

◆ APERITIVOS ◆

ACEITUNAS £3.95

Green Gordal olives marinated with lemon zest, thyme and rosemary. **GF/DF/V**

MOJAMA £5.95

Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. **GF/DF**

BOQUERONES £4.95

Marinated Cantabrian white anchovies. **GF/DF**

ESPARRAGOS BLANCOS £5.25

Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. **GF/DF**

CORAZONES DE ALCACHOFAS £5.25

Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. **GF/DF/V**

CHARGRILLED BREAD £3.95

Chargrilled ciabatta bread served with extra virgin olive oil, chilli sauce. **DF/V**

MONTADITOS CON SALCHICHON IBÉRICO £5.95

Chargrilled ciabatta bread served with Spanish Ibérico salami with smoked garlic fresh tomato. **DF**

MONTADITOS CON JAMON Y MANCHEGO £5.95

Chargrilled ciabatta bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.

PAN CON TOMATE £4.95

Ciabatta bread served with fresh tomato and extra virgin olive oil. **DF/V**

PIMIENTOS DEL PADRÓN £6.50

Pan-fried little Galician peppers served with sea salt. **GF/DF/V**

ALMENDRAS £4.95

Lightly salted and roasted Catalan Marcona almonds. **GF/DF/V**

◆ CHARCUTERIA ◆

JAMÓN IBÉRICO £14.50

Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. **GF/DF**

JAMÓN DE TERUEL £10.95

Traditional Spanish ham off the bone. **GF/DF**

CHORIZO IBÉRICO DE BELLOTA £7.95

Coarse grained chorizo made from Ibérico Bellota pork. **GF/DF**

SALCHICHON IBÉRICO DE BELLOTA £7.95

Extra-cular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. **GF/DF**

BRESAOLA £8.95

Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. **GF**

LA LUNA NEGRA £7.95

Raw goat creamy milk cheese covered with edible ash, served with homemade tomato jam, apple, walnuts and savoury biscuits.

YOUNG MANCHEGO £7.95

Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.

ROSEMARY MANCHEGO £7.95

Pasteurized ewes cheese with a rosemary flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.

PICOS BLUE £7.95

Raw cow's and goat's milk blue cheese, served with homemade tomato jam, apple, walnuts and savoury biscuits.

MAHON £7.95

Cow's milk cheese from Menorca with a lemony and salted flavour, served with grapes, homemade tomato jam and savoury biscuits.

SELECTION OF CURED MEAT PLATTER

Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota. **GF/DF**

£14.95

SELECTION OF CHEESE PLATTER

Young Manchego, rosemary Manchego, Picos Blue and Mahon.

£14.95

◆ SPANISH PAELLAS & SPECIALS ◆

PAELLA DE MARISCO

Mix sea food shell fish paella. **GF/DF**

£10.50

PAELLA DE CARNE

Chorizo and chicken paella. **GF/DF**

£10.50

PAELLA DE VEGETARIAN

GF/DF/V

£10.50

◆ TAPAS DE PESCADO ◆

GAMBAS AL AJILLO £8.95

King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. **GF/DF**

CHIPIRONES £7.95

Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest. **DF**

CROQUETAS DE BACALAO £5.95

Salt cod croquets served with brava and ali oli sauce.

ATÚN A LA PLANCHA £8.95

Tuna steak a la plancha served with black lentils and barley mix salad, served with a honey and mustard sauce. **DF**

ARROZ NEGRO £8.50

Black ink risotto with squid, parmesan and ali oli. **GF**

TARTAR DE CANGREJO £7.95

Avocado stuffed with crab tartare, black caviar drizzled with a honey mustard sauce served on a cucumber carpaccio bed. **GF/DF**

◆ TAPAS DE CARNE ◆

POLLO AL AJILLO £6.95

Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. **DF**

BOMBAS £6.95

Deep-fried potato balls filled with beef mince, onion, garlic, chili and fresh herbs served with ali oli and brava sauce. **DF**

ALBONDIGAS BLANCAS £6.50

Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic. **DF**

TORTILLA DE JAMÓN SERRANO £5.95

Potato, onion and fresh herbs Spanish omelette with Serrano ham. **GF/DF**

CHULETAS DE CORDERO £9.95

Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.

SOLOMILLO DE TERNERA £12.50

Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. **DF**

◆ TAPAS VEGETARIANAS ◆

COURGETTE FLOWERS £8.95

Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.

CHAMPIÑON £6.50

Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and parmesan, served in a rich tomato and basil sauce.

