

Luna Muna
by Ibagari

Just as the Moon needs the Sun to shine,
our waters need the Moon to dance on the coastline.

Welcome to Luna Muna, where our land's ingredients come to life
with sunrays, moonbeams, and good company!

Our home is your home.

A handwritten signature in dark brown ink, consisting of stylized, overlapping loops and a long vertical stroke on the left side.

Chef Rick Zachrisson

A handwritten signature in dark brown ink, featuring a tall, narrow vertical stroke on the left and a series of horizontal and diagonal strokes extending to the right.

Alex Lima

Desserts

Nutella & Toblerone Brownie \$16.00

Our special combination of milk chocolate, Nutella and almonds. Served with vanilla ice cream

Cheesecake \$14.00

With berries sauce

Gelato \$12.00

Orange, vanilla or coffee

Ibagari Flan \$12.00

with a special flavor of coconut and Zacapa Rum

Rice Pudding \$12.00

Combination of almond milk, coconut milk and berries sauce 

Starters

Nicoise Salad \$12.00

Potato timbale marinated with a special avocado dressing, tuna, boiled egg and black olives

Lobster & Avocado Salad \$20.00

Lobster marinated with grapefruit juice accompanied with dried cranberries, avocado, feta cheese and apple dressing

Wontons \$14.00

Filled with shrimp, fish and mozzarella, served with a Thai spicy sauce, chives and a touch of ginger

Farm Salad \$16.00

Mixed greens with caramelized pecans, avocado, grilled chicken, artichoke hearts, feta cheese and peanut dressing

Tuna Tataki & Avocado \$16.00

Seared tuna with sea salt, marinated with ponzu sauce, chives, mixed sesame seed and soy sauce

Tempura Shrimps \$16.00

Shrimps and seasonal vegetables tempura served with traditional Teriyaki sauce

Beef Carpaccio \$18.00

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

Conch Carpaccio \$16.00

Marinated with olive oil, lemon, capers, red onion and sea salt

Prosciutto Croquettes \$12.00

With garlic alioli and bird's beak chile

Chistorra Mussels \$18.00

Mussels with sautéed chistorra, olive oil and lemon juice

Octopus Tacos \$20.00

Fried tortilla filled with crisped parmesan cheese, adobo marinated octopus, coleslaw with coriander dressing

Soups

Seafood Stew \$25.00

Fresh seafood, coconut milk and coriander

Lobster Bisque \$25.00

With grilled Lobster and cream aromatized with zamat

Soup of the day \$12.00

Ask your server for today's soup

Pastas

Spaghetti Frutti di Mari \$28.00

Combination of fresh sea food, sliced tomato, roasted garlic, white wine, finished with parsley and Reggiano cheese

Scallops Spaghetti \$28.00

Homemade pasta with roasted beet served with manchego cheese sauce, sautéed onions and grilled scallops

Basil Fetuccini \$28.00

Homemade basil pasta served with shrimp, caramelized onions, cream, mushrooms and parmesan cheese

Penne with Grilled Octopus \$25.00

With sautéed seasonal vegetables, roasted garlic, lemon juice and parsley

Citrus Lobster Risotto \$30.00

Sautéed lobster tails served with citrus risotto, goat and parmesan cheese

Lobster Ravioli \$30.00

Homemade ravioli filled with lobster and goat cheese, served with pink vodka sauce

Vegetable Ravioli \$24.00

Filled with sweet potatoes, mushrooms and pomodoro sauce

* We have gluten free Spaguetti available

Surf and Turf

Chicken Curry \$22.00

Grilled chicken breast served with couscous, almonds, roasted vegetables with a coconut milk and curry sauce

Chistorra Fish \$26.00

Served with Chistorra (fast-cure sausage) cream, provencal potatoes and our special wild rice with ginger, almonds and coriander

Beef Tenderloin \$26.00

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

Marinated Skirt Steak \$26.00

Marinated in papaya, served with sweet potato fries and spinach gratin

Lobster Tacos \$26.00

Sautéed with butter, bird's beak chili sauce, pickled red onion and chile guaque aioli

Grilled Octopus \$25.00

Served with orange and roasted ginger sauce, hash potato and chipotle aioli

Duna's Burger \$15.00

"Eggplant" bread, 7oz. grilled beef, jalapeño jam, swiss cheese, crispy bacon, special chili alioli served with French Fries

Munas's Burger \$18.00

Artisan bread, 7 oz grilled beef, jalapeño jam, swiss cheese, crispy bacon, chipotle aioli, with french fries