

FOR THE TABLE

GUACAMOLE (V)(G)(D) 14
pico de gallo + jalapeño + cilantro + lime
 pork belly +3 • spicy tuna +6
 spicy crabmeat + 6 (S)

ANTOJITOS

CHICHARRÓN (S) 16
pork belly + crispy shrimp + cholula aioli
tajin + fresh lime

QUESO FUNDIDO (V) 15
mexican cheese blend + salsa + tortillas
 pork belly +3 • chorizo +3 • wild mushrooms +2

TUNA TOSTADA (D) 16
citrus-soy sauce + chipotle aioli + avocado
salsa macha + fresh lime

SHRIMP + SCALLOP AGUACHILE* (G)(S)(D)....18
cucumber and radish salad + avocado purée
roasted chile oil + tortilla chips

QUESADILLA (V) 14
mexican cheese blend + house made salsa
crema + flour tortilla
 al pastor chicken +4 • carne asada +6
 guajillo shrimp + 5 • carnitas +4

TORTILLA SOUP (V)(G) 9
crema + crispy tortilla strips + cilantro
 al pastor chicken +4

ENSALADAS

al pastor chicken +4 • carne asada +6,
 salmon +5 • guajillo shrimp +5

LUNA ROJA SALAD (V)(G) 16
mixed greens + roasted corn + black beans
avocado + cherry tomatoes + cotija cheese
crispy tortilla strips + cilantro lime
vinaigrette

TIJUANA CAESAR* (V)(G) 14
chipotle & roasted garlic caesar dressing
cotija cheese + chicharrón panko

BEETS + BURRATA (V)(G) 14
chipotle dressing + pistachios + fresh mint

SIDES

STREET CORN ESQUITES (V)(G) 8

RED CHILE RICE (G)(D) 6

SLOW COOKED PINTO BEANS (V)(G) 6

ROASTED PLANTAINS (V)(G) 7
chipotle honey + crema

ENCHILADAS

served with rice & beans

ENCHILADAS SUIZAS (G) 18
chicken + mexican cheese blend + cotija cheese
creamy tomatillo & poblano sauce + cilantro
pickled red onions

ENCHILADAS DE MARISCOS (G)(S) 22
shrimp + crab + scallops + guajillo cream sauce
crema + cilantro salad

ENCHILADAS DEL HUERTO (V)(G) 16
roasted onions + poblanos + mushrooms
squash + guajillo cream sauce + crema
queso fresco

TACOS

three tacos on locally hand pressed
 La Norteña tortillas

AL PASTOR (G)(D) 15
achiote roasted chicken + salsa verde cruda
pineapple + fresh cilantro

GUAJILLO SHRIMP (G)(S)(D) 16
cabbage + pico de gallo + yuzu tartar sauce

VAMPIRO 18
carne asada + cheese + avocado + crema
salsa tatemada + pico de gallo

CRISPY BAJA COD (D) 16
yuzu tartar + cabbage + pico de gallo

WILD MUSHROOM (V)(G) 14
herb ricotta + truffle + poblano chile salsa

ENTRADAS

PORK SHANK CARNITAS (D) 26
salsa verde + pickled red onions + cilantro
pickled chilies + flour or corn tortillas

ANCHO GLAZED SHORT RIBS (V) 33
sweet potato purée + ancho maple reduction
charred poblano and corn relish + cilantro

FAJITAS 19
onions and peppers + pico de gallo + crema
guacamole + flour or corn tortillas(G)
 al pastor chicken +8 • guajillo shrimp +9
 carne asada +10 • roasted garlic mushrooms +6 (V)

ADOBO GRILLED SALMON* (D) 27
black bean purée + salsa verde cruda + radish
lime oil + micro greens

CHIPOTLE HONEY GLAZED HALF CHICKEN . . 28
charred poblano mashed potatoes + charred
lime + roasted carrot & onion escabeche

CARNE ASADA* 38
marinated skirt steak + pinto bean purée
enchilada guajillo + house guacamole

SEARED SCALLOPS (S) 38
sweet corn purée + charred scallion relish
salsa macha

(V) VEGETARIAN • (G) GLUTEN-FREE • (S) CONTAINS SHELLFISH • (D) DAIRY-FREE

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



LUNA ROJA

DINNER MENU

LUNAROJADALLAS.COM

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