TENDER STEAM SPROUTING BROCCOLI SALAD £7.50

Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade. **GF/DF/V**

BERENJENA FRITA £6.95

Deep-fried aubergine in tempura, drizzled with honey and served with onion confit and salad cress. **DF**

EMPANADILLA £6.50

Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.

QUESO FRITO £6.95

Deep-fried brie cheese in panko crumbs and parmesan, served with a summer fruits compôte.

GOAT CHEESE AND POTATO TORTILLA £5.95

Spanish potato, omelette, stuffed with goat cheese. **GF**

PULPO A LA GALLEGA £8.50

Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. **GF/DF**

VIEIRAS A LA PLANCHA £8.75

Scallops served with crispy Serrano ham and a coriander, chickpeas and roasted peppers purée. **GF/DF**

GRILLED SALMON FILLET £8.50

Served with avocado, mango salad and roasted sesame seeds spring onion confit and a balsamic glaze. **GF/DF**

MIXED FISH CASSEROLE £8.50

With tomato sauce **DF/GF**

LUBINA A LA PLANCHA £8.50

Sea bass filled with asparagus risotto, balsamic glaze and basil pesto sauce **DF/GF**

PRESA IBÉRICA £8.45

Grilled Ibérico pork shoulder served with sautéed choi sum, smoked onion mash and gravy. **DF**

CHIMICHURRI MEAT BALLS £5.95

Grilled beef meat balls with chilli salot sauce glazed with Spanish serrano ham and parmesan.

GRILLED CHORIZO £5.95

Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme.

CROQUETAS DE JAMÓN SERRANO £5.95

Serrano ham croquets served with ali oli and brava sauce.

ALITAS DE POLLO £6.25

Grilled chicken wings, served with chimichurri sauce.

COCHINILLO £8.25

Crispy pork terrine served with apple compote, red chilli pepper, rosemary and fennel chutney **GF/DF**

CRISPY PORK BELLY £7.95

Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. **GF/DF**

QUINOA SALAD £5.95

Mix salad with quinoa, mango, avocado and onion, served with a pomegranate and mint dressing. **GF/DF/V**

GRILLED BABY AUBERGINE £6.95

Served with roasted pine nuts and a tomato and pepper sauce. **GF/DF/V**

ENSALADA DE TOMATE £5.95

Heritage tomato salad served with feta cheese and pomegranate dressing **GF**

MUSHROOM RIPIENI £5.95

Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze **GF**

HIGOS Y QUESO DE CABRA £6.50

Baked fresh figs stuffed with goat cheese served with roasted almond flakes and balsamic glaze **GF**

CROQUETAS DE ESPINACA £5.95

Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.

PATATAS FRITAS £4.95

Roughly cut fried potatoes served with bravas and ali oli sauce. **GF/DF**

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.

WHISKY ♦

	<u>Single</u>	<u>Double</u>
Chivas Regal 18 Years	£6.40	£8.30
Glenkinchie 12 years	£8.15	£9.95
Jeam Beam Bourbon Whisky	£2.70	£4.50
Jameson Irish Whisky	£3.70	£5.50
Jack Daniel Tennessee Whisky	£4.40	£6.20
Singleton 12 years	£6.80	£8.60
Aberlour 12 years	£7.80	£9.60
Glenfiddich Single Malt	£6.80	£8.60
Laphroaig 10 years	£6.76	£8.56
Glenmorangie 10 years	£7.80	£9.60
Canadian Club 1858 Original	£3.70	£5.50
Bushmills Irish Whisky	£4.90	£6.70
Macallan 12 Years	£8.14	£9.95
Highland Park 12 Years	£5.50	£7.30

RUM ♦

	<u>Single</u>	<u>Double</u>
Kraken Black Spiced Rum	£5.50	£7.30
Zacapa 23 Years	£5.00	£6.90
Mount Gay Barbados Rum	£5.00	£6.90
Dead Man's Finger Spiced Rum	£3.50	£5.40

VODKA ♦

	<u>Single</u>	<u>Double</u>
Ciroc Red Berry	£5.30	£7.10
Ciroc	£5.30	£7.10
Chase Orange	£7.70	£9.50
Grey Goose Orange	£7.70	£9.50
Grey Goose Lemon	£7.70	£9.50
Grey Goose Pear	£7.70	£9.50
Grey Goose	£7.70	£9.50
Absolut Vanilla	£2.90	£4.70
Żubrówka Bison Grass	£3.80	£5.60
Belvedere	£8.10	£9.90
Stolichnaya Salt Caramel	£3.50	£5.30

* Wine, beer and soft drinks for takeaway bottles only.

