



## LUNCH



### STARTERS

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

### ROTISSERIE MEATS

with choice of two sides

<b>Chili Braised Pulled Brisket</b> GF+	18
<b>Pork Carnitas</b> GF+	17
<b>Blackened Pulled Chicken</b> GF+	16
<b>Chili Braised Jackfruit</b> GF+, V+	16

### OTHER MAINS

<b>Papi-Carne</b> GF*	15
Idaho fries, chili-braised brisket, cheddar, guacamole, sweet corn salsa, acevichado	
<b>Fish and Chips</b> GF*	16
Cornmeal fried NC catfish, yuca frits, pickled vidalias, chili lime remoulade	
<b>Arepas</b> GF*	14
Two Colombian arepas. Choice of meat, topped w/ jack cheese, guacamole, and corn salsa. Choice of one side	

### SIDES

<b>Each</b>	<b>4.5</b>
<b>Choice of Three</b>	<b>13</b>
<b>Black Beans &amp; Coconut Rice</b> GF+, V+	<b>Roasted Garlic Kale</b> GF+, V+
<b>Jicama Kale Slaw</b> GF+, V	<b>Maduros</b> GF*, V+
<b>Pimento Cheese Grits</b> GF+, V	<b>Yuca Frits</b> GF*, V+
<b>Spicy Bacon Collards</b> GF+	<b>Idaho Fries</b> GF*, V+



### GRAIN BOWLS

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

	Half/Whole
<b>Blackened Pulled Chicken</b> GF+	<b>9/15</b>
<b>Pork Carnitas</b> GF+	<b>10/16</b>
<b>Chili Braised Brisket</b> GF+	<b>11/17</b>
<b>Cornmeal Fried NC Catfish</b> GF	<b>11/17</b>
<b>Cornmeal Fried NC Shrimp</b> GF	<b>10/16</b>
<b>Vegan Chili Braised Jackfruit</b> GF+, V	<b>9/15</b>

### PATACON PISAO

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

<b>Traditional</b> GF	15
Choice of pulled chicken, brisket, pork, or jackfruit	
<b>NC Seafood</b> GF	16
Choice of cornmeal fried NC catfish or NC shrimp	

### 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  
**Yukon gold** potatoes, Lima beans, sweet corn, cheddar cheese

<b>Each</b>	<b>5</b>
<b>Two with a side</b>	<b>13.75</b>
<b>One with two sides</b>	<b>13.75</b>
<b>One with one side</b>	<b>8.75</b>

#### Key

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



## BRUNCH

\*Available Saturday & Sunday, 11:30am-3:30pm

### Breakfast Empanadas

- Bacon Egg and Cheese 5
- Peppers Egg and Cheese (V) 5

### Patacon Pisao

Veggie & egg scramble, cheddar cheese, sweet corn salsa, and chili-lime remoulade sandwiched between two large plantain discs with choice of side (V, GF) 14  
Add Bacon 16

### Brunch Bowl

Traditional - Pimento cheese grits, home fries, veggie & egg scramble, bacon, roasted garlic kale, guacamole, corn salsa (GF\*)  
14

### Sides 4.5/each

- Home Fries (V+, GF\*)
- Bacon (GF\*)
- Egg Scramble (V)

### Cocktails - 10

- Michelada
- Bloody Mary
- Bloody Maria
- Mango Mojito
- Irish Coffee

### Mimosas - 7

- Traditional/OJ
- Mango
- Pineapple
- Berry

### Grand Mimosa - 10

Traditional Mimosa + Grand Marnier

#### Key

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