

— Tapas Fusion —

Blue Cheese Crusted Tenderloin

WITH SAUTEED VEGETABLES, BALSAMIC REDUCTION AND A PASSION FRUIT SAUCE. \$9.49

Coffee Rubbed Filet

WITH A SHALLOT MARMALADE AND A PASSION FRUIT REDUCTION. \$8.99

Tempura Pork Tenderloin

SERVED ON FIELD GREENS WITH A SPICY GINGER SAUCE. \$10.99

Fire Roasted Pork Tenderloin

WITH A MAPLE HORSERADISH GLAZE. \$7.99

Peanut Chicken

BROILED OVER AN OPEN FLAME AND DRIZZLED WITH A HOMEMADE PEANUT SAUCE. \$6.49

Grilled Chicken & Chorizo

ARTICHOKE PAELLA WITH A SPICY TOMATO SAUCE. \$7.99

Shrimp, Clams & Mussel Paella \$7.99

Vested Shrimp

STUFFED WITH HORSERADISH WRAPPED WITH BACON AND SERVED WITH A CHERRY CHIPOTLE BBQ SAUCE. \$6.99

Pan Seared Ahi Tuna

WITH SAUTEED VEGETABLES AND ROASTED PINEAPPLE. \$7.49

Lobster Spring Rolls

WITH JULIENNE VEGETABLES AND REAL MELTED BUTTER. \$6.99

Thai Spring Rolls

WITH A SWEET/SPICY SOY DIPPING SAUCE. \$4.99

Calamari

SERVED WITH A HOMEMADE SPICY TOMATO SAUCE. \$9.99

Tocino & Garlic Stuffed Mushrooms

WITH GARLIC AND PARSLEY. \$5.49

Shrimp Cocktail

TAIL ON SHRIMP WITH HOMEMADE COCKTAIL SAUCE. \$6.99

Mango Bourbon Scallops

BACON-WRAPPED SEA SCALLOPS WITH A SWEET MANGO-BOURBON BBQ SAUCE, OVER THIN-CUT ONION RINGS WITH FRESH MANGO RELISH. \$10.95

Homemade Crab Cakes

SERVED WITH A TROPICAL MANGO RELISH. \$7.49

Crab Rangoon

JUMBO LUMP CRAB MEAT MIXED WITH CREAM CHEESE AND A SPECIAL BLEND OF HERBS AND SPICES, WRAPPED IN WONTON SKIN, AND FRIED TO CRISPY PERFECTION. \$8.99

Gazpacho

THE TRADITIONAL SPANISH COLD SOUP WITH OUR OWN SIGNATURE TWIST AND TOPPED WITH YOUR CHOICE OF LOBSTER OR SHRIMP. \$4.49

Avacado Egg Rolls

SUN-DRIED TOMATOES AND RED ONIONS WITH A HONEY-CILANTRO DIPPING SAUCE. \$8.99

— Fresh Salads —

Caramelized Apple Salad with Candied Pecans

GRANNY SMITH APPLES SAUTEED WITH HONEY, BROWN SUGAR AND AMARETTO TOSSED WITH FRESH FIELD GREENS, CANDIED PECANS, MAYTAG BLUE CHEESE AND A RASPBERRY ORANGE VINAIGRETTE. \$7.99

Blackened Carpaccio Salad

CAJUN STYLE MEDIUM RARE BEEF TENDERLOIN LAID ATOP A BED OF FRESH FIELD GREENS, GRAPE TOMATOES, RED ONION, COOL BLUE CHEESE, AND DRIZZLED WITH A HOMEMADE HORSERADISH DRESSING. \$8.49

Thai Salad with Grilled Pineapple & Spicy Vinaigrette

THAI MARINATED CHICKEN BREAST TOSSED WITH PECANS, SCALLIONS, MANDARIN ORANGES, ROASTED PINEAPPLE, CRISP CHOW MIEN NOODLES AND TOPPED WITH A SPICY SOY VINAIGRETTE. \$7.99

Citrus Chicken Salad

CITRUS MARINATED SHREDDED CHICKEN ON ARUGULA BLEND OF GREENS, CARROTS, RED ONIONS, ROMA TOMATOES, STRAWBERRIES, PINEAPPLES AND CANDIED HAZELNUTS. SERVED WITH A MANGO RASPBERRY DRESSING. \$8.99

Peppercorn Tenderloin Salad

SLICED PEPPERCORN TENDERLOIN PLACED UPON A FRESH BED OF SPRING MIX, WITH ROMA TOMATOES, CUCUMBERS, CRUMBLLED BLUE CHEESE AND CARROTS WITH A ZESTY PARMESAN DRESSING. \$9.79

— Paninis —

Served with your choice of waffle fries or soup.

