

To Start, or Even to Share

Quesadilla Salerno 🌮 🌱	
With shredded chicken, mozzarella, red onion, peppers and basil pesto sauce	9.40€
Super Sharing Platter 🍤 🌮	
Prawn torpedoes, spring rolls, calamari and potato wedges with two sauces	19.50€
Camembert Cheese bites 🧀 🌱	
Deep fried and with a cranberry marmalade	6.90€
Vegetable Spring Rolls 🌱 🌮	
Served with soy sauce and sweet chili relish	6.50€
Nachos 🌱	
With fresh guacamole, and cream cheese & chive dip	5.40€
Lamb Samosas 🍷	
with a cream & mint sauce dip	8.00€
Southern Fried Potato Wedges 🌱	
With sour cream, chives and a hint of garlic	4.90€
King Prawn Torpedos 🍤	
Wrapped in a filo pastry with a sweet chili sauce	9.00€
Deep Fried Calamari	
With garlic mayonnaise	6.90€

And Something More Substantial

Pasta Rigatoni Bolognese	
With a mixed salad	10.50€
Big Stack Burger	
Two patties of 100% pure beef and grilled to order, stacked with bacon, cheddar cheese, lettuce and our own red onion relish, French fries & onion rings	15.50€
Grilled Chicken "al limón"	
Spiced & seared on the grill and served with fries	14.50€
Stir Fried Wok Noodles	
Tossed in the wok with fresh vegetables and sweet soy sauce. Want to spice it up? Just let us know!	
Chicken	13.00€
Prawns	15.00€
Pulled Pork Burger	
Delicious shredded pork with barbecue sauce, coleslaw and wedges.	14.00€
California Wrap	
Grilled chicken, avocado, cream cheese, lettuce, red onion & sweet chilli sauce, served with fries.	10.50€
Vegetarian Wrap	
Same as the California Wrap but swap the chicken for tofu	9.50€

A Lighter Touch

Goat's Cheese Salad	
Mango chunks, toasted rustic bread, green leaves and honey mustard dressing.	12.50€
Caesar Salad	
With chicken, cos lettuce, freshly tossed croutons, shaved parmesan and Caesar dressing	13.00€
Classic Caesar with Chicken & BLT	
As above, but with crispy bacon and cherry tomatoes	14.00€
Mixed Bean Salad	
with Quinoa, bell peppers, red onions, lettuce and a citrus cilantro vinaigrette	14.50€
Fresh Tomato and Buffalo Salad	
With red pepper hummus, rocket & basil olive oil	12.00€
Would you like to add an extra portion of chips?	3.50€
Or maybe a fresh mixed green Salad?	4.50€
How about adding an extra sauce to make your meal even better?	
Sweet chilli, Herb mayo, Chimichurri, Allioli or Barbecue.	2.00€

Luna Kids

Pasta Bolognese	5.00€
Chicken Nuggets and Chips	5.00€
Mini Hamburger and Chips	5.00€

DEAR GUEST: For information regarding the presence of a food allergen on the menu, ask our staff.

Vegetarian Gluten Free

BEERS & CIDER

	Glass	Pint
Draught		
San Miguel	2,90€	4,70€
Bottles		
Sidra Magners 50cl		5,70€
Heineken 33cl		4,20€
San Miguel 33cl		3,00€
San Miguel 0'0		3,00€
San Miguel Sin Gluten		3,40€
San Miguel Selecta		4,20€
Coors Light 33 cl		4,20€
Coronita 33cl		4,20€
Budweiser 33cl		4,20€
Guinness 50cl		4,90€

SOFT DRINKS

Agua con/sin gas	2,90€
Refrescos Coca-Cola	2,90€
Bebida Energética	2,90€
Zumos Botellín	2,90€
Batidos Sabores	2,90€
Zumo de Naranja	3,40€

WINES

	Glass	Pint	Jug
Tinto de Verano	3,10€	5,70€	13,00€
Sangría	3,50€	6,50€	13,20€
Sangría Blanca	3,50€	6,50€	13,20€
Sangría Royal	3,70€	7,10€	19,00€

	Glass	1/2 Bottle	Bottle
White			
Melior Verdejo	3,30€		15,00€
Marqués de Cáceres		8,50€	
Marqués de Cáceres Excellens			20,00€
Viña Sol	3,50€	8,50€	16,00€
Satinela Semidulce	3,50€		16,00€
Chardonnay Clave del Sol			16,00€
Martín Códax Albariño			21,00€
Barbadillo			16,00€
Pinot Grigio Botter			18,00€

	Glass	1/2 Bottle	Bottle
Rosé			
Melior Rosado	3,30€		15,00€
Marqués de Cáceres		8,50€	
Marqués de Cáceres Excellens			19,00€
Tombú			16,00€
Matheus Rosé			16,00€

	Glass	1/2 Bottle	Bottle
Red			
Zinio Rioja Crianza	3,30€		15,00€
Melior, Ribera del Duero	3,50€		16,00€
Marqués de Cáceres Crianza, Rioja		10,00€	20,00€
Habla del Silencio, Extremadura			23,00€
Cepa Gavilán			23,00€
Marqués de Riscal Reserva Rioja		14,00€	30,00€

	Glass	Bottle
Champagne		
Castillo de Perelada Brut Reserva	3,80€	18,50€
Champagne Möet Chandon Brut		59,00€
Champagne Möet Chandon Rose		63,00€
Prosecco Borgo Imperiale	4,10€	21,00€



LUNCH MENU