



Menu



TASTING MENU & WINE PACKAGE

Premium -

6 courses & 6 glasses of wine 10cl
1495,- per person

Classic -

4 courses & 4 glasses of wine 10cl
1095,- per person

Luna's 3 flight wine with
charcuterie & cheese board
375,- per person



Guide: 200,-

Join us for an inspiring tour through Luna's vineyard and into our bodega. Discover the journey of our wines from grape to bottle and hear the story behind the vineyard. A perfect experience for those who want to learn more and truly experience the atmosphere of the vineyard.

Knowledge session: 50,-

A shorter and more relaxed option for those who are curious but short on time - or for guests who have already joined our guided tour and would like a quick update.





Always at Luna

pan de ajo 75,-

garlic bread

mix de olivas 85,-

olive mix

totopos con guacamole 100,-

tortilla chips with guacamole

To share

embutidos - spanish cold cuts ½ 170,- full 325,-

*serrano ham, air-dried pork fillet,
chorizo, salchichón...*

quesos - spanish cured cheese ½ 175,- full 340,-

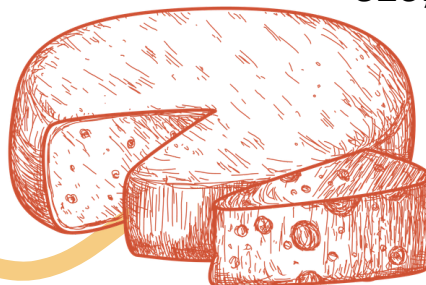
*delicate cheese board with various
cheeses and jams*

mix de quesos y embutidos 345,-

half cheese, half cured meats

pata negra 325,-

*the most delicious ham that
completely melts in your mouth...*



Meat

albóndigas spanish homemade meatballs in rich tomato sauce	145,-
chistorras al vino tinto spanish wine-braised sausage	145,-
alitas de pollo BBQ spanish-style chicken wings with BBQ sauce and pebre	145,-
tataki de picanha marinated picanha tartare with spring onion and wasabi mayonnaise	155,-
croquetas del chef ham or chicken croquettes...	145,-
carpaccio bresaola classic bresaola carpaccio with arugula, parmesan and pine nuts	150,-
nuggets de pollo caseros cornflake-crusted chicken nuggets with jalapeño mayonnaise	140,-

Veg.

patatas bravas & alioli fried potatoes with spicy tomato sauce and garlic mayonnaise	125,-
champiñones en salsa verde pan-fried confit mushrooms	140,-
pincho de alcachofas artichokes, feta-stuffed peppers and olives	140,-
feta crujiente en masa filo feta cheese wrapped in filo pastry with honey, seeds, citrus and pistachios	145,-
milhojas de motril mango, goat's cheese, parmesan and caramelised walnuts	150,-
ensalada de tomate tomato, bocconcini mozzarella & onion	140,-
tortilla española traditional Spanish potato omelette	125,-
timbal destructureado de remolacha smoked beetroot tower with blue cheese, pumpkin seeds, honey and rocket	145,-

Tapas

Fish

calamares fritos fried calamari	145,-
gambas al ajillo garlic-fried prawns with a spicy kick	155,-
sashimi de salmón marinated salmon sashimi with strawberries	160,-
gambas & alcachofas grill grilled prawns and artichokes	140,-
pulpo octopus with potato purée	155,-
bacalao remojón Luna's take on the classic Mediterranean salad, featuring cod, orange and black olives	160,-
vieiras oven-baked scallops in spiced butter	155,-

Tapas 2026

timbal de atún y remolacha tuna with a smoked beetroot tower, blue cheese, pumpkin seeds, honey and rocket	160,-
espárragos y gambas plancha con romesco grilled asparagus with prawns and romesco sauce	155,-
hinojo al horno con salmón oven-baked fennel and salmon with cream cheese and cabrales cream, cured salmon & citrus zest	145,-

Do you have any
allergies or questions
about our ingredients?
Please ask our staff!



A la carte

Nadiya's sallad
mixed salad with cucumber and
pickled fruit
*grilled chicken, prawns or salmon
*grilled halloumi

275,-

pescado del día
fish of the Day .. ask your server!

340,-

cordero
lamb fillet with potato gratin,
parsnip and red wine sauce

395,-

pasta Paula
tagliatelle with mushrooms
and cream sauce
*with chicken +45
*with veal +85

265,-

veal entrecôte
entrecôte with potatoes and your
choice of mushroom sauce or red
wine sauce

395,-

hamburguesa
200g angus burger served with
salad, dressing and potatoes

285,-

Coffee

irish coffee 150,- / 185,-
coffee with whiskey

luna coffee 145,-
Luna's signature coffee drink

kaffe karlsson 145,-
traditional Swedish coffee drink

carajillo 105,-
coffee with liqueur

Dessert

helado de crema catalana 140,-
frozen crème brûlée

cheesecake 150,-
heavenly cheesecake with red
berries

tocino de cielo 130,-
spanish dessert made with egg
yolks, sugar and coconut

tríptico de postres 265,-
enjoy three different desserts

brownie 130,-
allergy-friendly option available
(ask about our dream chocolate
cake!)

Luna's chocolate cake 150,-
Luna's popular chocolate cake with
blueberries and an oreo base

flan 145,-
crème brûlée pudding – glutenfree

postre del chef 130,-
ask your server...



Instagram
@lunalysekil



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