



*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.

# Healthy

## Smoothie Bowl | \$14

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

*Hecho con moras y arándanos azules, 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 guacamole, huevo pochado, queso mozzarella fresco, tomate y salsa holandesa*

## Bagel Smoked Salmon | \$18

Toasted bagel bread, Philadelphia Cheese, carpers and chopped hard boiled egg

*Pan bagel tostado, queso filadelfia, alcaparras y huevo duro picado*

## Parfait | \$15

Greek yogurt, seasonal fruit, granola and honey

*Yogurt griego, fruta de temporada, granola y miel de abeja*

## Seasonal Fruits | \$14

With honey *Con miel*

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 | \$16

Nachos with red chipotle sauce, bean sauce, sour cream, fried eggs, gratin with mozzarella cheese  
Chicken \$19.00

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

*Pollo \$19.00*

## French Toast | \$15

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 | \$14

Served with maple syrup or honey and seasonal fruits  
*Servidos con miel maple o de abeja y frutas de temporada*

## Egg Muffin | \$12

Muffin, beans, honduran cheese, fried egg  
*Muffin, frijol, queso hondureño y huevo frito*

From 7:00 am to 11:00 am

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# Eggs

## Eggs Benedict | \$16

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

## Eggs Benedict with Lobster | \$23

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

## Caracola Breakfast | \$15

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*

From 7:00 am to 11:00 am

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## Omelette | \$17

Served with fruit and homemade salad *Acompañado de fruta y ensalada de la casa*

Choose your ingredient: mushrooms, onion, bell pepper, tomato, spinach, ham, bacon, mozzarella chesse or feta cheese *Elige tus ingredientes: champiñones, cebolla, chile morrón, tomate, espinaca, jamón, tocino, queso mozzarella o queso feta*

## American Breakfast | \$16

Eggs of your choise, bacon, hash brown, and home made bread  
*Huevos al gusto, tocino, papas tipo hash brown y pan hecho en casa*

## Caracola Sandwich | \$15

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

From 7:00 am to 11:00 am

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# Starters

## Lobster & Avocado Salad | \$25

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

## Beef Carpaccio | \$19

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

## Tuna Tataki & Avocado | \$20

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 | \$19

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 | \$22

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 | \$18

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



## Grilled Octopus | \$40

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 | \$50

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*

## Meloso Rice with Calamari & Shrimp | \$30

Calamari, shrimp, arborio rice, mixed vegetables and olives  
*Calamar, camarón, arroz arborio, vegetales mixtos y aceitunas*

## Veggie Curry | \$26

With chicken or fish \$32

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

From 12:00 pm to 09:00 pm

 Vegetarian & Vegan option

# Specialties

## Beef Tenderloin 10oz | \$40

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 | \$85

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*

## Surf & Turf | \$55

10oz skirt and shrimp served with mashed potatoes and grilled season vegetables accompanied with homemade gravy  
*10oz entraña y camarón servido con puré de papas y vegetales de temporada al grill acompañado con gravy de la casa*

## Muna's Burger | \$25

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*

## Menier Fish | \$29

Served with menier sauce, grilled vegetables and basmati rice  
*Servido con salsa menier, vegetales al grill y arroz basmati*

From 12:00 pm to 09:00 pm

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## Tempura Shrimps | \$20

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

## Prosciutto Croquettes | \$17

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 | \$24

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

## Roman Style Calamari | \$28

Calamari breaded in flour, fried onion with garlic and basil sauce accompanied with traditional tartare sauce  
*Calamares rebozados en harina, cebolla frita con salsa de ajo y albahaca acompañado con tradicional salsa tártara*

## Watermelon Tataki | \$17

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

From 12:00 pm to 09:00 pm

 Vegetarian & Vegan option

# Salads & Soups

## Lobster Bisque | \$28

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

## Mushrooms Soup | \$21

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

## Coliflower Soup | \$20

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

## Lentil Soup | \$19

Stewed lentils with curry and coconut milk  
*Lentejas guisadas con curry y leche de coco*

## Farm Salad | \$22

Lettuce mix, candied 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*

## Kale & Beet Salad | \$25

Beet, mushrooms, candied pecans, goat cheese, avocado, capers and parmesan dressing  
*Remolacha, champiñones, pecanas garapiñadas, queso de cabra, aguacate, aderezo de alcaparras y parmesano*

From 12:00 pm to 09:00 pm

 Vegetarian & Vegan option

# Pastas

## Tomato & Basil Spaguetti | \$25

With chicken or shrimp \$29

Garlic, olive oil *Ajo, aceite de oliva.*

## Spaghetti Frutti di Mare | \$35

Clams, shrimp, mussels, tomato, garlic and Parmigiano Reggiano

*Almejas, camarones, mejillones, tomate, ajo y queso Parmesano Reggiano*

## Lobster Ravioli | \$38

Homemade ravioli filled with lobster and goat cheese, pink sauce

*Ravioles hechos en casa rellenos de langosta y queso de cabra, salsa rosa*

## Basil Fettuccine | \$32

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 | \$40

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*

From 12:00 pm to 09:00 pm

 Vegetarian & Vegan option

