

Luna Muna
by ibagari

A whole new experience through art, gastronomy and
nature, in a space that celebrates life.



Una experiencia a través del arte, gastronomía y
naturaleza en un espacio que celebra la vida.

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

Salmon Bagel | \$20

Toasted bagel, cream cheese with capers, smoked salmon, spinach, avocado and boiled egg

Bagel tostado con queso crema y alcaparras, salmón ahumado, espinaca, aguacate y huevo hervido

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.

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

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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

Mexican Benedict | \$15

English muffin with pico de gallo, poached eggs and chipotle Hollandaise sauce
English muffin con pico de gallo y huevos pochados, bañados en salsa holandesa de chipotle

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

Broken Eggs | \$15

Fried eggs served over Provencal potatoes, tomato salad and Spanish chorizo

Huevos fritos servidos sobre papas provenzales, ensaladilla de tomate y chorizo español

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

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Drinks

Coffee

American | \$3

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

Macchiato | \$4

Latte | \$4

Flat White | \$4

Capuccino | \$4

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 Coffee

Black | \$5

Toasted Coconut Latte | \$5
Coconut milk *Leche de coco*

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

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

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

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Starters

Farm Salad | \$18

Lettuce mix with caramelized pecans, avocado, grilled chicken, artichoke, feta cheese, and peanut dressing

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

Lobster & Avocado Salad | \$20

Lobster marinated in grapefruit juice, served with dried cranberries, avocado, feta cheese and green apple dressing

Langosta marinada en jugo de toronja, servida con arándanos secos, aguacate, queso feta y aderezo de manzana verde

Octopus Ceviche | \$25

Grilled octopus, marinated with garlic chili vinaigrette, lemon, olive oil, coconut milk and coriander

Pulpo a la parrilla, marinado con vinagreta de chile ají, limón, aceite oliva, leche de coco y cilantro

Tiradito de Mero | \$18

Marinated in a special homemade sauce

Marinado en una salsa especial hecha en casa

Beef Carpaccio | \$18

Marinated with olive oil and lemon juice, served with parmesan cheese, avocado and capers vinaigrette

Marinado con aceite de oliva, jugo de limón, servido con queso parmesano, aguacate y alcaparras

Chistorra Mussels | \$25

Mussels with sautéed chistorra

Mejillones con chorizo chistorra salteado

Tuna Tataki & Avocado | \$16

Seared tuna with sesame seed crust, marinated with ponzu sauce, chives and soy sauce

Tuna sellada con una costra de semillas de sésamo, marinada en salsa ponzu, cebollín y salsa de soya

Conch Carpaccio | \$18

Capers and red onion

Alcaparras y cebolla morada

Wontons | \$15

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

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

Tempura Shrimps | \$16

Shrimps and seasonal vegetables tempura served with Teriyaki sauce

Camarones y vegetales tempurizados, servidos con salsa Teriyaki

Prosciutto Croquettes | \$14

With garlic aioli and bird's beak chili

Servidas con aioli de ajo y aioli de chile de árbol

Soups

Seafood Tortilla Soup | \$22

With seafood, guaque chili, corn chips, avocado and fresh cheese
Con mariscos, chile guaque, chips de tortilla, aguacate y queso fresco

Lobster Bisque | \$25

Grilled lobster and cream aromatized with zamat *Langosta a la parrilla y crema aromatizada con zamat*

Soup of the day | \$16

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

Pastas

Spaghetti Frutti di Mare | \$30

Fresh sea food, tomato, roasted garlic, white wine, parsley and Reggiano cheese
Mariscos frescos, tomate, ajo, vino blanco, perejil y queso Parmesano Reggiano

Spaghetti Ragu | \$24

Homemade tomato sauce *Salsa de tomate hecha en casa*

Scallops Spaghetti | \$28

Homemade pasta with roasted beet, manchego cheese sauce, sautéed onions and grilled scallops
Pasta hecha en casa con remolacha asada, salsa de queso manchego, cebolla y vieiras a la parilla

Lobster Fettuccine | \$35

Sautéed lobster with pepperoni chili, capers and Zacapa Rum
Langosta salteada con peperoncino, alcaparras y Ron Zacapa

Lobster Ravioli | \$35

Homemade ravioli filled with lobster and goat cheese, served with pink vodka sauce
Ravioles hechos en casa rellenos de langosta y queso de cabra, servidos con salsa rosa con un toque de vodka

Lobster Risotto | \$35

Sautéed lobster tail, risotto with orange flavors, goat and Parmesan cheese
Cola de langosta salteada, risotto con notas a naranja, queso de cabra y parmesano

Black Spaghetti | \$28

Homemade pasta with squid ink, sautéed with olive oil, garlic, basil, and grilled squid
Pasta hecha en casa con tinta de calamar, salteada con aceite de oliva, ajo, albahaca y calamares

From 12:00 pm to 09:00 pm

Basil Fettuccine | \$28

Homemade basil pasta with 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. Served with shrimp sauce and Jack Daniel's
Hechos en casa, rellenos de king crab a la mantequilla y queso ricotta. Servidos con salsa de camarones y Jack Daniel's

Surf & Turf

Chicken Curry | \$24

Grilled chicken breast served with couscous, cashews, roasted vegetables with coconut milk and curry sauce
Pollo a la parrilla servido con cuscús, semillas de marañón, vegetales rostizados y salsa de leche de coco y curry

Beef Tenderloin 8oz | \$30

Served with mushroom risotto, grilled vegetables, whole grain mustard and pink pepper sauce
Servido con salsa de mostaza en grano y pimienta rosada, risotto de champiñones y vegetales asados

Tomahawk 20oz | \$75

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

Mantequilla de ajo negro y limón. Servido con papa horneada rellena de queso Filadelfia, tocino, chipotle y cebollín

Chistorra Fish 8oz | \$28

Chistorra cream, Provencal potatoes and wild rice with ginger, almonds and coriander

Bañado en una salsa cremosa de chorizo chistorra, papas provenzales y arroz salvaje con jengibre, almendras y cilantro

Herbs Fish | \$26

Catch of the day flavored with ginger, citrus and sweet thyme sauce

Pesca del día aromatizado con salsa de jengibre, cítricos y tomillo dulce

Grilled Octopus | \$35

With orange and roasted ginger sauce, hash potato and chipotle aioli

Con una salsa de naranja y jengibre rostizado, papas tipo hash y aioli de chipotle

From 12:00 pm to 09:00 pm

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 | \$20

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, sautéed lobster with butter, bird's beak chili sauce, pickled red onion and chile guaque aioli
Tortilla con tinta de calamar, langosta a la mantequilla con salsa de chile de árbol, cebollas encurtidas y aioli de chile guaque

Vegetarian & Vegan Menu

Starters

Lentils Bowl | \$18

Marinated with olive oil, honey, lemon, avocado and coriander. Served with organic lettuce
Marinado con aceite de oliva, miel, limón, aguacate y cilantro, servido con lechuga orgánica

Coliflower Soup | \$18

Grilled coliflower with pumpkin seeds and almonds

Coliflor a la parrilla con 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*

Paella | \$24

With mixed vegetables and olives *Con vegetales mixtos y aceitunas*

Marmahon | \$24

With dried grapes, almonds and cashews *Con pasas, almendras y semillas de marañon*

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*

Gelato | \$12

Ask for seasonal flavors *Pregunta por los sabores de temporada*

From 12:00 pm to 09:00 pm