

## APERITIVOS

<b>ACEITUNAS</b> Green Gordal olives marinated with lemon zest, thyme and rosemary. <b>GF/DF/V</b>	£3.95
<b>MOJAMA</b> Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. <b>GF/DF</b>	£6.95
<b>BOQUERONES</b> Marinated Cantabrian white anchovies. <b>GF/DF</b>	£6.95
<b>ESPARRAGOS BLANCOS</b> Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. <b>GF/DF</b>	£6.95
<b>CORAZONES DE ALCACHOFAS</b> Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. <b>GF/DF/V</b>	£6.95
<b>CHARGRILLED SOURDOUGH BREAD</b> Chargrilled sourdough bread served with extra virgin olive oil, chilli sauce. <b>DF/V</b>	£3.95
<b>PAN CON TOMATE</b> Chargrilled Sourdough bread served with fresh tomato and extra virgin olive oil. <b>DF/V</b>	£4.95
<b>ALMENDRAS</b> Lightly salted and roasted Catalan Marcona almonds. <b>GF/DF/V</b>	£3.95
<b>MONTADITOS CON SALCHICHON IBÉRICO</b> Chargrilled sourdough bread served with Spanish Ibérico salami with smoked garlic fresh tomato. <b>DF</b>	£5.95
<b>MONTADITOS CON JAMON Y MANCHEGO</b> Chargrilled sourdough bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.	£5.95

## CHARCUTERIA

<b>JAMÓN IBÉRICO</b> Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. <b>GF/DF</b>	£15.50
<b>JAMÓN DE TERUEL</b> Traditional Spanish ham off the bone. <b>GF/DF</b>	£12.00
<b>CHORIZO IBÉRICO DE BELLOTA</b> Coarse grained cured chorizo made from Ibérico Bellota pork. <b>GF/DF</b>	£9.95
<b>SALCHICHON IBÉRICO DE BELLOTA</b> Extra-ular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. <b>GF/DF</b>	£9.95
<b>BRESAOLA</b> Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. <b>GF</b>	£9.95
<b>YOUNG MANCHEGO</b> Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	£8.50
<b>ROSEMARY MANCHEGO</b> Pasteurized ewes cheese with a rosemary flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	£8.50
<b>PICOS BLUE</b> Raw cow's and goat's milk blue cheese, served with homemade tomato jam, apple, walnuts and savoury biscuits.	£8.50
<b>MAHON</b> Cow's milk cheese from Menorca with a lemony and salted flavour, served with grapes, homemade tomato jam and savoury biscuits.	£8.50
<b>SELECTION OF CHEESE PLATTER</b>   £13.95 Young Manchego, rosemary Manchego, Picos Blue and Mahon.	
<b>SELECTION OF CURED MEAT PLATTER</b>   £13.95 Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota. <b>GF/DF</b>	

## TAPAS DE PESCADO

<b>PAELLA DE MARISCO</b> Mix sea food shell fish paella <b>GF/DF</b>	£16.50
<b>GAMBAS AL AJILLO</b> King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. <b>GF/DF</b>	£9.95
<b>CHIPIRONES</b> Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest. <b>DF</b>	£8.95
<b>CROQUETAS DE BACALAO</b> Salt cod croquets served with brava and ali oli sauce.	£6.95
<b>ATÚN A LA PLANCHA</b> Tuna steak a la plancha served with black lentils and barley mix salad, served with a honey and mustard sauce. Served rare. <b>DF</b>	£10.95
<b>ARROZ NEGRO</b> Black ink risotto with squid, parmesan and ali oli. <b>GF</b>	£10.95
<b>TARTAR DE CANGREJO</b> Avocado stuffed with crab tartare, black caviar drizzled with a honey mustard sauce served on a cucumber carpaccio bed. <b>GF/DF</b>	£8.95
<b>PULPO A LA GALLEGA</b> Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. <b>GF/DF</b>	£11.95
<b>VIEIRAS A LA PLANCHA</b> Scallops served with crispy Serrano ham and a coriander, chickpeas and roasted peppers purée. <b>GF/DF</b>	£9.95
<b>GRILLED SALMON FILLET</b> Served with avocado, mango salad and roasted sesame seeds spring onion confit and a balsamic glaze. <b>GF/DF</b>	£10.95
<b>LUBINA A LA PLANCHA</b> Sea bass fillet with asparagus risotto, balsamic glaze and basil pesto sauce. <b>GF/DF</b>	£10.95
<b>DORADA A LA PLANCHA</b> Sea bream fillet with sautéed spinach, sundried tomato with lemon butter sauce. <b>GF/DF</b>	£10.95

