



La Luna

Restaurant • Cocktail Lounge

A LA CARTE MENU

Why not try our selection
of breads whilst you
browse the menu!



Breads

SELECTION OF WARM FLAVOURED CONTINENTAL BREADS <i>With extra virgin olive oil, homemade balsamic syrup, marinated olives and parmesan chunks.</i>	£6.95
GRILLED GARLIC CIABATTA BREAD	£4.95
GRILLED GARLIC AND CHEESE CIABATTA BREAD	£5.50
WARM HOME-BAKED SOUR DOUGH FRENCH BREAD <i>with rock salt and black pepper butter.</i>	£4.95

Starters

LA LUNA STYLE PAELLA <i>Wok fried with chicken, prawns, squid, samphire and toma- toes, smoked paprika oil.</i>	£8.95
SPICED GOATS CHEESE BHAJI <i>Spiced goats cheese and sweet potato bhaji on a thai herb salad with mint and yoghurt dressing.</i>	£8.50
CRAB & SALMON FISHCAKES <i>With Thai spices, zesty mixed leaves, smoked tomato Harissa dip & chilli jam.</i>	£8.95
SEAFOOD COCKTAIL <i>Smoked salmon, prawn and seafood salad with baby leaves, cucumber and tomato and a lemon crème fraiche dressing.</i>	£8.95
SPANISH STYLE KING PRAWNS <i>With chilli, garlic, roast red peppers, tomato and paprika with a tangy citrus rocket salad and chargrilled ciabatta.</i>	£11.95
CRISPY ORIENTAL BEEF <i>With Chilli jam on cucumber, roast red pepper and mixed leaves with mojito style dressing.</i>	£8.50
SOUP OF THE DAY <i>Home-made soup of the day with warm home-baked bread.</i>	£6.95
BRUSCHETTA OF MUSHROOMS <i>Roast red peppers & shallots in a white wine & light cream sauce with crumbled Perl las cheese, rocket and sweet & sour balsamic syrup</i>	£8.50
CARAMELISED WARM SHREDDED DUCK <i>On a sesame wafer with feta cheese, cucumber, sun blushed tomatoes and rocket salad sweet and sour palm sugar and balsamic dressing.</i>	£8.95

From the Stove

SUPREME OF CHICKEN <i>On a risotto of roasted Mediterranean vegetables & tomato with homemade basil-pesto, Parmesan wafer & rocket.</i>	£17.95
ROAST RUMP OF LAMB <i>(Served Pink) on dauphinoise potato and honey roasted root vegetables, red currant, mint, and red wine sauce.</i>	£19.95
SLOW ROASTED BELLY PORK <i>On buttery mash with a mustard, apple, Welsh cider & tarragon sauce served with black pudding bon-bons.</i>	£17.95
CONFIT OF CRISPY DUCK LEG <i>On dauphinoise potato, sauteed Pak-choi and sweet potato puree with a sweet and sour Peking duck jus.</i>	£16.95
RISOTTO <i>Of roasted tomatoes & ratatouille vegetables, mushrooms & butternut squash with pesto dressed rocket leaves & chargrilled asparagus, parmesan shavings.</i>	£14.95
PANCIOTTI DI MELANZANA <i>Aubergine ravioli on spinach and asparagus with a sauce of tomato, roast red pepper, olives & basil.</i>	£15.95
WOK FRIED ORIENTAL NOODLES AND VEGETABLES <i>Wok fried oriental noodles and vegetables with chilli, garlic and thai sauce. Add crispy beef or bang bang chicken for an additional £4.00</i>	£15.95
PASTA OF THE DAY	£15.95

Fish Dishes

GRILLED FILLET OF SEABASS <i>Grilled fillet of seabass on a stir fry of asparagus, cherry tomatoes new potatoes, and spinach with tempura samphire and sauce vierge</i>	£18.95
ROAST FILLET OF SALMON <i>Roast fillet of salmon on a saute of butternut squash, fennel and tenderstem broccoli with a spiced smoked salmon bon bon and green herb citrus dressing</i>	£18.95
FILLET OF HADDOCK <i>Fillet of haddock filled with king prawn, asparagus and spinach baked with a lemon and brioche crumb on a cassoulet of clams, slow roasted and cherry tomatoes</i>	£18.95

From the Grill

ALL OF OUR STEAKS ARE 28 DAY MATURED & SOURCED FROM FARMERS PANTRY BASED IN THE VALE OF GLAMORGAN.

