

# Lamoraga Restaurant

3936 Tamiami Trail N Naples FL 34103 · 12393313669 · Updated: Jan 14, 2026

[View online menu](#)



## FROM THE SEA 9

### Spanish Octopus

Octopus marinated in garlic and herbs finished on the grill and served wth our signature navy bean salad & sherry vinaigrette MKT

### P. E. I. Mussels\*

\$16.00

Fresh mussels sauteed with garlic, parsley and chorizo infused oil

### Garlic Shrimp

\$15.00

Shrimp sauteed with olive oil, garlic, Spanish chiles and parsley

### Calamari

\$15.00

Lightly dusted flash fried calamari with roasted almonds and a parsley citrus aioli

### Basil Wrapped Shrimp

\$14.00

Shrimp and basil leaf in Brick dough with a orange ginger chili sauce

### Lump Crab Stack

\$20.00

Tossed with mango aioli stacked on tomato & avocado

### Boquerones

\$14.00

Imported marinated white anchovies served in olive oil & grilled garlic bread

### Tuna Tartare

\$16.00

Diced ahi tuna with avocado, mango topped with a crispy plantain

### Bacalao

\$14.00

Cod fritters with lemon caper aioli

## FROM LAND 9

### Paleta Iberico Bellota Ham

\$25.00

One of the finest hams in the world, aged 18 months, with pan con tomate

### Seared Foie Gras

\$22.00

Seared foie gras with a berry port reduction, fresh berries over crostini

### Meats and Cheeses

AVAILABLE OPTIONS

A combination of cured meats and cheeses

\$20.00

Add Bellota ham: \$8.00

### Red pepper Roll

\$15.00

Pounded pork tenderloin roll stuffed with bacon, roasted red peppers and chipotle aioli

|                                                                             |                |
|-----------------------------------------------------------------------------|----------------|
| <b>Albondigas</b>                                                           | <b>\$15.00</b> |
| Beef & lamb meatballs in a piquant red pepper tomato sauce                  |                |
|                                                                             |                |
| <b>Maroccan Lamb</b>                                                        | <b>\$19.00</b> |
| Marinated grilled lamb lollipops on a chermoula aioli with quinoa tabbouleh |                |
|                                                                             |                |
| <b>Thai Chicken Spring Rolls</b>                                            | <b>\$14.00</b> |
| Served with peanut sauce and a soy glaze                                    |                |
|                                                                             |                |
| <b>Fusion Wings</b>                                                         | <b>\$15.00</b> |
| Honey teriyaki glazed chicken wings w/ blue cheese crumble                  |                |
|                                                                             |                |
| <b>Mushroom Caps</b>                                                        | <b>\$14.00</b> |
| Stuffed w/ Spanish chorizo, manchego cheese on a romesco sauce              |                |

PINCHOS 3

|                                                                                                                   |                |
|-------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Short Rib Pincho</b>                                                                                           | <b>\$14.00</b> |
| Crustini topped with braised short rib, mushroom ragout and mascarpone cheese, topped w/ shallot roasted tomatoes |                |
|                                                                                                                   |                |
| <b>Manchego Pincho</b>                                                                                            | <b>\$10.00</b> |
| Crispy bread topped w/ tomato puree, manchego cheese & quince paste                                               |                |
|                                                                                                                   |                |
| <b>Serrano Pincho</b>                                                                                             | <b>\$12.00</b> |
| Crustini topped with tomato puree, serrano ham and hard boiled egg                                                |                |

SOUPS 3

|                                                                                          |                          |
|------------------------------------------------------------------------------------------|--------------------------|
| <b>Lobster Bisque</b>                                                                    | <b>AVAILABLE OPTIONS</b> |
| Creamy lobster bisque topped with sherry infused cream                                   | \$12.00                  |
|                                                                                          | Sherry Shot: \$2.00      |
|                                                                                          |                          |
| <b>Andalusian Gazpacho</b>                                                               | <b>\$8.00</b>            |
| Chilled traditional tomato gazpacho with a delicate tomato foam, basil oil and pine nuts |                          |
|                                                                                          |                          |
| <b>Asturian White Bean</b>                                                               | <b>\$10.00</b>           |
| With chorizo, chicken & kale                                                             |                          |

