



Las dos Lunas

Since 1981

ANTIPASTI

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| Gazpacho a Go Go | 16€ |
| Grilled vegetables with basil infused oil | 19€ |
| Aubergines Parmigiana style | 24€ |
| Tricolore (bresaola, arugola and Parmigiano) | 25€ |
| Rock mussels gratin | 25€ |
| Prawn Cocktail | 26€ |
| Vitello Tonnato | 27€ |
| Sweet melon with Spanish 'Bellota' ham (D.O. Guijuelo) | 29€ |
| Tuna Tartare | 34€ |
| Spanish 'Bellota' ham (D.O. Guijuelo) | 39€ |

SALADS

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| Luna Payesa: tuna, tomato, egg, potato, red pepper and onion | 19€ |
| Caesar: romaine lettuce, croutons and shaved Parmigiano with a creamy garlic sauce | 19€ |
| Caprese: tomato, mozzarella di búfala and basil | 23€ |
| Pink quinoa and avocado salad | 21€ |



FISH

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| Thinly sliced tuna, Japanese style with sesame seeds | 39€ |
| Black Tiger prawns grilled | 46€ |
| Fish of the day | s/m |



PASTA & RISOTTI

*HOMEMADE PASTA

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| *Traditional meat Lasagna | 21€ |
| *Pappardelle al teléfono (tomato, mozzarella and basil) | 24€ |
| *Gnocchi with gorgonzola cheese or tomato sauce | 23€ |
| *Fettuccine with wild asparagus and summer truffle | 26€ |
| *Chef's tris of pasta (min. 2 people) | 29€ |
| Rigatoni alla carbonara Etrusca | 23€ |
| Linguine al pesto con gamberetti | 27€ |
| Cep mushrooms risotto | 28€ |
| Risotto alla Milanese | 26€ |
| Risotto al salto Milan style | 26€ |

MEAT

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| Stuffed farm chicken breast 'payés' style | 27€ |
| Beef carpaccio with Parmigiano and arugola | 28€ |
| Scaloppine al limone o al Marsala | 29€ |
| Veal Paillard | 34€ |
| Nodino (veal chop cooked in herbs) | 39€ |
| Filet mignon with Mediterranean sauce | 38€ |
| SuperMilano, (Cotoletta Milanese) | 39€ |
| Entrecôte tagliata 'Robespierre' | 39€ |





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DESSERTS

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|--------------------------|-----|
| Classic Chocolate Mousse | 11€ |
| Chocolate Soufflé | 15€ |
| Tiramisú | 11€ |
| Irish Coffee | 11€ |
| Pana Cotta | 11€ |
| Sicilian Coffee | 11€ |

DESSERTS

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| Dolce Finale (min. 3 personas) | 40€ |
| Strawberry salade... Fresas y gelée de Champagne | 13€ |
| Home Made Ice Creams & Sorbets: zabaione, gianduia, vanilla, strawberry, after eight, mango, lemon | 11€ |
| Millefeuille... Wild country Fruits... Milhojas con crema pastelera y frutos del bosque | 15€ |
| After Eight Ice Cream... | 12€ |
| Abanico de Chocolate con Helado de Menta | |
| Home Made Cake... Tarta del día | 12€ |

COCKTAILS

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| Rossini: Champagne and natural strawberry purée | 14€ |
| French 75: Gin, lemon juice and Champagne | 16€ |
| Clover Club: Gin, lemon juice, raspberry syrup and egg white | 16€ |
| La Ilorona: Tequila and pomegrante juice | 16€ |
| El Diabolo: Tequila, ginger beer, lime juice and crème de cassis | 16€ |
| Mint Julep: Whiskey, fresh mint and soda | 18€ |
| Vieux Carré: Whiskey, brandy, sweet vermouth, Angostura and Peychaud | 18€ |
| Jungle Bird: Ron, Campari, pineapple juice and lemon | 16€ |
| Chicago Fizz: Ron, Oporto, lemon juice, soda y egg white | 16€ |



WINES BY THE GLASS & BEERS

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| Glass of Prosecco Serena Brut | 9€ |
| Glass of Mocén, Verdejo | 7€ |
| Glass of Pazo de Señorans, Albariño | 8€ |
| Glass of Ramón Bilbao, Rioja | 7€ |
| Glass of Pruno Crianza, Ribera del Duero | 7€ |

SOFT DRINKS

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| Juices: pineapple, peach, apple and tomato | 8€ |
| Natural juices according to the market | 15€ |
| Coca-Cola, Fanta, Aquarius, Nestea, Tónica | 7,5€ |
| Numen | 7€ |
| San Pellegrino | 8€ |

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| Alhambra | 7€ |
| Mahou | 7€ |
| Coronita | 8€ |