## KIDS MENU 7.95

<b>GRILLED SALMON FILLET</b> Grilled salmon served with chips and a mixed salad	
<b>CHICKEN GOUJONS</b> Fried chicken strips in breadcrumbs served with chips & a mixed salad	
<b>FISH GOUJONS</b> Fried sea bass fillet in breadcrumbs served with chips & a mixed salad	
<b>PLAIN BURGER</b> Beef patty in a bun served with chips and a mixed salad	
<b>GRILLED FILLET CHICKEN</b> Fillet chicken breast marinated with herbs served with chips & salad	
<b>SPAGHETTI</b> With basil tomato sauce and parmesan cheese	

## TAPAS DE CARNE

<b>PAELLA DE CARNE</b> Chorizo and chicken paella <b>DF</b>	£15.50
<b>POLLO AL AJILLO</b> Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. <b>DF</b>	£10.95
<b>BOMBAS</b> Deep-fried potato balls filled with beef mince, onion, garlic, chili and fresh herbs served with ali oli and brava sauce. <b>DF</b>	£8.95
<b>ALBONDIGAS BLANCAS</b> Beef and pork meatballs caserole, cooked with white wine, almonds, onion and garlic. <b>DF</b>	£7.95
<b>TORTILLA DE JAMÓN SERRANO</b> Potato, onion and fresh herbs Spanish omelette with Serrano ham. <b>GF/DF</b>	£7.95
<b>CHULETAS DE CORDERO</b> Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.	£14.50
<b>CHIMICHURRI MEAT BALLS</b> Grilled beef meat balls with chilli shallot onion sauce glazed with Spanish serrano ham and parmesan.	£8.95
<b>CHORIZO A LA PARRILLA</b> Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme.	£7.95
<b>CROQUETAS DE JAMÓN SERRANO</b> Serrano ham croquets served with ali oli and brava sauce.	£6.95
<b>ALITAS DE POLLO</b> Grilled chicken wings, served with chimichurri sauce. <b>GF/DF</b>	£6.95
<b>CRISPY PORK BELLY</b> Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. <b>GF/DF</b>	£8.95
<b>PINCHOS DE POLLO</b> Chicken skewer on aubergine babagannoush and sumak. <b>GF/DF</b>	£9.95
<b>RIB-EYE STEAK</b> Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce. <b>DF</b>	£16.95
<b>PRESA IBERICA</b> Grilled Ibérico pork shoulder served with sautéed choi sum, smoked onion mash and gravy. <b>DF</b>	£14.95
<b>FILLET STEAK (Solomillo de Ternera)</b> Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. <b>DF</b>	£16.95

**GF - Gluten Free • DF - Dairy Free • V - Vegan**

Please advise a member of staff if you have any allergy or particular dietary requirements. A discretionary 12.5% service charge will be added to your bill and shared amongst all staff.

