



CUISINE

A TRIBUTE TO TWO DISTINCT CULINARY TRADITIONS, THE MENU AT LUNA CAPTURES THE UNIQUE AND VARIED CUISINES OF LATIN AMERICA, YET RESPECTS ITS ROOTS IN THE AMERICAN SOUTH.



OUR COMMITMENT TO SUSTAINABILITY

LUNA IS COMMITTED TO IMPROVING DURHAM'S ENVIRONMENTAL, SOCIAL, AND ECONOMIC WELLBEING.

AS A RESTAURANT, WE HAVE A UNIQUE OPPORTUNITY TO FOSTER POSITIVE CHANGE IN OUR BELOVED COMMUNITY.

THE FOLLOWING ARE SOME OF OUR BEST PRACTICES:

- **WHenever possible, ingredients are sourced locally, from independent producers**
- **All meats are pasture-raised, cage-free, and free of antibiotics**
- **All seafood is sourced from independent North Carolina commercial fishermen**
- **All carryout materials are compostable**
- **All Durham Public School Teachers receive a 10% discount**
- **We are members of the Durham Living Wage Project**



**112 W. MAIN ST.
DURHAM, NC 27701
984-439-8702
LUNAROTISSERIE.COM**

STARTERS & SMALL PLATES

AGUACATE—ALMOND CRUSTED CRISPY FRIED AVOCADO,
JICAMA KALE SLAW, SWEET CORN SALSA (V)
7.75

CAMOTE CHIMICHURRI—CHIPOTLE-ROAST SWEET POTATOES,
BLACK BEANS, AVOCADO, SWEET CORN, CHIMICHURRI (GF, V+)
8.75

PALOMITAS—POPCORN, HERBS, SPICES, LIME ZEST (GF, V+)
3.50

FISH & CHIPS—CRISPY CORNMEAL CRUSTED LOCAL CATFISH,
YUCA FRITS, PICKLED JICAMA, CHILI-LIME REMOULADE (GF)
12.25

AREPAS—4 COLOMBIAN AREPAS
(1 EA. BEEF, CHICKEN, PORK, BEAN), AVOCADO,
JACK CHEESE, SWEET CORN SALSA (GF)
12.75

LUNA SALAD—ROMAINE, KALE, JICAMA, RED ONION,
ROASTED BELL PEPPER, HOUSEMADE CORN NUTS,
CILANTRO LIME VINAIGRETTE (GF, V, V+)
WHOLE—9.50

WITH SELECTION OF ROTISSERIE MEAT—13.75
HALF—4.75



GF = GLUTEN FREE

V = VEGETARIAN

V+ = VEGAN

* CONSUMING RAW OR UNDERCOOKED SEAFOOD
CAN INCREASE THE RISK OF FOODBORNE ILLNESS.

A GRATUITY OF 20% WILL BE APPLIED TO PARTIES OF 8 OR MORE

WOOD-FIRED ROTISSERIE MEATS*

WITH TWO SIDES

POLLO A LA BRASA (PERUVIAN ROAST CHICKEN)
ROTISSERIE-FIRED FREEBIRD CHICKEN, TRADITIONAL SAUCES (GF)
DARK—12.75
WHITE—13.75

CHILI-BRAISED MEYER LOCAL HARVEST
BEEF BRISKET (GF)
15.25

BLACKENED PULLED FREEBIRD CHICKEN (GF)
13.75

SEVEN SPRINGS HERITAGE PORK CARNITAS (GF)
14.25

VEGAN CHILI-BRAISED JACKFRUIT (GF)
11.75



GRAIN BOWLS

QUINOA, PEARLED BARLEY, BLACK BEANS, AND KALE,
TOPPED WITH CHOICE OF MEAT

CHILI-BRAISED MEYER LOCAL HARVEST BEEF BRISKET
13.50

BLACKENED PULLED FREEBIRD CHICKEN,
11.75

SEVEN SPRINGS HERITAGE PORK CARNITAS
12.75

VEGAN CHILI-BRAISED JACKFRUIT (V+)
11.25

* ALL MEATS ARE FREERANGE/GRASS-FED AND ANTIBIOTIC-FREE

PATACON PISAO

WITH ONE SIDE

MEAT, JACK CHEESE, JICAMA KALE SLAW, AND CHILI-LIME MAYO,
SANDWICHED BETWEEN TWO LARGE PLANTAIN DISCS

CHILI-BRAISED MEYER LOCAL HARVEST BEEF BRISKET (GF)
13.50

BLACKENED PULLED FREEBIRD CHICKEN (GF)
11.75

SEVEN SPRINGS HERITAGE PORK CARNITAS (GF)
12.75

CHILI-BRAISED JACKFRUIT (GF, V)
11.25



EMPANADAS

EACH—3.50

ONE WITH TWO SIDES—9.50 | TWO WITH A SIDE—9.50

MEAT

- BLACKENED PULLED CHICKEN, YUKON GOLD, ROASTED PEPPERS
- PORK CARNITAS, CARAMELIZED ONIONS, HOMINY, COLLARDS
- CHORIZO, YUKON GOLD, SWEET CORN, LIMA BEANS, QUESO BLANCO

VEGETARIAN

- QUINOA, BLACK BEAN, SWEET CORN, PEPPER JACK
- EGGPLANT, TOMATO, CARAMELIZED ONION, CHEVRE
- YUKON GOLD POTATOES, LIMA BEAN, SWEET CORN, SHARP CHEDDAR



Non-ALCOHOLIC BEVERAGES

HOUSE-MADE JUICES AND SPECIALTY TEAS
3.50

ARGENTINE MINT MATE, ECUADORIAN HORCHATA,
JALAPENO LEMONADE, SPICY CANE SUGAR GINGER ALE,
RUBY RED GRAPEFRUIT JUICE, VALENCIA ORANGE JUICE,
MANGO AGUA FRESCA, MIXED BERRY AGUA FRESCA,
PINEAPPLE AGUA FRESCA

ICED TEA AND COCA-COLA PRODUCTS
2.25

SIDES

3.50
CHOICE OF 3
9.50

CRISPY YUCA FRITS (GF, V, V+)

PAN ROASTED SUCCOTASH

WITH SMOKED BACON (GF)

SPICY BACON GOLLARDS (GF)

JICAMA KALE SLAW (GF, V)

BLACK BEANS AND COCONUT RICE (GF, V, V+)

MADUROS, CINNAMON CREME FRAICHE (GF, V)

PIMENTO HOMINY ‘MAC’ AND CHEESE (V)

SAUTEED ROASTED GARLIC KALE (GF, V, V+)