MIXED

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|-----------|-----|
| Premium | 14€ |
| Luxe | 18€ |
| Exclusive | 21€ |



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CAVAS & SPUMANTI

| | |
|------------------------------|-----|
| Prosecco Serena Brut | 21€ |
| Juvé y Camps Brut Reserva | 27€ |
| Raventós Blanc de nit Rosat | 38€ |
| Ca' del Bosco Cuvée Prestige | 78€ |

CHAMPAGNES

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|-------------------------------|-------|
| Laurent Perrier Brut 1/2 | 57€ |
| Laurent Perrier La Cuvée Brut | 80€ |
| Ayala Brut Majeur | 90€ |
| Ayala Rosé Majeur | 114€ |
| Ruinart Blanc de Blancs | 150€ |
| Dom Pérignon | 384€ |
| Cristal Roederer | 495€ |
| Dom Pérignon Rosé | 693€ |
| Cristal Roederer Rosé | 1350€ |

ROSÉS

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|---|------|
| Lambrusco di Modena, Amabile | 19€ |
| Izadi Larrosa, Rioja | 20€ |
| Rosae Arzuaga, Ribera del Duero | 27€ |
| Chiaretto Rosamara Costaripa, Lombardia | 36€ |
| Domaine d'Ott, Provence | 76€ |
| Millesimato Rosé, Bellavista | 117€ |



VINOS TINTOS

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|--|------|
| Pruno Crianza, Ribera del Duero | 24€ |
| Ramón Bilbao Crianza, Rioja | 24€ |
| Marqués de Riscal Reserva, Rioja | 34€ |
| Muga, Rioja | 40€ |
| Arzuaga Crianza, Ribera del Duero | 42€ |
| Emilio Moro Crianza, Ribera del Duero | 44€ |
| Marqués de Riscal XR Reserva, Rioja | 49€ |
| Imperial Cune Reserva, Rioja | 61€ |
| Arzuaga Reserva, Ribera del Duero | 65€ |
| Aalto, Ribera del Duero | 79€ |
| Macán Clásico Rothschild Vega-Sicilia | 82€ |
| Dominio de Pingus, PSI, Ribera del Duero | 98€ |
| Pintia, Vega-Sicilia, Toro | 96€ |
| Macán Cosecha 2015, Rioja | 120€ |
| Alión, Vega-Sicilia, Ribera del Duero | 189€ |
| Vega-Sicilia Valbuena 5º año | 220€ |
| Gran Arzuaga, Ribera del Duero | 348€ |
| Flor de Pingus, Ribera del Duero | 345€ |
| Vega-Sicilia Único | 640€ |

VINOS BLANCOS

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|----------------------------------|-----|
| Mocén, Verdejo, Rueda | 24€ |
| Marqués de Riscal Verdejo, Rueda | 24€ |
| Viña Esmeralda Torres, Catalunya | 24€ |
| Pazo de Señorans, Albariño | 32€ |
| Louro Godello, Valdeorras | 37€ |
| As Sortes Godello, Valdeorras | 90€ |

VINS BLANCS

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|-------------------------------|-----|
| Chablis, Louis Latour, | 65€ |
| Bourgogne | |
| Pouilly Fuissé, Louis Latour, | 68€ |
| Bourgogne | |

BIANCHI

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|--------------------------------------|------|
| Regaleali, Tasca d'Almerita, Sicilia | 28€ |
| Gavi di Gavi Villa Sparina, Piemonte | 35€ |
| Müller Thurgau Terlano, Trentino | 34€ |
| Pinot Grigio, Livio Felluga | 42€ |
| Pinot Grigio, Jermann, Friuli | 54€ |
| Sauvignon, St. Michael Eppan | 72€ |
| Ca' del Bosco, Curtefranca | 86€ |
| Cervaro della Sala Antinori, Umbria | 117€ |
| Vintage Tunina, Jermann, Friuli | 123€ |

VINI ROSSI

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|--|------|
| Barbera d'Alba Conterno, Piemonte | 29€ |
| Morellino di Scansano, Toscana | 35€ |
| Sassoalloro Chianti Biondi Santi, Montalcino | 64€ |
| Brunello di Montalcino Fanti, Toscana | 74€ |
| Brunello di Montalcino Piano delle Vigne, Antinori | 123€ |
| Tignanello, Toscana | 195€ |
| Ornellaia di Bolghieri, Toscana | 420€ |
| Sassicaia, Toscana | 744€ |

MAGNUMS

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|-----------------------------------|------|
| Arzuaga Magnum, Ribera del Duero | 82€ |
| Imperial Cune, Rioja | 126€ |
| Aalto, Ribera del Duero | 155€ |
| Valbuena 5º año, Ribera del Duero | 460€ |
| Pintia 2015, Toro | 242€ |

