



Catalonian Fusion
Restaurant and Deli

Outside catering, boardroom lunches, buffet and canapé Menus



Catalonian Fusion Restaurant and Deli in Liverpool One

We provide unique, supreme quality catering from boardroom lunches through to extravagant party food and everything in between. Everything is made on our premises by our team of talented chefs from the best possible ingredients. We can provide this at your own venue or here in Lunya.

We have a range of menus to suit all budgets. Below is an example of our most popular ones, however, you can create your own by choosing the pintxos and other food you would like (pintxos are Spanish canapés). Please call us for any advice or to discuss any element of your function. Our buffet menus are provided both at your premises and in our restaurant subject to minimum numbers/spend, which varies on the day/night of the week.

We have a variety of private spaces and can make part or whole of the restaurant available for exclusive events. Please enquire for details.

We really are unique. A proud independent business with passion for food, drink and service running through our veins. We know that your choice of catering reflects on you and us. You and your guests will be wowed and impressed with the quality and range of food you choose. We cater for large and small events, we can fully staff your events and provide a full bar service too. Please don't hesitate to contact us to discuss your requirements.

Mixed sandwich platter (£4.95 + VAT per head)

- A platter of a selection of generously filled sandwiches on our fresh home-made bread, providing chef's selection of meat, fish and vegetable fillings (one and a half rounds per person)
- Spanish crisps
- Paper plates and napkins

La Ribera (£5.95 + VAT per head)

- Wild mushroom, aubergine, Piquillo pepper and sun-dried tomato on crostini
- French bread with creamed cheese and smoked Loch Duart Salmon
- Crostini with Catalan chorizo infused with red wine and garlic
- Marisco salad (prawns and surimi bound in mayonnaise) on French bread
- Kikones and Habas Picantes

El Dali (£7.95 + VAT per head)

- Lamb koftas with ras al hanout spices and yoghurt dip
- Wild mushroom, aubergine, Piquillo pepper and sun-dried tomato on crostini
- French bread with creamed cheese and smoked Loch Duart Salmon
- Crostini with Catalan chorizo infused with red wine and garlic
- Marisco salad (prawns and surimi bound in mayonnaise) on French bread
- Kikones and Habas Picantes
- Mixed rocket and red chard salad

El Miro (£12.95 + VAT per head)

- Lamb koftas with ras al hanout spices and yoghurt dip
- French bread with creamed cheese and smoked Loch Duart Salmon
- Wild mushroom, aubergine, Piquillo pepper and sun-dried tomato on crostini
- Crostini with Catalan chorizo infused with red wine and garlic
- Marisco salad (prawns and surimi bound in mayonnaise) on French bread
- Cauliflower, Manchego & cumin fritters with a romesco sauce dip
- Tortilla de patatas on crusty bread
- Morcilla wantons (Catalan black pudding) with a Catalan dip
- Habas Picantes and Kikones
- Mixed rocket and red chard salad

El Gaudi (£17.95 + VAT per head)

- Croquetas de jamón (béchamel sauce and Ibérico ham covered in breadcrumbs and deep-fried)
- Crostini with creamed cheese and smoked Loch Duart Salmon
- Crostini with Catalan chorizo infused with red wine and garlic
- Marisco salad (Atlantic prawns and surimi bound in mayonnaise) on French bread
- Tortilla de patatas on crusty bread
- Morcilla wantons (Catalan black pudding) with a Catalan dip
- Cauliflower, Manchego & cumin fritters with a romesco sauce dip
- Roasted Piquillo peppers filled with bonito tuna, cream cheese and parsley
- Fish & chip frituras with an allioli dip
- Mixed Wirral rocket and red chard salad
- Roasted root vegetables and saffron rice salad
- Habas Picantes and Kikones

El Ramblas (£27.95 + VAT per head)

A selection of waiter/waitress served canapés:

- Cauliflower, Manchego & cumin fritters with a romesco sauce dip
- Oak smoked cantabrian anchovies and quail eggs on crostini
- Morcilla wantons
- Crostini with traditional Catalan chorizo and rocket
- Marisco (Atlantic prawns and surimi bound in mayonnaise) salad on crostini

Tortilla de patatas (Spanish omelette with local potatoes, local free range eggs and Spanish onion)