SALADS 4

|                                                                                                                    |                |
|--------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Mediterranean Mixed Salad</b>                                                                                   | <b>\$12.00</b> |
| Fresh cucumber, ripe tomatoes, crisp romaine lettuce & feta cheese crumble mixed with a sumac vinaigrette and mint |                |
|                                                                                                                    |                |
| <b>Goat Cheese Salad</b>                                                                                           | <b>\$15.00</b> |
| Warm goat cheese crostini, steamed beets, baby kale with mixed greens, pistachios topped with balsamic reduction   |                |
|                                                                                                                    |                |
| <b>Melon &amp; Serrano Ham</b>                                                                                     | <b>\$14.00</b> |
| Serrano ham with cantaloupe melon on baby arugula and port reduction                                               |                |
|                                                                                                                    |                |
| <b>Tomato &amp; Fresh Burrata</b>                                                                                  | <b>\$14.00</b> |
| Tomatoes with burrata cheese, arugula, pine nuts, basil pesto drizzle and lemon vinaigrette                        |                |

ENTREES 9

|                                                                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Lamoraga Paella</b>                                                                                                                                 | <b>\$36.00</b> |
| Traditional Spanish saffron rice prepared with a selection of fresh seafood and chorizo                                                                |                |
| <b>Chilean Sea Bass</b>                                                                                                                                | <b>\$46.00</b> |
| Baked wasabi pea encrusted sea bass on top roasted cauliflower-mashed potatoes along with shiitake mushrooms & bok choy in a sweet soy reduction       |                |
| <b>Black Grouper</b>                                                                                                                                   | <b>\$38.00</b> |
| Grilled black grouper over carrot whipped potatoes & grilled artichoke with a lemon beurre blanc                                                       |                |
| <b>Scottish Salmon*</b>                                                                                                                                | <b>\$30.00</b> |
| Seared salmon over quinoa, spinach & mushroom medley                                                                                                   |                |
| <b>Lobster Truffle Fettuccine</b>                                                                                                                      | <b>\$42.00</b> |
| Maine lobster, cherry tomatoes, kale and fettuccine tossed in a lemon truffle cream sauce                                                              |                |
| <b>Bronzino</b>                                                                                                                                        | <b>\$36.00</b> |
| Seared bronzino filet, turmeric Israeliian couscous, arugula & fennel                                                                                  |                |
| <b>Local Mahi Mahi</b>                                                                                                                                 | <b>\$29.00</b> |
| Grilled Mahi Mahi w/ an orange-ginger-chili sauce, lemongrass rice, shiitake mushrooms boy chok & mango salsa                                          |                |
| <b>Miso Halibut</b>                                                                                                                                    | <b>\$42.00</b> |
| Baked miso halibut over cauliflower puree, shallots, haricot vert & bacon                                                                              |                |
| <b>Tuna Niçoise Salad</b>                                                                                                                              | <b>\$28.00</b> |
| Seared Ahi tuna, mixed baby greens, cherry tomatoes, green beans, red peppers, onions, pine nuts, boiled egg, anchovies, olives & lemon caper dressing |                |

VEGAN 5

|                                                                                                           |                |
|-----------------------------------------------------------------------------------------------------------|----------------|
| <b>Vegan Paella</b>                                                                                       | <b>\$26.00</b> |
| A wide variety of fresh seasonal vegetables and house made vegetable stock prepared saffron rice          |                |
| <b>Avocado Pincho</b>                                                                                     | <b>\$14.00</b> |
| Crispy plantain topped with smashed avocado, diced cherry tomato, EVOO and balsamic drizzle               |                |
| <b>Wicked Cauliflower</b>                                                                                 | <b>\$14.00</b> |
| Flash fried cauliflower florets tossed in a sweet & spicy sauce over cooling cucumber salad               |                |
| <b>Massaman Curry</b>                                                                                     | <b>\$26.00</b> |
| A flavorful & lightly spiced Thai curry w/ coconut milk. vegetables, potatoes, cashews & lemon grass rice |                |
| <b>Truffle Pasta</b>                                                                                      | <b>\$34.00</b> |
| Vegan pasta tossed w/ Beyond sausage, mushrooms, vegan cream & truffle sauce                              |                |

SIDES 6

| French Fries                          |  | AVAILABLE OPTIONS                 |
|---------------------------------------|--|-----------------------------------|
| House cut french fries with sea salt  |  | \$8.00                            |
|                                       |  | Add Truffled French Fries: \$2.00 |
| Grilled Asparagus                     |  | \$8.00                            |
| Asparagus with olive oil and sea salt |  |                                   |
| Maple Soy Brussel Sprouts             |  | \$8.00                            |
| Patatas Bravas                        |  | \$10.00                           |
| Grilled Artichoke Hearts              |  | \$12.00                           |
| Bread Basket                          |  | \$3.00                            |
| With house made olive tapenade        |  |                                   |