## TAPAS VEGETARIANAS

<b>PAELLA VEGETARIANA GF/DF/V</b>	£14.95
<b>COURGETTE FLOWERS</b> Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.	£9.95
<b>PIMIENTOS DEL PADRÓN</b> Pan-fried little Galician peppers served with sea salt.	£6.95
<b>PATATAS FRITAS</b> Roughly cut fried potatoes served with brava and ali oli sauce. <b>GF/DF</b>	£5.95
<b>TENDER STEAM SPROUTING BROCCOLI SALAD</b> Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade. <b>GF/DF/V</b>	£6.95
<b>BERENJENA FRITA</b> Deep-fried aubergine in tempura, drizzled with honey and served with onion confit and salad cress. <b>DF</b>	£7.95
<b>QUESO FRITO</b> Deep-fried brie cheese in panko crumbs and parmesan, served with a summer fruits compôte.	£7.95
<b>TORTILLA CLÁSICA</b> Spanish potato omelette <b>GF/DF</b>	£6.95
<b>TRES COLORES</b> Avocado, mozzarella and tomato served with basil pesto and a balsamic glaze. <b>GF</b>	£6.95
<b>QUINOA SALAD</b> Mix salad with quinoa, mango, avocado and onion, served with a pomegranate and mint dressing. <b>GF/DF/V</b>	£6.95
<b>MUSHROOM RIPIENI</b> Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze <b>GF</b>	£7.50
<b>CROQUETAS DE ESPINACA</b> Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.	£6.95
<b>ENSALADA VERDE</b> Mix leaf salad with cucumber and avocado, served with a lemon and olive oil dressing. <b>GF/DF/V</b>	£6.95
<b>BETROOT SALAD</b> With grapefruit, fennel almond, feta cheese and vinaigrette dressing	£6.95
<b>QUESO DE CABRA</b> Grilled goat cheese with honey glazed butternut squash, raising garlic and sage with balsamic glaze	£7.95
<b>GUINDLAS FRITAS</b> Deep-fried Spanish mild chilli peppers with bravas and aioli sauce	£7.95
<b>ENSALADE DE TOMATE</b> Heritage tomato salad served with feta cheese and pomegranate dressing. <b>GF</b>	£6.95
<b>CHAMPIÑON</b> Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and goat cheese, mozzarella cheese, served in a rich tomato and basil sauce.	£7.95
<b>EMPANADILLA</b> Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.	£7.95
<b>GRILLED BABY AUBERGINE</b> Served with roasted pine nuts and a tomato & pepper sauce. <b>GF/DF/V</b>	£7.95
<b>HIGOS Y QUESO DE CABRA</b> Baked fresh figs stuffed with goat cheese served with roasted almond flakes and balsamic glaze <b>GF</b>	£7.95

WELCOME TO OUR GARDEN



*La Lluna*



### La Lluna Muswell Hill

The first and only Spanish restaurant in Muswell Hill, right on the Broadway, La Lluna brings the best of traditional and modern tapas to North London.

Our freshly made Spanish food is based on premium local and organic ingredients and specialties from Spain, like cheese, jamon and padron peppers. The wide range of charcuterie products and nibbles perfectly matches with a glass of Spanish wine, a jug of fruity sangria or a refreshing cocktail.

La Lluna serves tasty breakfasts with a Spanish twist and fair trade coffee; our mouthwatering tapas menu and original cocktails are available all day long and both change seasonally. The classic tapas like croquetas, patatas bravas or tortilla are joined in the menu by the chef's specials, with influence from Italian, French and other Mediterranean cuisines. The wine list has a vast choice of reds, whites and sherries from the best Spanish vineyards, to enjoy at the bar with a selection of our tempting snacks.

### La Lluna Whetstone

After seven-years of hard work, commitment and dedication given to our first branch we had the opportunity to expand and open a new branch in Whetstone! Our building has been in operation for over five-hundred years and was originally in the heart of the primary farm supplier for London markets through the 19th century. Along with the historical monument "The Whetstone" located right outside, was used for the sharpening of weapons during the battle of Barnet, throughout the 15th century.

Spanning across two floors, our new spacious location offers multiple different function rooms as well as a beautiful terrace garden, combined with heating and shelter to help forget the English weather! Parking is available on the street surrounding the restaurant as well as parking bays directly outside.

La Lluna brings the best of traditional and modern tapas to North London. Freshly cooked Spanish food based on premium local, organic ingredients and specialties from Spain, including cheeses, Jamon and Padron peppers. The wide range of charcuterie products and nibbles perfectly match with a glass of Spanish wine, a jug of fruity sangria or one of our refreshing signature cocktails.

La Lluna serves tasty breakfast with a Spanish twist and a fair trade coffee; our mouthwatering tapas menu and original cocktails are available all day long, both changing seasonally. The classic tapas like croquetas, patatas bravas or tortilla are joined in the menu by the chef's specials, with influence of Italian, French and other Mediterranean cuisines. The wine list has a vast choice of reds, whites and cherries from the best Spanish vineyards to enjoy at the bar with a selection of our tempting snacks.

# La Lluna

SPANISH RESTAURANT AND BAR

*Traditional, Modern Tapas*

MAIN MENU

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