

tapas

THAI SPRING ROLLS 8

ADD LOBSTER 3 or PORTABELLA 2

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

SEARED SCALLOPS 15

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

STEAMED PEI MUSSELS 15

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

CALAMARI 13

fried and served with spicy tomato sauce - DF / GFO

PEANUT CHICKEN SKEWERS 10

seared and served with peanut sauce - DF / GF

SPICED MEAT FRITTERS 10

under marinara and parmesan over seasoned rice garnished with fresh basil

BAKED GOAT CHEESE 13

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

CRAB CAKES 12

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

ESPINACA CHEESE DIP 10

spinach and artichoke blend with flatbread - GFO

CRAB RANGOON 10

jumbo lump crab and cream cheese

bruschetta

FOUR piece plate - choose up to TWO bruschetta options . garnished with balsamic glaze **14**

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 16

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

CRABCAKE STUFFED MUSHROOMS 15

topped with provolone and balsamic reduction

TOCINO & GARLIC STUFFED MUSHROOMS 15

prosciutto and garlic mix topped with provolone and balsamic reduction

TEMPURA PORK TENDERLOIN 11

finished with sweet & spicy ginger sauce - DF

FIRE ROASTED PORK TENDERLOIN 11

finished with maple horseradish glaze - DF / GF

PORK POT STICKERS 10

paired with sweet & spicy ginger sauce - DF

SHIITAKE POT STICKERS 10

paired with sweet & spicy ginger sauce - DF

CHEESE BOARD 18

assorted cheeses, prosciutto, green apple, dates, figs, nuts, and toasted flatbread or fresh vegetables - GFO

CAPRESE SALAD 13

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

portabella & roasted red pepper - V

roasted red pepper & boursin cheese

bleu cheese crostini

marinated artichoke hearts - V

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Pricing includes taxes

Tapa La Luna



sandwiches

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

GOURMET GRILLED CHEESE 13

artisan cheeses, applewood bacon and sliced roma tomato

PROSCIUTTO, BRIE & APPLE PANINI 13

with horseradish mayo

STEAK & WHITE CHEDDAR 16

toasted on open face french roll, caramelized onions and horseradish mayo

CUBAN PANINI 15

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

GRILLED PORTABELLA PANINI 12

roasted red pepper, mozzarella and balsamic reduction

SMOKEHOUSE TURKEY PANINI 14

applewood bacon, gouda, tomato, chipotle mayo

CHIPOTLE CHICKEN FOCACCIA 14

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

TURKEY ARTICHOKE PANINI 14

tomato, onion, and our four-cheese spinach

soup & salad

SOUP DU JOUR

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

HOUSE SALAD 11 • SIDE SALAD (HALF PORTION) 5

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

STEAK & BLEU CHEESE SALAD 17

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

ASIAN SESAME CHICKEN SALAD 12

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

BBQ CHICKEN SALAD 13

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

sliders

TWO FOR 9 • FOUR FOR 16 • 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

BACON ONION JAM BURGERS

bacon-onion jam, gouda, bacon

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 peeper and garlic aioli

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pizza

FIVE CHEESE 11 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 14

mozzarella, red onions and cilantro over barbecue sauce

MEATBALL 15

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

LOBSTER 15

mozzarella, roma tomato and basil over a creamy lobster sauce

THAI CHICKEN 14

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

sushi

GLUTEN FREE SOY SAUCE WITH EVERY ROLL

CHEF'S ROLL 17

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 13

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

ATLANTIC ROLL 13

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

TEMPURA SHRIMP 10

tempura battered shrimp, surimi crab meat and avocado - DF

CRUNCHY SALMON 11

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

CALIFORNIA ROLL 9

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

RAINBOW ROLL 15

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

PHILADELPHIA ROLL 11

salmon, cream cheese and avocado - GF

SPICY AHI 11

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

VEGETABLE TEMPURA ROLL 10

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

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entrees

BLEU CHEESE TENDERLOIN 22

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

BEEF & ASPARAGUS 20

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

MEDITERRANEAN SEA SAUTEE 24

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

THAI STIR FRIED PORK 16

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

PORTABELLA & VEGETABLE STIR FRY 16

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

PAD THAI 19

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

SMOKED SALMON PESTO PASTA 19

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

ANDOUILLE SAUSAGE & PEPPERS 17

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

CHICKEN MARSALA 22

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

BEEF STROGANOFF 25

beef tenderloin and mushrooms in a demi glace sauce topped with parmesan and fresh basil - GFO

CHICKEN & ARTICHOKE PAELLA 18

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 21

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 23

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

TUNA TATAKI 23

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

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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) 3

iced tea, lemonade 3

n/a ginger beer, ginger ale 3

juice (cranberry, orange, pineapple, grapefruit) 3

red bull 4

hot coffee, herbal tea 4

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Catering, Private Events & Off-Site Bartending

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

General Manager Hana Green at: (815) 751-9851
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!



Tapa La Luna

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

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For live music schedule and general information see our website at www.tapalaluna.net