



# Menu

## TASTING MENU & WINE PACKAGE



*Premium -*

6 courses & 6 glasses of wine 10cl  
1495,- per person

*Classic -*

4 courses & 4 glasses of wine 10cl  
1095,- per person

Luna's 3 flight wine with  
charcuterie & cheese board  
375,- per person



*Guide: 200,-*

Join us for an inspiring tour through Luna's vineyard and into our bodega. Discover the journey of our wines from grape to bottle and hear the story behind the vineyard. A perfect experience for those who want to learn more and truly experience the atmosphere of the vineyard.

*Knowledge session: 50,-*

A shorter and more relaxed option for those who are curious but short on time - or for guests who have already joined our guided tour and would like a quick update.





# Always at Luna

**pan de ajo**

*garlic bread*

75,-

**mix de olivas**

*olive mix*

80,-

**totopos con guacamole**

*tortilla chips with guacamole*

100,-

## To share

**embutidos - spanish cold cuts**

*serrano ham, air-dried pork fillet, chorizo, salchichón...*

½ 170,- full 325,-

**quesos - spanska lagrade ostar**

*delicate cheese board with various cheeses and jams*

½ 175,- full 340,-

**mix de quesos y embutidos**

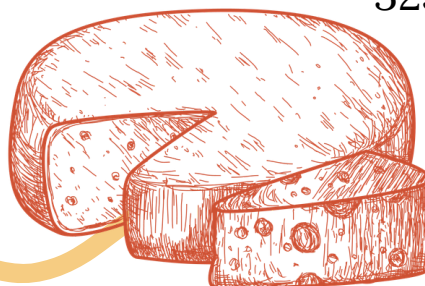
*half cheese, half cured meats*

345,-

**pata negra**

*the most delicious ham that completely melts in your mouth...*

325,-





# Meat

- albóndigas** 145,-  
*spanish homemade meatballs in rich tomato sauce*
- chistorras al vino tinto** 145,-  
*spanish wine-braised sausage*
- alitas de pollo BBQ** 145,-  
*spanish-style chicken wings with BBQ sauce and pebre*
- tataki de picanha** 155,-  
*marinated picanha tartare with spring onion and wasabi mayonnaise*
- croquetas del chef** 145,-  
*ham or chicken croquettes...*
- carpaccio bresaola** 150,-  
*classic bresaola carpaccio with arugula, parmesan and pine nuts*
- nuggets de pollo caseros** 140,-  
*cornflake-crusted chicken nuggets with jalapeño mayonnaise*

# Veg.

- patatas bravas & alioli** 125,-  
*fried potatoes with spicy tomato sauce and garlic mayonnaise*
- champiñones en salsa verde** 140,-  
*pan-fried confit mushrooms*
- pincho de alcachofas** 140,-  
*artichokes, feta-stuffed peppers and olives*
- feta crujiente en masa filo** 145,-  
*feta cheese wrapped in filo pastry with honey, seeds, citrus and pistachios*
- milhojas de motril** 150,-  
*mango, goat's cheese, parmesan and caramelised walnuts*
- tomato salad** 140,-  
*with bocconcini mozzarella and onion*
- tortilla española** 125,-  
*traditional Spanish potato omelette*
- timbal destructureado de remolacha** 145,-  
*smoked beetroot tower with blue cheese, pumpkin seeds, honey and rocket*

# Tapas

## Fish

- calamares fritos** 145,-  
*fried calamari*
- gambas al ajillo** 155,-  
*garlic-fried prawns with a spicy kick*
- sashimi de salmón** 160,-  
*marinated salmon sashimi with strawberries*
- gambas & alcachofas grill** 140,-  
*grilled prawns and artichokes*
- pulpo** 155,-  
*octopus with potato purée*
- bacalao remojon** 160,-  
*Luna's take on the classic Mediterranean salad, featuring cod, orange and black olives*
- vieras** 155,-  
*oven-baked scallops in spiced butter*

# Tapas 2026

- timbal de atún y remolacha** 160,-  
*tuna with a smoked beetroot tower, blue cheese, pumpkin seeds, honey and rocket*
- esparragos y gambas plancha con romesco** 155,-  
*grilled asparagus with prawns and romesco sauce*
- Oven-baked fennel and salmon.** 145,-  
*cream cheese and cabrales cream, cured salmon and citrus zest*

Do you have any allergies or questions about our ingredients? Please ask our staff!



# A la carte

<b>Nadiya's sallad</b> mixed salad with cucumber and pickled fruit *grilled chicken, prawns or salmon *grilled halloumi	275,-	<b>cordero</b> lamb fillet with potato gratin, parsnip and red wine sauce	395,-
<b>la pesquera del día</b> fish of the Day .. ask your server!	340,-	<b>entrecot</b> entrecôte with potatoes and your choice of mushroom sauce or red wine sauce	395,-
<b>pasta Paula</b> tagliatelle with mushrooms and cream sauce *with chicken *with veal	265,-  +45 +85	<b>hamburguesa</b> 200g angus burger served with salad, dressing and potatoes	285,-

## Coffee

<b>irish coffee</b> coffee with whiskey	150,- / 185,-
<b>luna coffee</b> Luna's signature coffee drink	145,-
<b>kaffe karlsson</b> traditional Swedish coffee drink	145,-
<b>carajillo</b> coffee with liqueur	105,-

## Dessert

<b>helado de crema catalana</b> frozen crème brûlée	140,-
<b>cheesecake</b> heavenly cheesecake with red berries	150,-
<b>tocino de cielo</b> spanish dessert made with egg yolks, sugar and coconut	130,-
<b>dessert package</b> enjoy three different desserts	265,-
<b>brownie</b> allergy-friendly option available (ask about our dream chocolate cake!)	130,-
<b>Lunas chocolate cake</b> Luna's popular chocolate cake with blueberries and an oreo base	150,-
<b>flan</b> crème brûlée pudding – glutenfree	145,-
<b>postre del chef</b> ask your server...	130,-



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