

TAPAS Y RACIONES



EMBUTIDOS

**LUNA LOUNGE**

BY BULLA

QUESOS



PLATOS FAMILIARES

## TABLAS - BOARDS

### TABLA MIXTA 22.

*Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives*

### EMBUTIDOS - CURED MEATS 18.

#### JAMÓN SERRANO

*'Fermin' Serrano ham, aged 15 months*

#### COPPA

*Marinated & cured pork collar, pimentón, garlic, sea salt*

#### CHORIZO DE CANTIMPALO

*Mildly spicy pork sausage from Segovia*

### QUESOS - CHEESES 18.

#### TETILLA

*Semi soft cow's milk, mild buttery flavor*

#### MURCIA AL VINO

*Goat cheese from Murcia, wine cured rind, sweet & smooth flavor*

#### MANCHEGO

*Sheep's milk, nutty, sweet, tangy flavor, aged 6 months*

## TAPAS Y RACIONES - SMALL PLATES

#### RILLETTE DE SALMÓN

10.

*Dry sherry poached salmon, spring onion, cornichon, toast\**

#### TARTAR DE ATÚN

14.

*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli\**

#### ACEITUNAS MARINADAS

4.

*House marinated olives with thyme and orange peel*

#### GAZPACHO ANDALUZ

6.

*Spanish chilled vegetable soup*

#### PAN DE CRISTAL CON TOMATE

5.5

*Toasted crispy ethereal bread brushed with fresh tomato*

#### TORTILLA ESPAÑOLA

6.

*Traditional Spanish omelet, caramelized onions, garlic aioli\***add avocado 3.*

#### MONTADITOS

11.

*Brisket, tomato marmalade, guindilla, tetilla cheese*

#### CEVICHE DE JALAPEÑO

12.

*Shrimp, fish, roasted jalapeño, fresh lime & orange, plantain chips*

#### TOMATILLO HUMMUS

8.

*Tomatillo salsa, jalapeño, fried chickpeas, coca slices*

## COCAS - FLATBREADS

#### COCA ESCALIVADA 10.

*Eggplant, red onion, tetilla cheese, red & green peppers, EVOO*

#### COCA DE SALMÓN AHUMADO 10.

*Honey cream cheese, arugula, pickled onions, PX reduction, truffle honey, fried capers*

#### COCA BRAVA 8.

*Cumin marinated chicken, brava sauce, red onions, Mahón cheese, yogurt sauce*

## SWEET TOOTH?

#### CREMA CATALANA 8.

*Spanish style crème brûlée, fresh berries*

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.

## DE TEMPORADA - SEASONAL

### CARAJILLO

Licor 43, espresso coffee

## CÓCTELES - COCKTAILS

### MOSCOW MULE

Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

### APEROL SPRITZ

Aperol, cava, orange slice

### BOUGIE PALMER

Tito's vodka, lemon, lavender syrup, peach oolong tea

### PROPER GIN & TONIC

Wint & Lila gin, lemon peel, lime wheel, star anise, Fever Tree tonic water

### LEMONGRASS COLLINS

Wint & Lila gin, elderflower liqueur, lemongrass syrup, cucumber

## LIMONADAS - LEMONADES Non-alcoholic

Made with fresh squeezed juice

### CLASSIC

### STRAWBERRY

### BLACKBERRY

## CERVEZA - BEER

### DRAFT BEER

MAHOU, Pale Lager, Spain

HOEGAARDEN, Witbier, Belgium

CIGAR CITY JAI ALAI, India Pale Ale, Florida

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland

CHIMAY BLANCHE, Strong Golden Ale, Belgium

ESTRELLA DAMM, Lager, Spain

STELLA ARTOIS, Lager, Belgium

GOLDEN MONKEY, Belgian style tripel, Pennsylvania

1906 RESERVA ESPECIAL, Amber Lager, Spain

FLORIDIAN, Hefeweizen, Florida

COPPERTAIL NIGHT SWIM, Porter, Florida

CIGAR CITY MADURO, Brown Ale, Florida

SIDRA MAELOC, Cider, Spain

LAGUNITAS, India Pale Ale, California

## VINOS ESPUMOSOS - SPARKLING WINES

JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedés, N.V.

LLOPART, ROSÉ, BRUT RESERVA, Penedés, 2015

MAS FI ROSÉ, Penedés, N.V.

## FROZEN COCKTAILS

12. FROZEN SANGRÍA  
Redemption Bourbon, cabernet

FROSÉ  
Tito's vodka, Rosé wine

## SANGRÍAS

11. SANGRÍA ROSÉ 11./39.

11. Mas Fi Rosé, peach schnapps, triple sec, mixed berries  
housemade strawberry syrup

12. SANGRÍA ROJA 8./29.

11. Red wine, brandy, triple sec, sprite, chopped orange

11. SANGRÍA BLANCA 10./37.

Cava, peach schnapps, triple sec, strawberries, blueberries

11. SANGRÍA DE CERVEZA 8./29.

Hoegaarden, elderflower liqueur, lemon juice, pear purée

## VINOS BLANCOS - WHITE WINE

LAGAR DE CERVERA, ALBARIÑO, Rías, Baixas, 2017 9./36.

3. NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2016 10./40.

5. SHAYA, OLD VINES, VERDEJO, Rueda, 2017 11./44.

5. MARQUÉS DE VIZHOJA, BLANCO, Rias Baixas, 2016 40.

CVNE, MONOPOLE, VIURA, Rioja, 2016 38.

CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2017 8./32.

AVANCIA, GODELLO, Valedorras, 2016 64.

4./6. ROSÉ

4./6. CONDE VALDEMAR, ROSÉ, Rioja, 2017 10./40

## VINOS TINTOS - RED WINE

6. SENDA VERDE, MENCIA, Bierzo, 2015 10./40.

6. JUAN GIL, MONASTRELL, Jumilla, 2016 11./44.

6. VOLVER, WRONGO DONGO, MONASTRELL, Jumilla, 2016 34.

7. LA MALDITA, GARNACHA, Rioja, 2017 35.

6. PROXIMO, MARQUÉS DE RISCAL, Rioja, 2013 30.

6. VIÑA ALBERDI, RESERVA, Rioja, 2012 12./48.

6. CEPA 21, HITO, Ribera del Duero, 2016 13./52.

7. CLOS TORRIBAS, CABERNET SAUVIGNON, Penedès, 2013 8./32.

ARZUAGA, CRIANZA, Ribera del Duero, 2015 17./68.

REMELLURI, RESERVA, Rioja, 2011 90.

10./40. RED BAT, Priorat, 2017 13./52.

54. CLOS DE MAS, Priorat, 2016 65.

10./40. AALTO, Ribera del Duero, 2015 120.