✉ info@lalluna.co.uk

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About Us

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's 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 for our tempting snacks.

LA LLUNA

SPANISH RESTAURANT AND BAR
Traditional, Modern Tapas

Wine List

Monday to Thursday 10am to 11pm
Friday 10am to 12mid | Saturday 9am to 12mid
Sunday 9am to 10.30pm

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462 Muswell Hill Broadway, London N10 1BS • 0208 442 2662

◆ SPARKLING WINE ◆

Cava Castellblanch, NV, Penedes
Light dry and refreshing with fruity pleasant aromas.

Cava Primus, NV, Penedes
Expressive good acidity and yeasty note

Cava Signat, Pinot Noir, Penedes
Red fruit aromas refreshing and silky

£6.50

£25.50

£31.00

£6.60

£26.50

◆ WHITE WINE ◆

Northern Wines

H. Lopez de Haro 2018, Viura, **Rioja**
Dry barrel fermented with citrus notes and creamy finish

Inurrieta Orquidea 2018, Sauvignon Blanc, **Navarraa**
Floral and tropical with a clean finish

Classica Gran Reserva 2012, Viura, Malvasia, **Rioja**
Barrel aged and a perfect balance between fruitiness, texture and acidity, very rare opportunity to taste a unique wine.

Mediterranean Wines

Las dos CC 2018, Macabeo, Sauvignon Blanc, **Utiel Requena (organic)** £6.95 £7.95 £21.00
Light, dry and crispy with floral aromas

Secrets de Mar 2017, White Garnacha, Macabeo, **Terra Alta** £28.00
Complex oily , mature and well balanced

Atlantic Wines

Colegiata Blanco 2018, Malvasia, **Toro** £6.95 £7.95 £22.50
Medium to dry with notes of apples and pears.

Gran Fabian 2018, Albarino, **Rias Baixas** £7.95 £8.95 £26.00
Dry Mineral and refreshing.

Pazo de Marinan 2018, Godello, Treixadura, Albarino, **Monterrei (Galicia)** £25.00
Tropical fruit and refreshing minerality.

Nora, Albarino, **2018 Rias Baixas** £35.50
Complex long finish with a mellow and long finish

Inland Wine

Paso a Paso Blanco 2018, Verdejo, Macabeo, **VdT Castilla La Mancha** £5.75 £6.95 £19.50
Fruity, light and refreshing.

◆ RED WINE ◆

Mediterranean Wine

Madame Bobalu 2018, Bobal, **Valencia** £6.50 £7.50 £21.50
Fruity and light with a pleasant finish.

Tarima 2018, Monastrell, **Alicante** £6.95 £7.95 £23.00
Full body fruity wine with nice peppery finish

Secrets de Mar 2016, Garnacha, **Carinena Terra Alta** £28.00
Elegant, light, fruity, spicy and well balanced

Atlantic Wines

Colegiata Tinto 2018, Tinta de Toro, **Toro** £6.95 £7.95 £22.50
Intense fruity wine with a velvety finish

Hito 2017, Tinta Fino, **R. del Duero** £31.50
Peppery, spicy, intense and elegant, with a long complex finish.

Northern Wines

Inurrieta Norte 2017, Cab Sav, Merlot, **Navarra** £6.95 £7.95 £23.00
6 months in oak, peppery, spicy soft and juicy

Altun Crianza 2016, Tempranillo, **Rioja** £27.00
14 months in oak, elegant and leathery long finish Rioja.

H. Lopez de Haro Reserva 2014, Tempranillo, **Garnacha... Rioja** £30.00
24 months in Oak, classic and elegant Rioja

La Lluna Selection

Muga Reserva 2014, Tempranillo, **Garnacha, Graciano, Mazuelo, Rioja** £45.00
36 month aged Rioja velvety with intense notes of red berry fruit and notes of chocolate and vanilla, with a long finish

Classica Gran Reserva 2001, Tempranillo, **Garnacha... Rioja** £65.00
One of the best vintages after a very long aging period. Sublime fruit, perfectly balance with a long complex finish, very rare and unique opportunity

◆ ROSE WINE ◆

Tarima Rosado 2017, Bobal, **VdT Castilla La Mancha** £6.50 £7.50 £20.50
Light and refreshing with a nice fruity finish

