



## Luna Del Mar Sharing Feast

### Sharing starters

Home made sea salt and rosemary focaccia (√)  
Goats cheese fondue with spinach and truffle oil (v)  
Jerk pork fritters with jerk mayo and jalapeno

### Sharing mains

Wood oven roasted Picanha with smoked garlic and herb salsa (gf)  
Lemon and herb grilled whole chicken (gf)  
Blackened shrimp with market salsa (gf)

### Sharing sides

Wood roasted pumpkin with tahini yogurt and spiced seeds (v,gf)  
Fingerling potato, local callaloo and spiced shallot salad (√,gf)  
Grilled broccolini with lemon aioli and toasted almonds (v,gf)  
Local leaf salad (√, gf)

**gf= gluten free, v = vegetarian, √ = vegan**

CI \$75

\*16% gratuities will be added to the final bill

Please be advised that food prepared in our kitchen may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other potential allergens.

While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.