

LUNA OAXACA

C O C I N A • M O D E R N A

RESTAURANT WEEK MENU \$45/PERSON

ADD A SUGGESTED COCKTAIL PAIRING \$12

ADD SELECT BOTTLES OF WINE \$20

CHOOSE ONE FROM EACH SECTION

To Begin

TAQUITOS DE PAPAS

MASHED POTATOES WRAPPED IN A FRIED CORN TORTILLA (3), ON A BED OF BLACK BEANS, TOPPED WITH QUESO FRESCO, MEXICAN CREMA, AND RED CABBAGE - PAIR W/ PALOMA DE LA LUNA

TAQUITOS DE POLLO

SHREDDED CHICKEN WRAPPED IN A FRIED CORN TORTILLA (3), ON A BED OF GUACAMOLE AND TOPPED WITH QUESO FRESCO, MEXICAN CREMA, AND RED CABBAGE - PAIR W/ SKINNY JALISCO MARGARITA

QUESO FUNDIDO

BLEND OF 3 CHEESES IN A HOT SKILLET WITH YOUR CHOICE OF COCHINITA, MUSHROOMS, OR CHORIZO. TOPPED WITH PICO DE GALLO AND SERVED WITH A SIDE OF FLOUR TORTILLAS OR CHIPS - PAIRS W/ RANCH WATER

GAZPACHO DE MELON

PUREED CANTALOUPE, CUCUMBER, AND ONION TOPPED WITH BACON BITS - PAIR W/ OAXACAN BREEZE

From our Kitchen

SALMON A LA VERACRUZANA

SALMON SAUTEED WITH OLIVES, CAPERS, TOMATOES, JALAPENO, ONION AND GARLIC. SERVED WITH ARROZ BLANCO - PAIR W/ TULUM SPRITZ

CHILI RELLENOS

POBLANO PEPPER STUFFED WITH PULLED CHICKEN AND MOLE AND WRAPPED IN PASTRY AND COVERED IN MOLE - PAIR W/ PEACHY SINER

ENCHILADAS DE JAMAICA

THREE CORN TORTILLAS STUFFED WITH HIBISCUS FLOWERS AND VEGAN CHEESE. TOPPED WITH SALSA RANCHERA, VEGAN SOUR CREAM, AND PICKLED RED ONIONS ON A BED OF WHITE RICE
- PAIR W/ ABOUT THYME

NY STRIP TACOS

TWO TACOS ON FLOUR TORTILLA WITH QUESO FRESCO, ARUGULA, ONION, AVOCADO, RADISH, AND SPICY SALSA - PAIR W/ CHABACANO OLD FASHIONED

A Sweet Finish

CARLOTA DE LIMON

MEXICAN ICEBOX CAKE MADE FROM LAYERS OF MARIA COOKIES AND A CREAMY, TANGY LIME FILLING - PAIR W/ CAFE CON ROMO

ANCHO CHOCOLATE BREAD PUDDING

ANCHO CHOCOLATE BREAD PUDDING WITH CINNAMON ANGLAISE AND WHIPPED CREAM - PAIR W/ EL COCO

FRESAS CON CREMA

TRADITIONAL MEXICAN STRAWBERRIES AND CREAM DRIZZLED W/ CHOCOLATE
- PAIR W/ FRIDA

WEEKLY SPECIALS

TEX-MEX MONDAY • LUNCH WEEKDAYS • BRUNCH SATURDAY AND SUNDAY