

LUNA BEACH

Luna bean coffee shop

HOT COFFEE

ESPRESSO | DOUBLE SHOT \$ 3.00 | \$ 4.00

Honduran finest coffee roasted top perfection.

ESPRESSO MACCHIATO \$ 4.00

Single espresso with milk foam on top.

CAPPUCCINO \$ 4.00

Perfect balance of espresso, steamed milk and foam.

AMERICANO \$ 4.00

Single espresso poured over with hot water.

LATTE MACCHIATO \$ 4.00

Shot of espresso with steam milk.

MOCHACCINO \$ 4.00

Espresso with steamed milk and chocolate.

DRIP COFFEE \$ 3.00

Coffee made by pouring boiling water over ground coffee.



COLD COFFEE



OREO FRAPPUCCINO \$ 6.00

Blended coffee with milk and syrup with Oreo cookies.

ICED MOCHA \$ 5.00

Espresso, chocolate and milk served over ice.

ICED CARAMEL MACCHIATO \$ 6.00

Popular espresso based ice coffee with caramel.

ICED CHAI LATTE \$ 6.00

Chai tea with milk served over ice.

COLD BREW \$ 3.00

Strong iced coffee brewed over night

DALGONA COFFEE \$ 5.00

Korean coffee with milk, sugar, served over ice.

ICED TEA \$ 6.00

Tips are not included in price./ Taxes are not included in price.

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COCKTAILS

MIMOSA		\$ 10.00
The king of brunch cocktails. Finely blended prosecco and orange juice.		
BELLINI		\$ 10.00
A Venetian cocktail from 1934. Prosecco and peach puree.		
BLOODY MARY		\$ 10.00
Cocktail containing vodka, tomato juice, and other spices. Feel free to tell us how you like it.,		
APEROL SPRITZ		\$ 10.00
3 parts of Prosecco, 2 parts of Aperol, 1 part of sparkling water, endless divine experience from Europe.		

SOFT DRINKS

BOTTLED WATER	\$ 3.00
COCA COLA COCA COLA ZERO	\$ 3.00
PEPSI PEPSI LIGHT	\$ 3.00
SPRITE	\$ 3.00
MIRINDA	\$ 3.00
TONIC WATER CANADA DRY	\$ 3.00
CLUB SODA CANADA DRY	\$ 3.00
LIPTON ICE TEA	\$ 3.00
PINEAPPLE / ORANGE JUICE	\$ 3.00



SPIRITS

JOHNNIE WALKER BLACK LABEL	\$ 12.00	JOSE CUERVO ESPECIAL GOLD	\$ 6.00
JACK DANIELS	\$ 10.00	FLOR DE CAÑA ESPRESSO	\$ 5.00
TANQUERAY	\$ 10.00	FLOR DE CAÑA 18 AÑOS	\$ 10.00
KETEL ONE	\$ 8.00	BAILEYS	\$ 6.00
JOSE CUERVO ESPECIAL SILVER	\$ 6.00	AMARETTO DISARONNO	\$ 6.00

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BREAKFAST

AMERICANO

two eggs your way | bacon or sausage | homemade hash browns | toast | butter | homemade jelly

\$ 11.00

HUEVOS RANCHEROS

Two eggs | corn tortilla | mozzarella cheese | homemade ranchera sauce | avocado | charro beans | sliced bacon.

\$ 15.00

TIPICO breakfast Honduran style

two eggs your way | refried beans | fried plantain | homemade pico de gallo | corn tortilla | mozzarella cheese.

\$ 10.00

OMELETTE

bacon | mushrooms | pepper | onion | mozzarella cheese | red sauce | fresh avocado | parmesan cheese | toast

\$ 12.00

CHILAQUILES breakfast Mexican style

nachos | green tomatillo sauce | mozzarella cheese | grilled chicken | two eggs your way | avocado | onions | pico de gallo.

\$ 14.00

EGGS BENEDICT

two poached eggs | English muffin | slow cooked pork belly | bear-naise sauce | balsamic reduction salad

\$ 14.00



BREAKFAST SANDWICH

two eggs of your choice | bacon or sausage | cheese | avocado | homemade bread | choice of fresh fruit or hashbrowns

\$ 10.00

SWEET BREAKFAST

FRENCH TOAST

two slices of homemade brioche | cinnamon | fresh fruit | coffee cream | caramelized walnuts | homemade jelly.

\$ 13.00

WAFFLES

four waffles | homemade jelly | syrup | sausage or bacon | fresh fruit on the side

\$ 9.00

PANCAKES

three light and fluffy pancakes | homemade jelly | syrup | coffee cream | fresh fruit on the side.

