

BAR LUNA

A N T O J O S

Guac & Chips GF, VG | 12.75

avocado, tomato, garlic, cilantro, jalapeno, garlic, lime tortilla chips

Salsa Tasting GF, VG | 13

salsa verde, salsa serrano, grilled pineapple-mango salsa, lime tortilla chips
add guac +4

Ceviche DF | 19

ahi tuna, avocado, onion, ponzu, jalapeno, cilantro oil
add shrimp +4

Tostadas de Aguachile Negro DF | 19

poached shrimp, avocado, cabbage slaw, grilled pineapple-mango salsa, cilantro oil

Nachos GF, V | 20

mozzarella and oaxaca, guacamole, refried beans, salsa cruda, jalapeno crema, cotija, jalapeno, scallion, cilantro
add chorizo +6
add seasoned ground beef +8

Fried Chicken Thigh GF | 17

house seasoning, arbol honey, cabbage slaw, escabeche, chipotle mayo

Mercado Plate GF, V, VG* | 14

grilled vegetables, pipian, pepita crumble, cotija, cilantro oil
add 6oz steak +15
add shrimp skewer +7.5

Barbacoa Fries | 24/12

mozzarella and oaxaca, braised beef, barbacoa gravy, cotija, jalapeno crema, pickled red onion

Luna Fries | 12/6

house seasoning morita oil, cotija, chipotle mayo

Ensalada de Queso Fresco GF, V | 18

whipped queso fresco, grilled asparagus, mixed greens, morita vinaigrette, radish, pepita crumble, tostada
add 6oz steak +15
add shrimp skewer +7.5

S A N D W I C H E S

all sandwiches served on our housemade brioche buns, served with a side

CRISPY CHICKEN | 19

buttermilk marinated chicken thigh, arbol honey, jalapeno slaw, chipotle mayo

COCHINITA | 21

confit pork shoulder in choptle roja, red cabbage slaw, chipotle mayo

LUNA BURGER | 23

beef patty, braised beef barbacoa, oaxaca and mozzarella, caramelized onions, crispy potatoes, chipotle mayo

chips&salsa
house salad
gallo pinto

refried beans
escabeche
chips&guac +2

chicharrones +2
luna fries +4
barbacoa fries +5

*no substitutions, please inform your server of any allergies or dietary restrictions

TACOS | 20

choice of two, with one side

BARBACOA GF

crispy yellow tortilla, mozzarella and oaxaca, braised beef, guacamole, jalapeno crema, cabbage slaw, radish, scallion, cotija

ISLAND TRUCK GF

crispy yellow tortilla, marinated sierra steak, chipotle roja, red cabbage slaw, chipotle mayo, scallion, cotija

DIABLO

crispy yellow tortilla, sweet and spicy shrimp, guacamole,

POLLO AL CARBON DF, GF

soft white tortilla, grilled morita marinated chicken thigh, guacamole, salsa serrano, grilled jalapeno, onion, cilantro

RAJAS V*, VG*, GF

soft yellow tortilla, poblano peppers, salsa verde, whipped queso fresco, cotija, cilantro, pork chicharron crumble

TINGA DE POLLO GF

crispy yellow tortilla, mozzarella and oaxaca, salsa roja, cabbage slaw, pickled red

CARNE ASADA DF, GF

soft white tortilla, grilled chili marinated sierra steak, onion, avocado, salsa serrano, cilantro

PESCADO DF, GF

jalapeno slaw, salsa macha, chipotle mayo, scallions

CARNITAS DF, GF

soft yellow tortilla, confit pork shoulder, avocado, salsa verde, pickled red onion, cilantro

CHORIZO DF, GF

soft yellow tortilla, white onion, cilantro

MAGIC MUSHROOM VG

soft yellow tortilla, scored mushroom, mushroom-cashew pate, salsa macha, scallion, crispy shallots

BURRITOS

saucy, plated

10" flour tortilla, gallo pinto, mozzarella and oaxaca, choice of protein, served with cabbage slaw, salsa roja, salsa verde, jalapeno crema, salsa guajillo, guacamole, cotija, scallion, cilantro, radish add chorizo +4
add shrimp skewer +7.5
make it a bowl GF

CRISPY CHICKEN | 20

butter milk marinated chicken thigh, arbol honey, house seasoning

CARNE ASADA | 21.75

grilled chili-marinated sierra steak, house hot sauce

CHORIZO | 21.50

seasoned ground pork

RAJAS V, VG* | 19.75

sauteed poblano peppers, onion, corn, epazote

CAMARON AL CARBON | 22

morita marinated grilled shrimp

CRISPY MUSHROOM V, VG* | 20

marinated in oat milk, house seasoning

TACOS PREMIOS

set of three, with one side

BIRRIA GF | 26

crispy white tortillas, mozzarella and oaxaca, braised beef, cilantro, birria consome, pickled red onion

AL PASTOR DF, GF | 25

soft white tortillas, adobo-marinated pork, cilantro, white onion, grilled pineapple mango salsa, escabeche pickles

CANASTAS GF, V*, VG* | 24

soft white tortillas, choice of chorizo or rajas, refried beans, potato, cilantro, salsa verde, canastas oil, escabeche pickles

SIDES

chips&salsa
house salad
gallo pinto

refried beans
escabeche
guac&chips +2

chicharrones +2
luna fries +4
barbacoa fries +5

QUESADILLAS

messy, cheesy

10" flour tortilla, mozzarella and oaxaca cheese, canastas oil, served with jalapeno crema, pickled jalapeno

LOADED | 21

chorizo and rajas, chipotle mayo

GRINGA | 22

adobo-marinated pork, pineapple mango salsa

QUESA BIRRIA | 23

braised beef, birria consome

POSTRE

dulce

CHURROS | 13

queso fresco filled, cinnamon sugar, dulce de leche

TRES LECHES | 14


dark rum, seasonal berries, dulce de leche, vanilla diplomat, mixed berry gel, cake crumb

SORBET VG | 11

rotating flavour, coconut cashew crumble, fresh berries



lunanaimo

GF=gluten free
DF=dairy free
V=vegetarian
VG=vegan
V*=vegetarian option
VG*=vegan option
GF*=gluten free option
=spicy

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