DESSERT 8

|                                                                         |  |         |
|-------------------------------------------------------------------------|--|---------|
| Lamoraga Bread Pudding                                                  |  | \$9.00  |
| Coconut and white chocolate laced bread pudding with vanilla ice cream  |  |         |
| Flan                                                                    |  | \$9.00  |
| Thick Andalusian custard topped with house made caramel                 |  |         |
| Cheesecake                                                              |  | \$11.00 |
| Delicate cheesecake tartlet on ginger bread crust with violet ice cream |  |         |
| Belgium Chocolate Brownie Vegan                                         |  | \$10.00 |
| Warm chunky chocolate brownie with wild berry compote                   |  |         |
| Key Lime Torte                                                          |  | \$10.00 |
| Tangy lime mousse and cake layered with cream cheese filling            |  |         |
| Chocolate Deluxe                                                        |  | \$11.00 |
| Warm chocolate lava cake with vanilla ice cream and raspberry drizzle   |  |         |
| Fig Tart                                                                |  | \$11.00 |
| Warm roasted fig shortbread with vanilla ice cream                      |  |         |
| Sorbets & Ice Creams                                                    |  | \$7.00  |
| Ask your server for our varieties                                       |  |         |

ALL COCKTAILS & LIQUOR, BEER AND WINES BY THE GLASS 50% OFF 17

|                      |  |         |
|----------------------|--|---------|
| Calamari             |  | \$12.00 |
| Mussels              |  | \$12.00 |
| Basil Wrapped Shrimp |  | \$10.00 |
| Lump Crab Stack      |  | \$16.00 |
| Boquerones           |  | \$10.00 |

|                                 |                |
|---------------------------------|----------------|
| <b>Slider Combo</b>             | <b>\$10.00</b> |
| <b>Meat &amp; Cheese</b>        | <b>\$18.00</b> |
| <b>Iberico Bellota Ham</b>      | <b>\$20.00</b> |
| <b>Avocado Pincho</b>           | <b>\$9.00</b>  |
| <b>Fusion Wings</b>             | <b>\$10.00</b> |
| <b>Albondigas/Meatballs</b>     | <b>\$9.00</b>  |
| <b>Thai Chicken Spring Roll</b> | <b>\$9.00</b>  |
| <b>Stuffed Mushrooms</b>        | <b>\$9.00</b>  |
| <b>French Fries</b>             | <b>\$4.00</b>  |
| <b>Patatas Bravas</b>           | <b>\$5.00</b>  |
| <b>Brussel Sprouts</b>          | <b>\$6.00</b>  |
| <b>Truffle Risotto</b>          | <b>\$10.00</b> |

**COCKTAILS** 9

|                                                                                       |                |
|---------------------------------------------------------------------------------------|----------------|
| <b>Blueberry Lemonade</b>                                                             | <b>\$16.00</b> |
| Stoli Blueberry Vodka, Agave, Lemon Juice                                             |                |
| <b>Lychee Vacation</b>                                                                | <b>\$16.00</b> |
| Stolichnaya Vodka, St Germain Elderflower, Lemon Juice, Lychee Purée                  |                |
| <b>Bloody Monkey</b>                                                                  | <b>\$18.00</b> |
| Monkey 47 gin, Blood Orange, Aperol                                                   |                |
| <b>Espresso Martini</b>                                                               | <b>\$18.00</b> |
| Lavazza Espresso, Stolichnaya Vanilla, Licor 43, Kahlua                               |                |
| <b>Basíl-ica Martini</b>                                                              | <b>\$17.00</b> |
| Spanish Ginraw Gin, St Germain Elderflower, Lemon Juice, Basil Leaf                   |                |
| <b>Chili Cucumber Margarita</b>                                                       | <b>\$15.00</b> |
| Elvelo Tequila, Cucumber Habanero Puree, Lime Juice, Agave Salt Rim                   |                |
| <b>The Dragon Margarita</b>                                                           | <b>\$20.00</b> |
| Casa Dragones Blanco, one of the world's top Tequilas, Agave Nectar, Fresh Lime Juice |                |
| <b>Starburst</b>                                                                      | <b>\$16.00</b> |
| Disaronno Amaretto, Pallini Limoncello, Agave Nectar                                  |                |
| <b>High West Old Fashioned</b>                                                        | <b>\$18.00</b> |
| High West American Prairie Bourbon, Luxardo Cherry, Orange Peel, Bitters              |                |

