

# La Lluna

Spanish Restaurant and Bar • Traditional, Modern Tapas

## 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.

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

## ◆ WHITE WINE ◆

	175ml	250ml	Bottle
<i>Northern Wines</i>			
<b>H. Lopez de Haro, Viura, Rioja</b> Dry barrel fermented with citrus notes and creamy finish			<b>£24.95</b>
<i>Mediterranean Wines</i>			
<b>La Tremenda, Macabeo, Moscatel, Alicante</b> Light and refreshing with floral aromas			<b>£25.50</b>
<b>Enrique Mendoza Chardonnay, Alicante</b> Persistence complex oily, mature and well balance			<b>£28.50</b>
<i>Atlantic Wines</i>			
<b>Colegiata Blanco Malvasia, Toro</b> Medium to dry with notes of apples and pears	<b>£5.95</b>	<b>£6.95</b>	<b>£20.95</b>
<b>Gran Fabian, Albarino, Rias Baixas</b> Dry Mineral and refreshing	<b>£6.75</b>	<b>£8.95</b>	<b>£26.00</b>
<b>Pazo de Marinan, Godello, Treixadura, Albarino, Monterrei (Galicia)</b> Tropical fruit and refreshing minerality			<b>£23.95</b>
<b>Nora, Albarino, Rias Baixas</b> Complex long finish with a mellow and long finish			<b>£35.25</b>
<b>Avancia Cuvee, Godello, Valdeorras</b> Barrel aged and a perfect balance between fruitness texture and acidity			<b>£42.50</b>
<i>Inland Wine</i>			
<b>Paso a Paso Blanco, Verdejo, Macabeo, VdT Castilla La Mancha</b> Fruity, light and refreshing	<b>£5.75</b>	<b>£6.95</b>	<b>£19.50</b>
<b>Solnia, Sauvignon Blanc, VdT Castilla La Mancha</b> Floral and tropical with a clean finish	<b>£6.50</b>	<b>£8.50</b>	<b>£24.00</b>

## ◆ RED WINE ◆

	175ml	250ml	Bottle
<i>Northern Wines</i>			
<b>Inurrieta Norte, Cab Sav, Merlot, Navarra</b> 6 months in oak, Peppery, spicy soft and juicy	<b>£6.95</b>	<b>£7.95</b>	<b>£21.95</b>
<b>Altun Crianza, Tempranillo, Rioja</b> 14months in oak, Elegant and leathery long finish Rioja			<b>£25.95</b>
<b>H. Lopez de Haro Reserva, Tempranillo, Garnacha, Rioja</b> 24months in Oak, classic and elegant Rioja			<b>£29.95</b>
<i>Mediterranean Wines</i>			
<b>Madame Bobalu, Bobal, Valencia</b> Fruity and light with a pleasant finish	<b>£5.75</b>	<b>£6.95</b>	<b>£19.50</b>
<b>Tarima, Monastrell, Alicante</b> Full body fruity wine with nice peppery finish	<b>£6.25</b>	<b>£7.75</b>	<b>£21.95</b>
<b>Enrique Mendoza, Pinot Noir, Alicante</b> Elegant, light, barrel aged intense and fruity			<b>£33.50</b>
<i>Atlantic Wines</i>			
<b>Colegiata Tinto, 2017 Tinta de Toro, Toro</b> Intense fruity wine with a velvety finish	<b>£5.95</b>	<b>£6.95</b>	<b>£20.95</b>
<b>Hito 2016, Tinta Fino, R. del Duero</b> Peppery, spicy, intense and elegant, with a long complex finish			<b>£31.50</b>
<i>Special Selection</i>			
<b>Muga Reserva, Tempranillo, Garnacha, Graciano, Mazuelo, Rioja</b> 36 month aged Rioja velvety with intense notes of red berry fruit and notes of chocolate and vanilla, with a long finish			<b>£41.95</b>
<b>Muga Prado Enea Gran Reserva, Tempranillo, Garnacha, Rioja</b> 36 month in oak and 24 in the bottle, Possibly the best example of Rioja Gran Reserva only produce in the best vintages, Sublime fruit, perfectly balance with a long finish			<b>£65.95</b>

## ◆ Rose Wine ◆

	175ml	250ml	Bottle
<b>Tarima Rosado, Bobal, VdT Castilla La Mancha</b> Light and refreshing with a nice fruity finish	<b>£5.75</b>	<b>£6.95</b>	<b>£19.50</b>
<b>Inurrieta Mediodia, Garnacha, Navarra</b> Intense in colour, traditional full body Spanish rose	<b>£5.95</b>	<b>£7.45</b>	<b>£21.95</b>
<b>Muga Rose, Garnacha, Rioja</b> Blush dry and refreshing with a buttery long finish			<b>£26.95</b>

## ◆ SPARKLING WINE ◆

	Glass	Bottle	
<b>Cava Castellblanch, NV, Penedes</b> Light dry and refreshing with fruity pleasant aromas	<b>£6.25</b>	<b>£24.95</b>	
<b>Cava Primus, NV, Penedes</b> Expresive good acidity and yeasty note		<b>£27.95</b>	
<b>Cava Castellblanch ROSE, Penedes</b> Fruity aromas refreshing and silky		<b>£29.95</b>	