8oz WELSH SIRLOIN STEAK **£23.95**
Cooked to your liking with twice cooked Maris Piper chips, roasted tomato, tempura onions, choice of peppercorn brandy sauce or garlic & parsley butter.

8oz WELSH RIB-EYE STEAK **£24.95**
Cooked to your liking with twice cooked Maris Piper chips, roasted tomato, tempura onions, choice of peppercorn brandy sauce or garlic & parsley butter.

8oz WELSH CENTRE CUT FILLET STEAK **£28.95**
Cooked to your liking with twice cooked Maris Piper chips, roasted tomato, tempura onions, choice of peppercorn brandy sauce or garlic & parsley butter.

SURF AND TURF **£23.95**
6oz sirloin steak with garlic king prawns, chimichurri sauce, twice cooked Maris piper chips, rocket and parmesan salad

LA LUNA HOT ROCK EXPERIENCE **£32.95**
Centre cut 8oz Welsh fillet steak brought to your table at a sizzling 325°C on a lava stone, served on a bamboo board with garlic butter, café de Paris butter, chimichurri sauce, peppercorn sauce and choice of garlic mushrooms or a rocket and parmesan salad

Side Orders

POTATOES

TWICE COOKED MARIS PIPER CHIPS **£4.95**

SWEET POTATO CHIPS **£4.95**

BUTTERED & SEASONED NEW POTATOES **£4.95**

DAUPHINOISE POTATO **£4.95**

VEGETABLES

SAUTE OF BUTTERED SEASONAL GREEN VEGETABLES **£4.95**

ROAST MEDITERRANEAN VEGETABLES WITH FRESH BASIL **£4.95**

PAN-FRIED GARLIC AND PARSLEY MUSHROOMS **£4.95**

ROASTED ROOT VEGETABLES WITH THYME AND HONEY **£4.95**

BEER BATTERED ONION RINGS **£4.95**

ORIENTAL STIR FRIED RICE AND VEGETABLES **£4.95**

SALADS

ROCKET & PARMESAN SALAD WITH BALSAMIC DRESSING **£5.95**

MIXED SALAD WITH BALSAMIC DRESSING **£5.95**

GREEK STYLE FETA SALAD **£6.95**

Desserts

WARM CHOCOLATE POT **£7.95**
Warm chocolate & Bailey's liqueur dipping pot with strawberries, marshmallows, chocolate brownie & sticky toffee pudding cubes.

STICKY TOFFEE PUDDING **£7.95**
With orange marmalade and whisky ice cream.

ETON MESS **£7.95**
A combination of strawberries, whipped cream and meringue with vanilla pod ice cream.

BREAD AND BUTTER PUDDING **£7.95**
Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream.

AFFOGATO **£7.95**
Homemade vanilla pod ice cream served with a shot of hot espresso and Amaretti biscuit.

CRÈME BRÛLÉE **£7.95**
Raspberry and vanilla crème brûlée with Amaretti biscuit.

CHEESECAKE **£7.95**
Baked white chocolate, orange and passion fruit cheesecake with berry compote and lemon curd ice cream.

CHEESE BOARD **£10.95**
Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread.

Why not try one of our speciality espresso, latte, cappuccino or coffee liqueurs to go with your dessert or our signature Espresso Martini





Specials

*Please see our specials for all
of our recommendations.*



Please note, we don't cook it until you order it, so please be
aware at busy times it may take a little longer

