rice & beans

Pizza Lobster | \$35

Pizza Marguerita | \$25

Pizza Prosciutto | \$28

Mozzarella cheese, tomato sauce

Queso mozzarella y salsa de tomate

Desserts

Gelato | \$12

Ask for seasonal flavors

Pregunta por los sabores de temporada