





STARTERS

Camote Chimichurri GF+, V+	10
Chipotle roast sweet potatoes, black beans, avocado, sweet corn, chimichurri	
Romaine, cilantro lime avocado Caesar dressing, cotija cheese, pepita peanut quinoa crunch	6/10
Add protein: 8 Ceviche GF	16
Ecuadorian shrimp ceviche, guacamole, tostones	
Chili-lime glazed Cauliflower v	10
Fried cauliflower, chili-lime glaze, cilantro, pepita quinoa crunch	
Papas Fritas GF*, V	8
ldaho fries, acevichado, furikake	
Palomitas GF*, V Popcorn, herbs, lime zest	5

ROTISSERIE MEATS

with choice of two sides

Pollo a la Brasa-Peruvian Chicken GF+		
 Dark meat 	15	
 White meat 	17	
Chili Braised Pulled Brisket GF+	18	
Pork Carnitas GF+	17	
Blackened Pulled Chicken GF+	16	
Chili Braised Jackfruit GF+, V+	16	

OTHER MAINS

Papi-Carne GF* Idaho fries, chili-braised brisket, cheddar, guacamole, sweet corn salsa, acevichado	15
Fish and Chips GF* Cornmeal fried NC catfish, yuca frits, pickled vidalias, jicama-kale slaw, chili lime remoulade	16
Arepas GF* Four Colombian arepas. Selection of meat, topped w/ jack cheese, guacamole, and corn salsa.	16
Churrasco GF+	19

REGIR

Each	4.5
Choice of Three	13

Chimichurri, coconut rice & beans, and tomato curtido.

Marinated, skewered, and grilled flank steak.

Black Beans & Coconut Rice GF, V+ Roasted Garlic Kale GF+, V+ Jicama Kale Slaw GF+, V Maduros GF*, V+ Pimento Cheese Grits GF+, V Yuca Frits GF*, V+ Spicy Bacon Collards GF+ Idaho Fries GF*, V+

GRAIN BOWLS

Quinoa, Green Rice, Black Beans, Kale, Tomato Curtido, Corn Salsa, Guac, Acevichado, Pepita Peanut Quinoa Crunch

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Blackened Pulled Chicken GF+	15
Pork Carnitas _{GF+}	16
Chili Braised Brisket GF+	17
Cornmeal Fried NC Catfish GF	17
Cornmeal Fried NC Shrimp	16
Vegan Chili Braised Jackfruit	15

PATAGON PISAO

Meat, cheddar cheese, jicama kale slaw, and chili lime remoulade, sandwiched between two fried plantain discs. Choice of side.

Traditional GF Choice of pulled chicken, brisket, pork, or jackfruit	15
NC Seafood GF Choice of cornmeal fried NC catfish or NC shrimp	17

EMPANADAS

Meat

Blackened pulled chicken, Yukon gold potatoes, roasted bell peppers

Pork carnitas, caramelized Vidalia onion, hominy, collard greens

Vegetarian

Quinoa, black beans, sweet corn, pepper jack cheese V

Yukon gold potatoes, Lima beans, sweet corn, cheddar cheese V

Each	5
Two with a side	13.75
One with two sides	13.75

Key

V - Vegetarian, V+ - Vegan, GF - Gluten Free GF+ - Celiac Friendly, GF* - Celiac Friendly Upon Request



A tribute to two distinct culinary traditions, the menu at Luna captures the unique and varied cuisines of South America, yet respects its roots in the American South.





Checks paid with a credit card will be charged a 3% processing fee

A gratuity of 20% will be applied to parties of 8 or more