\$ 13.00

HEALTHY BREAKFAST

YOGURT & GRANOLA BOWL

large bowl of yogurt and granola | fresh fruit

\$ 8.00

FRESH FRUIT PLATE

selection of seasonal fresh fruit

\$ 8.00



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CRUDOS & CEVICHEs

TUNA TARTAR

fresh tuna | watermelon | red onion | avocado | pickled mustard seeds caviar | chips of the day.

\$ 17.00

SHRIMP AGUACHILE

shrimp ceviche | cucumber | red onion | seasonal fruit | passion fruit aguachile | chili cabro | avocado | chips of the day

\$ 15.00

CEVICHE

fish of the day | red onion | grilled palm heart | jalapeño | sweet potato | leche de tigre | avocado | chips of the day.

\$ 12.00

TIRADITO

catch of the day sashimi | cucumber | red onion | avocado | yellow miso ponzu sauce | sesame mayo | chips of the day

\$ 15.00

SALADS & ANTIPASTI & MORE

GRILLED CHICKEN SALAD

grilled chicken breast | lettuce mix | cherry tomatoes | green olives | homemade croutons | parmesan cheese | homemade tartar dressing

\$ 14.00

BEEF CARPACCIO

sliced beef tenderloin | lime juice | red onion | mushrooms | Capers | parmesan cheese | truffle mayo | homemade bread Canapé

\$ 15.00

SHRIMP SALAD

grilled shrimp | lettuce mix | purple cabbage | season fruit | cherry tomatoes | candied nuts | feta cheese | citrus dressing

\$ 16.00

EGGPLANT ANTIPASTO (vegetarian option)

sliced eggplant | mozzarella cheese | capers | red onions | peperonata | balsamico | truffle mayo | fresh herbs | bread canapé.

\$ 15.00

BEEF TENDERLOIN SALAD

grilled beef tenderloin | lettuce mix | cucumber | green olives | caramelized onions | cherry tomatoes | avocado | tortilla chips | balsamic reduction | blue cheese dressing.

\$ 17.00

BABA GANOUSH (vegan option)

roasted eggplant | olive oil | tahini | pepperoncino | parsley | homemade plantain naan bread

\$ 14.00

FRIED

FISH & CHIPS

fried fish bits | beer tempura | onion rings or fries | homemade pickles | lime | tartar sauce

\$ 13.00

CHICKEN WINGS

chicken wings marinated for 24 hours | spiced flour | homemade sauce buffalo, teriyaki, BBQ | fries.

\$ 15.00

SHRIMP TACOS

shrimps | panko | homemade corn tortilla | mozzarella cheese | coleslaw | avocado | red onion | fresh herbs | pickled jalapeños | pico de gallo | tartar sauce | citrus dressing.

\$ 17.00

PORK BELLY TACOS

pork belly cooked low and slow | homemade corn tortilla | mozzarella cheese | avocado | red onions | pickled radish | fresh herbs | pico de gallo | smoked green sauce | pickled vegetables.

\$ 15.00

GRILL

BEEF TENDERLOIN

grilled beef tenderloin | truffle cauliflower pure | butter glazed green peas | potatoes herbs de Provence | parmesan cheese | blue cheese sauce.

\$ 25.00

CHICKEN QUESADILLAS

\$ 15.00

SHRIMP QUESADILLAS

\$ 15.00

BEEF QUESADILLAS

\$ 19.00

BISQUE MUSSELS

mussels | homemade bisque sauce | sliced jalapeño | lime | fresh herbs | homemade focaccia bread | fries.

\$ 19.00

flour tortilla filled | mozzarella cheese | caramelized red onions guacamole | pico de gallo | sour cream.

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BURGERS & SANDWICHES

RICHY'S BURGER

\$ 15.00

grilled angus ground beef | cheddar cheese | homemade bun | lettuce | tomatoes | onions | crispy bacon

LUNA BURGER

\$ 15.00

grilled angus ground beef | Swiss cheese | homemade bun | mushrooms | caramelized onions | balsamic vinegar

FLORENTINA BURGER

\$ 15.00

grilled angus ground beef | Swiss cheese | homemade bun | caramelized red wine onions | balsamic vinegar | mushrooms | spinach | blue cheese,

SPICY CHICKEN SANDWICH

\$ 15.00

battered fried chicken breast | spicy pepper sauce | homemade bun | your choice of buffalo, teriyaki or BBQ sauce.

PULLED PORK SANDWICH

\$ 15.00

marinated pork loin | homemade BBQ | coleslaw | homemade pickles

J'S FISH SANDWICH

\$ 15.00

fired fish of the day | panko | homemade bun | lettuce | tomato | onions | homemade tartar sauce.

CAPRESE SANDWICH (vegetarian option)

\$ 15.00

Homemade focaccia bread | fresh mozzarella | tomato | arugula | pesto

DESSERTS

CHOCOLATE BROWNIE

\$ 9.00

LUNA FLAN

\$ 9.00

APPLE CHEESECAKE

\$ 9.00