Brie, Ham & Pear Panini \$7.69

Italian Meat Panini \$7.69

Chicken Tapenade Panini \$7.49

Vegetarian Panini \$7.49

Grilled Beef Tenderloin Panini \$8.99

Tangy Turkey Raspberry Panini \$7.69

— Lollipops —

Szechuan Beef Lollipops

WITH A PLUM DIPPING SAUCE. \$7.49

Surf & Turf Lollipops

WITH MARINATED SHRIMP AND FILET WITH A HORSERADISH DRIZZLE AND SPICY TOMATO SAUCE. \$8.99

Stuffed Chicken Lollipops

WITH FONTINA CHEESE AND PROSCUITTO SERVED WITH WARM MARINARA. \$7.49

Chicken Sake Lollipops

CRUSTED WITH PECANS AND A HOISON DIPPING SAUCE. \$7.99

Mixed Grill

A MIXTURE OF SCALLOPS, SURF & TURF, AND CHICKEN SAKE LOLLIPOPS WITH ROASTED RED POTATOES AND A HOISIN DIPPING SAUCE. \$10.95

— Gourmet Sliders —

Kobe Beef Sliders

WITH LETTUCE, TOMATO AND GOUDA CHEESE. (2) \$5.69 • (4) \$9.99

Salmon Bites

WITH GARLIC AIOLI. (2) \$5.69 • (4) \$9.49

Chicken Parmesan Petites

WITH FRESH MOZZARELLA AND MARINARA. (2) \$4.99 • (4) \$8.99

Veggie Bites

WITH PROVOLONE AND GARLIC AIOLI. (2) \$4.99 • (4) \$8.99

Filet Sliders

WITH SHOESTRING ONIONS AND CHIPOTLE KETCHUP. (2) \$6.99 • (4) \$10.99

— Bruschetta —

Four pieces per serving. Mix and match two of the selections below.

Brie & Apples with Fig Spread

Fresh Mozzarella with Tomato Basil

Smoked Salmon

Roasted Artichoke Hearts

Prosciutto with Figs & Mascarpone

Roasted Peppers with Goat Cheese

Hummus

\$9.99

— Desserts —

Chocolate Raspberry Torte

CRISPY, CREAMY AND SMOOTH LAYERED WITH CHOCOLATE AND RASPBERRY SAUCE AND TOPPED WITH FRESH WHIPPED CREAM. \$6.49

Tres Leche

FLUFFY WHITE CAKE SOAKED IN THREE MILKS, AND TOPPED WITH A DECADENT VANILLA FROSTING. \$5.99

Italian Tiramisu

SPONGECAKE AND WHIPPED CREAM SOAKED IN ESPRESSO AND COFFEE FLAVORED LIQUER. SERVED WITH CHOCOLATE COVERED ESPRESSO BEANS. \$6.49

Almond/Amaretto Strata

TOASTED ALMONDS AND AMARETTO LIQUER INCORPORATED IN A LIGHT WHITE CAKE AND SERVED WITH A SHOT OF KHALUA. \$6.99

Creme Brulee

YYYUJUMMM!!! THE CLASSIC DONE CORRECTLY WITH CARAMELIZED SUGAR AND ICE CREAM IF DESIRED. \$6.49

New York Cheesecake

'NOUGH SAID. \$5.99



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— Entrees —

Orange Glazed Shrimp

TEMPURA BATTERED SHRIMP SERVED ATOP A PINEAPPLE/COCONUT RICE, AND TOPPED WITH A TANGY ORANGE SAUCE. \$11.99

Pad Thai

SAUTEED CHICKEN AND SHRIMP MIXED WITH BROCCOLI, CARROTS, RED PEPPERS, SNAP PEAS, AND UDON NOODLES AND TOSSED WITH A HOMEMADE PEANUT/GINGER SAUCE. TOPPED WITH CRUSHED PEANUTS AND SERVED WITH FRESH LIME. \$11.99

Teriyaki/BBQ Marinated Pork Tenderloin

2 DAY MARINATED PORK TENDERLOIN SEARED AND SERVED WITH A SOUTHWESTERN WILD RICE. \$10.99

Vera Cruze Style Tilapia

PANKO CRUSTED, AND PAN FRIED TILAPIA SERVED OVER A BED OF VEGETABLES AND RED POTATOES AND TOPPED WITH A SPANISH BASIL SAUCE. \$11.99

Blue Cheese Tenderloin

MARINATED BEEF TENDERLOIN SEARED AND PLACED ATOP A BED OF SEASONED VEGETABLES AND RED POTATOES, CRUSTED WITH BLEU CHEESE AND TOPPED WITH BALSAMIC GLAZE AND PASSION FRUIT SAUCE. \$11.99

Coffee Rubbed Filet

TENDER FILET RUBBED WITH 100% ARABICA COFFEE, COOKED TO MEDIUM RARE AND PLACED UPON A BED OF SEASONED VEGETABLES AND TOPPED WITH A GARLIC/SHALLOT MARMALADE. \$12.99

Tempura Pork Tenderloin

FRESH PORK TENDERLOIN DIPPED IN OUR LIGHT TEMPURA BATTER AND DEEP FRIED TO MEDIUM. SERVED ATOP FRESH FIELD GREENS AND TOPPED WITH A SPICY GINGER SAUCE. \$11.99