**WINES BY THE GLASS** 20

|                                                      |                   |
|------------------------------------------------------|-------------------|
| <b>SANGRIA</b>                                       | AVAILABLE OPTIONS |
| House made Sangria, red or White                     | \$12.00           |
|                                                      | \$482.00          |
| <b>Marques de Caceres, Cava, Spain</b>               | AVAILABLE OPTIONS |
| Sparkling                                            | \$11.00           |
|                                                      | \$44.00           |
| <b>Luca Paretti, Prosecco, Veneto, Italy</b>         | <b>\$13.00</b>    |
| Sparkling(Split, 187ml)                              |                   |
| <b>Mas Fi Rosé, Cava, Spain</b>                      | AVAILABLE OPTIONS |
| Sparkling                                            | \$11.00           |
|                                                      | \$44.00           |
| <b>Castello di Poggio, Moscato D'Asti, IT</b>        | <b>\$13.00</b>    |
| White 187ml (Split)                                  |                   |
| <b>R. Prüm Essence Riesling, Mosel, Germany</b>      | AVAILABLE OPTIONS |
| White                                                | \$11.00           |
|                                                      | \$44.00           |
| <b>Borghi d'Est, Pinot Grigio, Friuli, Italy</b>     | AVAILABLE OPTIONS |
| White                                                | \$13.00           |
|                                                      | \$52.00           |
| <b>Allan Scott, Sauvignon Blanc, Marlborough, NZ</b> | AVAILABLE OPTIONS |
| White                                                | \$13.00           |
|                                                      | \$52.00           |
| <b>Rosa Nautica, Albariño, Rias Baixas, Spain</b>    | AVAILABLE OPTIONS |
| White                                                | \$14.00           |
|                                                      | \$56.00           |
| <b>Langlois Chateau, Sancerre, France</b>            | AVAILABLE OPTIONS |
| White                                                | \$18.00           |
|                                                      | \$72.00           |
| <b>By. Ott, Côtes de Provence, Fr</b>                | AVAILABLE OPTIONS |
| Rosé                                                 | \$16.00           |
|                                                      | \$64.00           |
| <b>Borsao Rosado, Campo de Borja, Spain</b>          | AVAILABLE OPTIONS |
| Rosé                                                 | \$11.00           |
|                                                      | \$44.00           |
| <b>Olema, Chardonnay, Sonoma, CA</b>                 | AVAILABLE OPTIONS |
| White                                                | \$15.00           |
|                                                      | \$60.00           |
| <b>Black Slate, Garnacha, Priorat, Spain</b>         | AVAILABLE OPTIONS |
| Red                                                  | \$16.00           |
|                                                      | \$64.00           |

|                                                               |                          |
|---------------------------------------------------------------|--------------------------|
| <b>Maison Chazny, Pinot Noir, Burgundy , France</b>           | <b>AVAILABLE OPTIONS</b> |
| Red                                                           | \$18.00                  |
|                                                               | \$72.00                  |
| <hr/>                                                         |                          |
| <b>Solena Grande Cuvée, Pinot Noir, Willamette Valley, OR</b> | <b>AVAILABLE OPTIONS</b> |
| Red                                                           | \$18.00                  |
|                                                               | \$72.00                  |
| <hr/>                                                         |                          |
| <b>Proemio Reserva, Malbec, Mendoza, Argentina</b>            | <b>AVAILABLE OPTIONS</b> |
| Red                                                           | \$14.00                  |
|                                                               | \$56.00                  |
| <hr/>                                                         |                          |
| <b>Vivanco Crianza, Tempranillo, Rioja, Spain</b>             | <b>AVAILABLE OPTIONS</b> |
| Red                                                           | \$15.00                  |
|                                                               | \$60.00                  |
| <hr/>                                                         |                          |
| <b>Oberon, Cabernet Sauv., Napa, CA</b>                       | <b>AVAILABLE OPTIONS</b> |
| Red                                                           | \$16.00                  |
|                                                               | \$64.00                  |
| <hr/>                                                         |                          |
| <b>Quilt, Cabernet Sauv., Napa, CA</b>                        | <b>AVAILABLE OPTIONS</b> |
|                                                               | \$20.00                  |
|                                                               | \$80.00                  |

**SPARKLING BOTTLES** 3

|                                                                  |                 |
|------------------------------------------------------------------|-----------------|
| <b>Ruinart Blanc de Blanc, Champagne, France</b>                 | <b>\$135.00</b> |
| <b>Ruinart Brut Rose, Champagne, France</b>                      | <b>\$135.00</b> |
| <b>2003 Nicolas Feuillatte Brut Cuvée 225, Champagne, France</b> | <b>\$125.00</b> |