Inurrieta Mediodia 2017, Garnacha, **Navarra** £6.95 £7.95 £22.50
Intense in colour, traditional full body Spanish rose

Muga Rose 2017, Garnacha, **Rioja** £28.00
Blush dry and refreshing with a buttery long finish

◆ COCKTAILS ◆

Sensation Negroni

Gin, Pacharan, Pedro Ximenez Sherry, Campari, vanilla syrup.
Served on the rocks with cinnamon sticks and a dash of Orange Bitters

Kiss Royal

Spanish Caval mixed with Raspberry liquor £7.50

El Dorado

Saffron infused Gin, Lillet Liquor mixed with elderflower liquor £8.50
apricot brandy and a drop of peach bitter.

Basil & Cucumber

Gin, elderflower liquor, fresh cucumber and basil mix.
Served with fresh basil leaves, lemon juice, sugar syrup £8.25

La Chica Mala

White rum mixed with spicy mango puree, Cointreau, lime juice and sugar syrup £7.85

La Fruta Verde

Gin, peach liquor mixed with yellow Chartreuse, kiwi juice £8.50
lemon juice, rosemary syrup and fresh rosemary

Pearadise

Pear vodka mixed with pear nectar, lime juice £8.25
Dom Benedictine Liquor and agave syrup

Passion de Margarita

Tequila, Passoa liquor, fresh passion fruit puree, Cointreau, lime juice and sugar syrup £7.75

Celestino

Tequila mixed with coconut water, ginger cordial £8.50
blue curacao liquor, Malibu and Falernum syrup

Banofitto

Salted caramel vodka, Zacapa rum, banana liquor £8.50
mixed with vanilla ice-cream, Speculoos syrup and banana double cream

Muswell Berries

Raspberry Vodka mixed with cherry, cinnamon and passion fruit liquor £8.25
blueberry puree, ginger cordial, lemon juice, egg white and sugar syrup

La Luna Express

Spiced rum, coffee liquor mixed with cinnamon and Melody liquor £8.25
double cream and brown sugar coated

Tropicalista N/A

Fresh passion fruit puree, fresh strawberry puree £6.50
egg white, passion fruit juice, lime juice, sugar syrup

Melonito N/A

Fresh watermelon mixed with lemon and cranberry juice, pomegranate cordial and orgeat syrup £6.50

◆ GIN & TONIC ◆

William Chase Served with apple carpaccio and cinnamon stick £5.50

Tanqueray Served with ginger and lime twist £5.50

Tanqueray N*10 Served with grapefruit twist £5.50

Hendrick's Served with fresh cucumber carpaccio £5.50

King of Soho Served with orange and lime twist £5.50

Nordes Served with grape carpaccio and bay leaf £5.50

Silent Pool Served with orange twist and pomegranate seed £5.50

Puerto de Indias Served with strawberry carpaccio £5.50

Brockmans Served with fresh berries and orange twist £5.50

Gin Mare Served with rosemary and lime twist £5.50

SANGRIAS ◆

Red Wine Sangria Glass £6.50 Jug £18.50
Cava Sangria £7.95 £20.50

◆ LIQUORS/SHERRIES ◆

Anis del Mono £4.25

Baines Pacharan Oro £4.25

Carlos 1 Brandy £5.25

Crema Catalana Melody £3.75

Licor 43 £4.70

Veterano Brandy £4.90

Delgado Zuleta Cream £4.20
Medium sweet sherry

Toro Albala PX Cosecha £4.50
Sweet sherry

Delgado Zuleta Medium de A. £4.20

Manzanilla La Goya £3.90
Dry sherry

◆ BEER ◆

Estrella Galicia 33cl bottle £4.50
Altantic refreshing lager

Inedit £5.50
Blend of wheat beer & lager with notes of orange lime & coriander

San Miguel 33cl bottle £4.50

Pint of Cobra Draught £5.50

◆ SOFT DRINKS ◆

Still/Sparkling Water sml £2.75 lrg £3.75

Soft Drink £2.50

Soda Water £1.95

Fresh Juice £3.75

◆ COFFEE & TEAS ◆

Espresso, Macchiato £1.90

Cortado, Americano £1.95

Mocha, Chai Latte, Hot Chocolate £2.50

Cappuccino, Latte, Flat White £2.50

Irish Coffee £4.95

Tea & Herbal Teas £2.50
English Breakfast, Earl Grey, Green, Peppermint
Rooibos, Chamomile, Detox, Natural Fruits, Fresh Mint