

tapas

THAI SPRING ROLLS 7

ADD LOBSTER or PORTABELLA 2

soy marinated cabbage and carrots. Served with homemade sauce on the side.

SEARED SCALLOPS 14

on wonton crisps with house slaw, sesame seeds and sweet & spicy vinaigrette - DF / GFO

STEAMED PEI MUSSELS 14

in spicy tomato sauce with basil and garlic - DF / GF

CALAMARI 12

fried and served with spicy tomato sauce - DF / GFO

PEANUT CHICKEN SKEWERS 9

seared and served with peanut sauce - DF / GF

SPICED MEAT FRITTERS 9

under marinara and parmesan over seasoned rice garnished with fresh basil

BAKED GOAT CHEESE 11

roasted red pepper and basil puree. served with toasted baguette - GFO

CRAB CAKES 10

served with mango red pepper relish and a strawberry- passionfruit vinaigrette - DF

ESPINACA CHEESE DIP 9

spinach and artichoke blend with flatbread - GFO

CRAB RANGOON 9

jumbo lump crab and cream cheese

bruschetta

FOUR piece plate - choose up to TWO bruschetta options . garnished with balsamic glaze **12**

mozzarella, tomato & pesto

prosciutto, boursin cheese & fig spread

brie, apples & fig spread

smoked salmon - DF

BACON WRAPPED DATES 12

bacon wrapped, stuffed with cream cheese and served with chili maple syrup - GF

MANGO BACON SCALLOPS 15

bacon wrapped over fried onion straws with mango relish, mango-strawberry- passionfruit sauce and bbq sauce - DF / GFO

CRABCAKE STUFFED MUSHROOMS 14

topped with provolone and balsamic reduction

TOCINO & GARLIC STUFFED MUSHROOMS 14

prosciutto and garlic mix topped with provolone and balsamic reduction

TEMPURA PORK TENDERLOIN 10

finished with sweet & spicy ginger sauce - DF

FIRE ROASTED PORK TENDERLOIN 10

finished with maple horseradish glaze - DF / GF

PORK POT STICKERS 8

paired with sweet & spicy ginger sauce - DF

CHEESE BOARD 16

assorted cheeses, prosciutto, green apple, dates, figs, nuts, and toasted flatbread

CAPRESE SALAD 12

sliced tomato, fresh mozzarella and basil drizzled with olive oil and balsamic reduction - GF

STUFFED CHICKEN SKEWERS 10

stuffed with prosciutto and provolone topped with parmesan served over marinara - GF

portabella & roasted red pepper - V

roasted red pepper & boursin cheese

bleu cheese crostini

marinated artichoke hearts - V

DF = Dairy Free, GF = Gluten Free, GFO = Gluten Free Options available , V = Vegan

sandwiches

SERVED WITH CHOICE OF WAFFLE FRIES, PARMESAN WAFFLE FRIES, SIDE SALAD, OR CUP OF SOUP

GOURMET GRILLED CHEESE 12

artisan cheeses, applewood bacon and tomato

PROSCIUTTO, BRIE & APPLE PANINI 12

with horseradish mayo

STEAK & WHITE CHEDDAR 15

caramelized onions and horseradish mayo

CUBAN PANINI 14

pork tenderloin, prosciutto, swiss, house slaw, pickles and horseradish mayo

GRILLED PORTABELLA PANINI 12

roasted red pepper, mozzarella and balsamic reduction

SMOKEHOUSE TURKEY PANINI 12

applewood bacon, gouda, tomato, chipotle mayo

CHIPOTLE CHICKEN FOCACCIA 12

roasted red pepper, avocado, gouda, cilantro, on a sundried tomato focaccia.