Filet Medallions Au Poivre

SAUTEED WITH PEPPER AND BRANDY AND SERVED WITH CREAMED SWEET CORN AND GOLDEN MASHED POTATOES. \$14.99

Red Brick Chicken

CHICKEN BREAST MARINATED IN ANCHODIOTE, LIME, GARLIC AND CHARBROILED. SERVED WITH SWEET CORN SALSA AND SMOKED BAKED BEANS. \$13.99

— Specialty Pizzas —

BBQ Chicken Pizza

WITH SEASONED CHICKEN, RED ONION, SMOKED GOUDA, MOZZARELLA, AND CILANTRO. \$9.99

Vegetarian Pizza

WITH ARTICHOKE, ROASTED RED PEPPERS, MUSHROOMS, SPINACH, SHALLOTS, MARINARA AND MOZZARELLA. \$9.99

Lobster Pizza

WITH LANGOSTINO LOBSTER MEAT, MELTED MOZZARELLA, FRESH TOMATOES AND SWEET BASIL. \$11.50

Pizza A La Perri

WITH SAUSAGE, ARTICHOKE, SPINACH, RED SAUCE, OLIVE OIL, MOZZARELLA, CARAMELIZED ONIONS AND KALAMATA OLIVES. \$9.

— Sushi —

Sushi rolls (maki)—eight pieces per roll.

Tempura Sweet Potato

FRESH AVOCADO AND BROWN SUGAR SOY MAPLE REDUCTION. \$6.99

Spicy Ahi

FRESH AHI TUNA WITH SPICY MAYONNAISE, CHIVES. AND SHALLOTS. \$6.99

Crunchy Salmon

TEMPURA SALMON WITH A DAB OF SPICY MAYO, FRESH CHIVE, AND CUCUMBER. \$7.25

Tempura Shrimp

TEMPURA SHRIMP, AVOCADO, AND IMITATION CRAB MEAT. \$6.59

California Roll

IMITATION CRAB, CUCUMBER, CHIVE, AVOCADO, AND SPICY MAYO. \$6.99

Philadelphia Roll

SALMON, CREAM CHEESE, AND AVOCADO. \$7.59

Unagi

COOKED RIVER EEL, AVOCADO, CHIVE, AND CUCUMBER. \$8.69

Tempura Lobster

TEMPURA LOBSTER, SPICY MAYO, SHALLOT, AND CREAM CHEESE. \$9.99

Spider

TEMPURA SOFT SHELLED CRAB, AVOCADO AND CHIVES. \$9.75

Rainbow Roll

SALMON, SHRIMP, AVOCADO, SPICY MAYO, AND AHI TUNA SLICED ON TOP. \$10.95

Dragon Rolls

CUCUMBER, IMITATION CRAB, CHIVE, SHRIMP WITH AVOCADO AND COOKED RIVER EEL. \$10.95

Nigiri Sushi

FOUR PIECES PER ORDER—AHI TUNA, SALMON, PRAWNS AND UNAGI. \$7.99

— Wines —

All wines available for retail purchase.

	GLASS	BOTTLE
Red Wines		
ROOT 1 CABERNET CHILE	\$6.75	\$26.00
LA CREMA PINOT NOIR SONOMA, CA	\$6.75	\$26.00
RECANATI MERLOT ISRAEL	\$6.50	\$25.00
WISHING TREE SYRAH AUSTRALIA	\$6.00	\$24.00
ESCUDO ROJO CHILE	\$6.75	\$26.00
CONDESSA CRIANZA SPAIN	\$6.00	\$24.00
CELESTE 7 PM SPAIN	\$7.50	\$30.00
HARAS CABERNET SAUVIGNON CHILE		\$24.00
COOPER'S CREEK MARLBOROUGH PINOT NOIR NEW ZEALAND		\$28.00
FREI BROTHER'S RESERVE SYRAH SPAIN		\$33.00
EL PORTILLO MALBEC ARGENTINA		\$24.00
FRONTIER RED SANTA YNEZ, CA		\$22.00
OOPS CHILE		\$25.00
PENASCAL TEMPRANILLO SPAIN		\$18.00
VENTISQUERO CARMENERE RESERVE CHILE		\$26.00
GLORIOSO RESERVE SPAIN		\$27.00
White Wines		
TRUE EARTH CHARDONNAY NAPA, CA	\$6.00	\$24.00
ZENATO PINOT GRIGIO ITALY	\$6.50	\$25.00
CLEAN SLATE RIESLING GERMANY	\$6.00	\$23.00
COOPER'S CREEK MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND	\$6.50	\$25.00
HARAS SAUVIGNON BLANC CHILE	\$6.00	\$24.00
GAGLIARDO MOSCATO NAPA VALLEY, CA		\$28.00
ROOT 1 CHARDONNAY CHILE		\$25.00
ROBERTSON GEWURTZRAMINER SOUTH AFRICA		\$22.00
Argentinean House Wines		
CHARDONNAY	\$4.50	\$18.00
MERLOT		
CABERNET SAUVIGNON		
WHITE ZINFANDEL		