## ◆ COCKTAILS ◆

<b>Sensation Negroni</b> Gin, Pacharan, Pedro Ximenez Sherry, Campari, vanilla syrup served on the rocks with cinnamon sticks and a dash of Orange Bitters	<b>£8.50</b>		
<b>Kiss Royal</b> Spanish Cava mixed with Raspberry liquor	<b>£7.50</b>		
<b>Basil &amp; Cucumber</b> Gin, elderflower liquor, fresh cucumber and basil mix served with fresh basil leaves, lemon juice and sugar syrup	<b>£8.25</b>		
<b>La Chica Mala</b> White rum mixed with spicy mango purée, extra dry Martini, apple liquor, apple and lemon juice, sugar syrup	<b>£7.85</b>		
<b>Passion de Margarita</b> Tequila, Passoa liquor, fresh passion fruit purée, Cointreau, lime juice and sugar syrup	<b>£7.75</b>		
<b>Muswell Berries</b> Raspberry Vodka mixed with cherry, cinnamon and passion fruit liquor, blueberrypurée, ginger cordial, lemon juice, egg white and sugar syrup	<b>£8.25</b>		
<b>Honey Red</b> Apricot Brandy mixed with thyme-honey syrup, lemon juice and a dash of orange bitters	<b>£8.25</b>		
<b>Pearadise</b> Pear vodka mixed with pear nectar, lime juice, Dom Benedictine Liquor and agave syrup	<b>£8.25</b>		
<b>Creme Brûlée</b> Vanilla vodka, brandy mixed with cinnamon and Melody liquor, double cream and brown sugar coated	<b>£8.50</b>		
<b>La Lluna Express</b> Spiced rum, coffee liquor mixed with espresso, dark chocolate liquor and sugar syrup	<b>£8.25</b>		
<b>El Aperitivo</b> Whiskey, Spanish sherry mixed with red vermouht, fresh orange juice and a dash of orange bitters	<b>£8.25</b>		
<b>Tropicalista N/A</b> Fresh passion fruit purée, fresh strawberry purée, egg white, passion fruit juice, lime juice, sugar syrup	<b>£6.50</b>		
<b>Melonito N/A</b> Fresh water melon mixed with lemon and cranberry juice, pomegranate cordial and orgeat syrup	<b>£6.50</b>		

## ◆ Sherry ◆

<b>Manzanilla La Goya</b> Dry, salty sherry perfect with Jamon, Olives or Almond	glass 50cl /	<b>£3.90</b>
<b>Delgado Zuleta Medium de Amontillado</b> Perfect as aperitive or with your dessert	glass 50cl /	<b>£4.20</b>
<b>Delgado Zuleta Cream, Medium sweet</b> Perfect with your dessert or cheese board	glass 50cl /	<b>£4.20</b>
<b>Toro Albala PX Cosecha, Sweetest sherry</b> Perfect with your end to your meal	glass 50cl /	<b>£4.50</b>

## ◆ BEER ◆

<b>Pint of  Draught</b> <b>Estrella Galicia</b> 33cl bottle Atlantic refreshing lager		<b>£5.50</b>
<b>Inedit</b> 33cl bottle Blend of wheat beer & lager with notes of orange lima & coriander		<b>£4.95</b>

## ◆ GIN & TONIC ◆

ALL SERVED DOUBLE SHOT

<b>William Chase</b> Served with apple carpaccio and cinnamon stick	<b>£7.50</b>
<b>Tanqueray</b> Served with ginger and lime twist	<b>£7.50</b>
<b>Tanqueray N*10</b> Served with grapefruit twist	<b>£8.50</b>
<b>Hendrick's</b> Served with fresh cucumber carpaccio	<b>£8.50</b>
<b>King Of Soho</b> Served with orange and lime twist	<b>£7.50</b>
<b>Nordes</b> Served with grape carpaccio and bay leaf	<b>£8.50</b>
<b>Silent Pool</b> Served with orange twist and pomegranate seeds	<b>£7.50</b>
<b>Puerto de Indias</b> Served with strawberry carpaccio	<b>£7.50</b>
<b>Brockmans</b> Served with fresh berries and orange twist	<b>£7.50</b>
<b>Gin Mare</b> Served with rosemary and lime twist	<b>£8.50</b>

## ◆ SANGRIAS ◆

	Glass	Jug
<b>Red wine Sangria</b>	<b>£6.50</b>	<b>£18.50</b>
<b>Cava Sangria</b>	<b>£7.95</b>	<b>£20.50</b>

## ◆ DRINKS ◆

<b>Still/Sparkling water</b>	Sml <b>£2.75</b>	Lrg <b>£3.75</b>
<b>Soft drinks</b>		<b>£3.15</b>
<b>Fresh Juice</b>		<b>£3.75</b>