TURKEY ARTICHOKE PANINI 12

tomato, onion, and our four-cheese spinach & artichoke blend

soup & salad

SOUP DU JOUR

cup 5 • bowl 9 - ask your server about today's homemade soup options

HOUSE SALAD 10 • SIDE SALAD (HALF PORTION) 5

roasted red pepper, artichoke hearts, tomato, onion and balsamic reduction - DF / GF

STEAK & BLEU CHEESE SALAD 15

onion strings, tomato, roasted red peppers and cabernet reduction - GF

ASIAN SESAME CHICKEN SALAD 11

wonton strips, sesame seeds, almonds, fresh red peppers, carrots, cilantro, and sweet & spicy vinaigrette - DF / GFO

BBQ CHICKEN SALAD 12

house slaw, corn, red onion, cilantro and barbecue sauce - DF / GF

sliders

TWO FOR 8 • FOUR FOR 14 • ADD A SIDE OF FRIES 4 (slider buns contain dairy)

KOBE BURGERS

greens, tomato, gouda & horseradish mayo

FOUR-CHEESE BACON BURGERS

our four-cheese blend & applewood bacon

BOURSIN BURGERS

boursin cheese and caramelized onions

CAPRESE BURGERS

fresh mozzarella, tomato, pesto, balsamic reduction

BBQ CHICKEN SLIDERS

red onions, gouda cheese and cilantro

CHICKEN PARM SLIDERS

mozzarella, marinara and basil

AHI TUNA SLIDERS

roasted red peppers and garlic aioli

CRAB CAKE SLIDERS

fresh greens, roasted red pepper and garlic aioli

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Tapa La Luna



pizza

FIVE CHEESE 10 ADD --- BACON - 2 CHICKEN - 5 PROSCUITTO - 5 SHRIMP - 9
house 5-cheese blend with roma tomato, garlic, olive oil and basil

SPINACH & ARTICHOKE 12

four-cheese spinach & artichoke blend topped with mozzarella and fresh baby spinach- contains garlic

BBQ CHICKEN 12

mozzarella, red onions and cilantro over barbecue sauce

MEATBALL 12

mozzarella, roasted red pepper, onion, garlic and crushed red pepper over marinara, topped with fresh basil

LOBSTER 12

mozzarella, roma tomato and basil over a creamy lobster sauce

THAI CHICKEN 12

mozzarella, fresh red pepper, carrots, cilantro, and peanuts over a ginger teriyaki sauce

sushi

GLUTEN FREE SOY SAUCE WITH EVERY ROLL

CHEF'S ROLL 16

deep Fried - smoked salmon, surimi crab meat, cream cheese, chive, red pepper and cucumber, topped with caviar, Unagi sauce and spicy mayo

TAPA'S HOUSE ROLL 12

deep fried - crab, cream cheese, red pepper, and topped with Unagi sauce

ATLANTIC ROLL 12

Ahi tuna, smoked salmon, red bell pepper, cream cheese, chive, and spicy mayo - GF

TEMPURA SHRIMP 9

tempura battered shrimp, surimi crab meat and avocado - DF

CRUNCHY SALMON 10

tempura battered salmon, chive, cucumber and topped with spicy mayo - DF

CALIFORNIA ROLL 8

surimi crab, cucumber, chive, avocado and topped with spicy mayo - DF / GF

RAINBOW ROLL 14

salmon, shrimp, avocado, topped with spicy mayo and ahi tuna - DF / GF

PHILADELPHIA ROLL 10

salmon, cream cheese and avocado - GF

SPICY AHI 10

tuna, chive and topped with spicy mayo - DF / GF

VEGETABLE TEMPURA ROLL 9

tempura battered asparagus, carrots, red pepper and topped with Unagi sauce - DF

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entrees

BLEU CHEESE TENDERLOIN 20

marinated beef tenderloin with bleu cheese, roasted potatoes, grilled asparagus, balsamic glaze and strawberry passion fruit vinaigrette - GF

BEEF & ASPARAGUS 18

marinated tenderloin filet, asparagus sautéed in garlic and olive oil, sweet & spicy ginger sauce over rice noodles - DF / GF

MEDITERRANEAN SEA SAUTEE 22

shrimp, scallops, calamari, clams, mussels over rice noodles in a spicy tomato sauce - DF / GF

THAI STIR FRIED PORK 14

pork tenderloin, carrots, broccoli, red pepper, asparagus, with seasoned rice and spicy tomato sauce - DF / GF

PORTABELLA & VEGETABLE STIR FRY 14

portabella, carrots, broccoli, red pepper, and asparagus, with seasoned rice and spicy ginger sauce - DF / GF

PAD THAI 17

chicken and shrimp sautéed with carrots, broccoli, red pepper, asparagus, with rice noodles and spicy ginger & peanut sauces - DF / GF

