

La Luna

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SANDWICHES

Available until 5pm

All our sandwiches are freshly prepared to order, served with their own garnish & hand cut chips

TUNA & RED ONION tuna chunks mixed with light mayonnaise & diced red onion with melted mozzarella cheese	6.00
PULLED BBQ PORK tender bbq spiced pork shoulder strips, bound in a hickory bbq sauce served on a glazed brioche bun with crunchy red coleslaw	6.90
CHAR-GRILL FILLET STEAK CIABATTA with onions & dolcelatte cheese	7.90
CAJUN CHICKEN cajun seasoned freshly cooked chicken breast with a dash of rich tomato sauce, topped with mild cheddar cheese, on toasted stone baked ciabatta bread	6.50
CRAYFISH WRAP fresh crayfish tails, with cherry tomatoes, sundried tomato mayonnaise & cos lettuce	6.50
FISH BRIOCHE lightly tempura battered cod, red slaw, chunky tartar sauce, on a glazed brioche bun	7.50
VEGETABLE CIABATTA (V) char-grilled red pepper & aubergine with fresh basil, hummus, red pesto & feta	6.00

BURGERS - ABERDEEN ANGUS

Available until 5pm

All our burgers are homemade using Aberdeen Angus beef, weighing 200g char-grilled and served on a glazed brioche bun with salad, hand cut chips & homemade ketchup

CHEESE BURGER with Jarlsberg cheese	9.00
LA LUNA CHICKEN BURGER bread crumbed chicken breast, crispy lettuce and tomato with garlic mayonnaise	9.00
CHILLI BURGER topped with chilli con carne	10.00
CHEESE AND BACON with Jarlsberg cheese and crispy bacon	10.50

FAJITA

We guarantee your fajita will be SIZZLING!

Freshly prepared every time. All our meats are marinated in a blend of secret spices, sautéed with strips of mixed peppers, onion and a little butter. Served with 4 warm floured tortilla, homemade salsa, guacamole & sour cream

FILLET TAIL BEEF CHICKEN	14.50
MIXED CHICKEN & FILLET TAIL BEEF	14.50
MIXED VEGETABLE (V)	12.00

STARTERS / TAPAS

A SELECTION OF HOME MADE CONTINENTAL BREAD (V) with extra virgin olive oil & balsamic vinegar	4.00
ITALIAN ANTIPASTI BOARD - FOR TWO Italian cured meats, olive tapenade, roasted red piquillo peppers, char-grilled courgettes and toasted ciabatta bread	12.00
MIXED OLIVES (V)	4.00
DRESSED CRAB fresh dressed white crab with spring onion, chilli, olive oil and coriander on homemade bread	7.20
ITALIAN MEATBALLS home made Italian meatballs in rich marinara sauce, served with ciabatta bread	6.00
GREEK MEZZE (V) olive tapenade, tzatziki, hummus, olives, feta, roasted red piquillo peppers and char-grilled courgettes served with warm pitta bread	6.50
PANKO COATED HALLOUMI (V) served with oriental salad and sweet chilli sauce	6.50
NACHOS (V) with nachos cheese sauce, fresh cheese, jalapenos, salsa, guacamole and sour cream <i>Add Chilli</i>	6.00
GAMBAS PIRI PIRI extra large king prawns cooked in fresh chillies, white wine, garlic & extra virgin olive oil. served with ciabatta bread	7.50
CALAMARI panko coated squid rings and homemade tartar sauce	7.00
SMOKY CHICKEN SKEWERS marinated chicken skewers, char-grilled, served with smoked peppers & smoked paprika mayonnaise	6.50
GLAZED CHORIZO sautéed Spanish chorizo sausage, cherry tomatoes, red wine & maple syrup with ciabatta bread	6.00
MASCARPONE GARLIC BUTTON MUSHROOMS (V) served with ciabatta bread	5.80
KING SCALLOPS pan seared king scallops with chorizo served with patatas bravas in a rich tomato sauce	7.50
SEASONAL MUSSELS Starter 6.90, Main 12.90 Available with: tomato, chilli, chorizo or shallots, garlic, parsley butter & white wine cream	

SALADS

CHICKEN CAESAR SALAD char-grilled fresh chicken breast, baby gem lettuce, croutons, anchovies, streaky bacon, served with a creamy caesar dressing	10.50
CRAYFISH SALAD crayfish tails with crisp cos lettuce, cherry tomatoes, cucumber, sundried tomato mayonnaise & wedge of lemon	10.50

SIDES

BOWL OF FRIES	2.60	HOMEMADE CHUNKY CHIPS	2.60
GARLIC BREAD	2.95	SEASONAL VEGETABLES	2.95
MIXED SALAD	2.95	NEW POTATOES	2.50
CIABATTA BREAD	1.95		
ROCKET & PARMESAN	3.50		

PASTA DISHES

SPAGHETTI BOLOGNAISE traditional recipe, cooked with diced pancetta in a rich tomato & red wine sauce	9.95
CRAB OR PRAWN LINGUINE sautéed king prawns or fresh white crab meat cooked with chilli, garlic, cherry tomatoes, white wine and extra virgin olive oil tossed with linguine <i>Why not try both</i>	11.00
LASAGNE freshly baked with rich tomato sauce, mozzarella and parmesan cheese	10.50
SEAFOOD SPAGHETTI a selection of fish & shellfish cooked with chilli garlic & tomato sauce and topped with our selected fish of the week	13.00
MUSHROOM CARBONARA (V) sautéed mushrooms cooked with garlic in a creamy parmesan cheese sauce <i>Why not add chicken and pancetta</i>	9.50
PENNE DIAVOLO (V) freshly cooked penne pasta with tomato basil and fresh chilli <i>Why not add chicken and chorizo</i>	8.50
ITALIAN MEATBALLS "one of the best home made Italian meatballs in town!" marinated in rich tomato sauce, served over freshly cooked linguine	11.50
HALLOUMI FETTUCCINE (V) grilled halloumi, served with red pesto, pine nuts, olives, roast mediterranean vegetables and sun dried tomatoes	10.50
CHICKEN MILANESE breaded chicken breast on spaghetti with fresh basil & tomato sauce	11.00
LOBSTER RAVIOLI semolina flour ravioli, filled with chunks of lobster with a creamy tomato & basil sauce, topped with rocket	12.90

MAIN COURSES

FILLET STEAK 100% British Beef served with grilled flat mushroom, slow roast tomato and hand cut chips or fries	18.90
SIRLOIN STEAK 100% British Beef served with grilled flat mushroom, slow roast tomato and hand cut chips or fries <i>Add a sauce to complement: red wine jus, blue cheese or pepper sauce</i>	16.90
CARAMELISED PORK LOIN char-grilled pork loin served with cabbage and pancetta, mashed potato, vegetable medley, apple chutney and red wine jus	13.95
CORN-FED CHICKEN SUPREME pan roast chicken breast, with savoy cabbage & pancetta, served with chive mashed potato & wild mushroom sauce	13.50
CAJUN CHICKEN & AVOCADO char-grilled cajun spiced chicken fillet with half avocado, red pesto & dressed mixed salad	12.00
VENISON char-grilled venison steak with poached pear cauliflower purée and curly kale topped with red wine jus	14.90
SALMON FILLET & AVOCADO pan fried salmon fillet, served with half avocado, red pesto & dressed rocket salad	13.00
BEEF BRISKET slow braised rolled beef brisket with curly kale and fine beans served with spring onion mashed potato & red wine jus	13.50
SIZZLING SALMON FILLET cooked in white wine & garlic served with bell peppers and sautéed new potatoes <i>Why not add prawns</i>	14.00
	16.50