**WHITE BOTTLES** 12

|                                                                     |                |
|---------------------------------------------------------------------|----------------|
| <b>Gaintza Txakolina, Blend, Basque Region, Spain</b>               | <b>\$64.00</b> |
| <b>Oenops Rawtidis, Drama, Greece</b>                               | <b>\$50.00</b> |
| <b>Rombauer, Chardonnay, Carneros, CA</b>                           | <b>\$95.00</b> |
| <b>Epiphany Inspiration, Grenache Blanc, Santa Barbara</b>          | <b>\$65.00</b> |
| <b>Domaine Bott, Viognier, Rhone, France</b>                        | <b>\$95.00</b> |
| <b>La Crema, Chardonnay, Sonoma, CA</b>                             | <b>\$68.00</b> |
| <b>AA Badenhorst Secateurs, Chenin Blanc, South Africa</b>          | <b>\$48.00</b> |
| <b>Godelia, Godello, Spain</b>                                      | <b>\$54.00</b> |
| <b>Provenance, Chardonnay, Carneros, CA</b>                         | <b>\$70.00</b> |
| <b>Dr. P. Bergweiler Noble House, Eiswein 375ml, Mosel, Germany</b> | <b>\$55.00</b> |

|                                                                                   |          |
|-----------------------------------------------------------------------------------|----------|
| JC Dagueneau, Pouilly-Fume, France                                                | \$65.00  |
| La Bernadine, CDP Blend, Chateauneuf du pape, France                              | \$80.00  |
| <b>RED BOTTLES</b> 30                                                             |          |
| Al-Muvedre, Monastrell, Alicante, Spain                                           | \$55.00  |
| Majuelos, Tempranillo, Toro, Spain                                                | \$60.00  |
| Marañones, Garnacha, Madrid, Spain                                                | \$70.00  |
| Pombal Do Vesuvio, Blend, Douro, Portugal                                         | \$60.00  |
| Vall Ilach Embruix, Priorat Blend, Priorat, Spain                                 | \$75.00  |
| Viña Gena, Tempranillo, Rioja, Spain                                              | \$80.00  |
| 2015 Numanthia Numanthia, Tinta de Toro, Toro, Spain                              | \$95.00  |
| Marques de Caceres, Gaudium, Tempranillo, Rioja, Spain                            | \$110.00 |
| 2017 Quinta De La Rosa, Reserva, Blend, Douro, Portugal                           | \$115.00 |
| Vega Sicilia Alion, Tempranillo, Ribera Del Duero, Spain                          | \$170.00 |
| 2015 Emilio Moro, Malleolus De Valderramiro, Tempranillo, Ribera del Duero, Spain | \$205.00 |
| Numanthia Termanthia, Tinta de Toro, Toro, Spain                                  | \$245.00 |
| Benjamín Romeo Contador, Tempranillo, Rioja, Spain                                | \$325.00 |
| 2010 Vega Sicilia Unico, Tempranillo, Ribera del Duero, Spain                     | \$495.00 |
| Barista Black, Pinotage, South Africa                                             | \$65.00  |
| Grand Granite Sirane, Syrah, Quincié, France                                      | \$54.00  |
| Aurelien Verdet, Vosne, Romanee, Burgandy, France                                 | \$195.00 |
| Quimera, Malbec, Mendoza, Argentina                                               | \$75.00  |
| Seigneurs D'Aiguile, Cote de Bordeaux, France                                     | \$68.00  |
| Sanctus, Gamay, Loire, France                                                     | \$105.00 |
| Chateau La Serre, Grand Cru, St Emilion, Bordeaux, France                         | \$120.00 |
| Leon Barral, Faugères Valiniere, Blend, Languedoc & Roussillon, France            | \$125.00 |
| Santadi Noras, Cannonau, Sardinia, IT                                             | \$75.00  |
| Buttonwood, Merlot, Santa Ynez, CA                                                | \$65.00  |
| Ireland Family, Pinot Noir, Russian River Valley, CA                              | \$75.00  |



|                                                                 |                 |
|-----------------------------------------------------------------|-----------------|
| <b>Lancaster Winemaker;s Cuvee, Cabernet Blend, CA</b>          | <b>\$105.00</b> |
| <b>Klipsum, Blend, Red Mountain, WA</b>                         | <b>\$110.00</b> |
| <b>Lewelling Vinyards, Cabernet Sauv., St. Helena, Napa, CA</b> | <b>\$125.00</b> |
| <b>Roubaix, Cabernet Sauv., CA</b>                              | <b>\$160.00</b> |
| <b>Faust, Tha Pact, Cabernet Sauv., Coombsville, CA</b>         | <b>\$160.00</b> |