SMOKED SALMON PESTO PASTA 17

smoked salmon sautéed with fresh pesto, roasted red pepper over rice noodles - GF

ANDOUILLE SAUSAGE & PEPPERS 15

with potatoes, roasted red pepper, and onion in marinara and demi glace with parmesan and basil - GF

CHICKEN MARSALA 20

sautéed with mushrooms in marsala wine and served with roasted potatoes and wilted greens

BEEF STROGANOFF 23

Beef tenderloin and mushrooms in a demi glace sauce topped with parmesan and fresh basil - GF

CHICKEN & ARTICHOKE PAELLA 16

chicken, artichokes, and chorizo in spicy tomato and thai chili sauces, mixed with seasoned rice accented with balsamic reduction and strawberry passionfruit sauce - DF / GF

SEAFOOD PAELLA 19

shrimp, calamari, clams, and mussels in spicy tomato and thai chili sauces, mixed with seasoned rice accented with our balsamic reduction and strawberry passionfruit sauce - DF

SALMON TERIYAKI 21

blanketed in homemade teriyaki sauce, with grilled asparagus, wilted greens, and rice noodles drizzled in our peanut sauce - GFO

TUNA TATAKI 21

seared ahi tuna, fresh carrots, broccoli, cucumber, red peppers marinated in sesame soy, topped with our house slaw, over rice noodles - DF / GF



desserts

ALL DESSERTS 7 • ADD SCOOP OF GELATO 3

ITALIAN TIRAMISU

lady fingers, espresso liqueur, mascarpone cheese, chocolate sauce and powdered sugar

CREME BRULEE

homemade custard with a freshly fired caramelized crust with homemade raspberry sauce

CHOCOLATE RASPBERRY CAKE

chocolate cake with our homemade raspberry sauce

DEEP FRIED BANANAS

honey, chocolate sauce & powdered sugar - DF

LEMON-BERRY CAKE

limoncello liqueur and powdered sugar with homemade raspberry sauce

TURTLE CHEESECAKE

chocolate and our homemade caramel whiskey sauce

PEARL SUGAR WAFFLE

vanilla bean gelato, honey, chocolate, and our homemade whiskey caramel sauce

kids menu

ALL KIDS MEALS 9

MOZZARELLA CHEESE PIZZA WITH MARINARA

TWO PLAIN KOBE SLIDERS WITH FRIES

TWO BARBECUE CHICKEN SLIDERS WITH FRIES

FOUR CHICKEN TENDERS WITH FRIES - DF

drinks

soda (coke, diet coke, sprite) 2.5

iced tea, lemonade 2.5

n/a ginger beer, ginger ale 3

juice (cranberry, orange, pineapple, grapefruit) 3

red bull 3.5

hot coffee, herbal tea 3.5

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Tapa La Luna



Catering

For catering and private events information including packages, availability inquiries, space rentals, and special menu options please contact :

Chef Jacob at: Tapalaluna226@gmail.com OR 815.217.0990

There is a copy of this menu as well as our beverage menu online at Tapalaluna.net

Please be able to provide a relative head count, desired event duration, and any important variables such as allergies, dietary restrictions, and physical accommodations. We look forward to hearing from you!

Hours of Operation

Tapa La Luna is a great meeting place for lunches - Please call ahead for parties larger than 8 people

MONDAY 11a - 2p • 4p - Kitchen closes at 10p, bar open late

TUESDAY NO LUNCH SERVICE • 4p - Kitchen closes at 10p, bar open late

WEDNESDAY 11a - 2p • 4p - Kitchen closes at 10p, bar open late

THURSDAY 11a - 2p • 4p - Kitchen closes at 10p, bar open late

FRIDAY 11a - 2p • 4p - Kitchen closes at 10p, bar open late

SATURDAY 11a - 2p • 4p - Kitchen closes at 10p, bar open late

CLOSED SUNDAYS



Tapa La Luna

• 226 East Lincoln Hwy, DeKalb, IL 60115 • 815.217.0990 • tapalaluna.net • tapalaluna226@gmail.com • Thank You •

Your feedback is important to us

Tapa La Luna can be found on Facebook *Tapa La Luna* or Instagram *@tapa_la_luna*

Also check out our website at www.tapalaluna.net