Bar Luna

KITCHEN + WINE BAR

MEDITERRANEAN SHARE PLATES

MEZZE

MARINATED OLIVES & SPICED ALMONDS* 12
caper berries, citrus, herb, garlic, chili fennel pangritata *(df)*

CHEESE BOARD* 26
marinated manchego, brie, gorgonzola, house-made jam, marcona almonds, baguette

CRUDITE BOARD 24
babaganoush, tzatziki, persian cucumber, bell pepper, radish, carrot, endive, pita *(gf)*

CROSTINI 14
roasted grape, marinated manchego, honey & balsamic glaze, rosemary, baguette

CITRUS & FENNEL SALAD* 17
orange, shaved fennel, feta, red onion, olives, marcona almonds *(gf)*

BEET & BURRATA CAPRESE 16
roasted beets, brined red onion, burrata, basil pesto *(gf)*

MOROCCAN-SPICED SWEET POTATOES 12
cumin, cinnamon, pomegranate, preserved lemon yogurt *(gf)*

SKEWERS

GRILLED SHRIMP 22
smoked paprika aioli, avocado, pickled fresno chili, brown rice *(gf)*

TAHINI CHICKEN 20
miso, tahini, turmeric, brown rice *(df)*

VEGGIE 16
za'atar marinade, japanese eggplant, squash, cherry tomato, red onion, whipped feta, brown rice *(gf)*

FLATBREADS

MUSHROOM & GOAT 22
roasted mushrooms, caprino cheese, fresh herbs

PEAR & GORGONZOLA 22
prosciutto, roasted shallots, sage

MARGHERITA 20
roma tomato, mozzarella, parmesan, basil

SWEETS

FLOURLESS CHOCOLATE CAKE 10
berry compote, whipped cream *(gf)*

GELATO / SORBET 9
seasonal selection

Menu contains common allergens including *nuts, eggs, gluten, and dairy.