Roasted Piquillo peppers filled with bonito tuna fillet, cream cheese and parsley

Platter of the finest Ibérico Charcuterie (Salchichón, Chorizo, Lomo)

Home-made terrine of pork, chicken, chorizo, brandy, herbs, pistachio and apricot

24 hour slow cooked Suffolk black faced lamb (from Ruthin) with pomegranate seeds and mint leaves

Whole Loch Duart poached salmon with a dill and extra virgin olive oil dressing

Red pepper, Garrotxa and roasted almond salad

Mixed Wirral rocket and red chard salad

Roasted butternut squash, and ras-al-hanout infused cous cous

A selection of freshly baked French rolls

El Catalunya (£32.95 + VAT per head)

A selection of waiter/waitress served canapés:

- Cauliflower, Manchego & cumin fritters with a romesco sauce dip
- Oak smoked cantabrian anchovies and quail eggs on crostini
- Morcilla wantons
- Crostini with traditional Catalan chorizo and rocket
- Marisco (Atlantic prawns and surimi bound in mayonnaise) salad on crostini
- Moroccan herb minced lamb koftas served with a yoghurt and mint raita

Tortilla de patatas (Spanish omelette with local potatoes, local free range eggs and Spanish onion)

Roasted Piquillo peppers filled with bonito tuna fillet, cream cheese and parsley

Platter of the finest Ibérico Charcuterie (Salchichón, Chorizo, Lomo)

Home-made terrine of pork, chicken, chorizo, brandy, herbs, pistachio and apricot

24 hour slow cooked Suffolk black faced lamb with pomegranate seeds and mint leaves

Whole Loch Duart poached salmon with a dill and extra virgin olive oil dressing

Red pepper, Garrotxa and roasted almond salad

Mixed Wirral rocket and red chard salad

Roasted butternut squash, and ras-al-hanout infused cous-cous

A selection of freshly baked French rolls

A leg of a 3 year old cured Jabugo Ibérico Bellota Jamón, hand carved by our chef on the day/night with Catalan Tomato bread (100 people minimum required)

Choose your own

Create your own menu by selecting from our pintxos and/or our fork buffets. If there's something you fancy that is not here, just let us know. Talk to us and we will create a bespoke menu to suit your budget. We can do everything from the food, to drinks, full bar service, full waiter service and take the strain from your event leaving you to enjoy a stress free event, carefully managed by our talented team.

Cold Pintxos (canapés) – per Item	Price
Vegetable	
Mini bowls of mixed olives	95p
Cabrales & cider pate on crostini	£1.25
Russian Salad (medley of vegetables bound in mayonnaise) on French bread	£1.10
Marinated & roasted wild mushrooms, sun-dried tomato, aubergine, Piquillo pepper & artichoke on toasted crostini	£1.35
Tortilla de patatas	£1.10
Smoked san Simon cheese with a sweet balsamic onion on crostini	£1.20
Habas Picantes and Kikones	95p
Torta de Baros soft cheese with redcurrant jam on French bread	£1.45
Roasted Mediterranean vegetables on crostini	£1.25
Piquillo pepper hummus on crostini	£1.30
Sweet Moroccan pepper stuffed with creamed cheese	95p
Roasted Mediterranean vegetables and saffron rice salad	£1.65
Fish	
Bonito tuna, mayonnaise & cornichons on French bread	£1.45
Galician mussel in escabeche on a crostini with creamed goats curd cheese	£1.65
Blinis with creamed cheese and smoked Loch Duart Salmon	£1.45
Banderillas (olives, anchovies, capers and cornichons on sticks)	£1.95
Marisco salad (prawns and surimi crab sticks bound in mayonnaise) on French bread	£1.25
Roasted Piquillo peppers filled with bonito tuna, cream cheese and parsley	£1.95
Oak smoked cantabrian anchovies and quail eggs on crostini	£2.25
Meat	
Crostini with grilled Catalan chorizo, rocket and roasted Piquillo pepper	£1.50
Serrano ham on Catalan tomato bread	£1.15
Ibérico Jamón de Bellota on Catalan tomato bread	£1.40
Mini chorizo, cheese & chilli jam sausage roll	£1.35
Cecina (smoked & cured beef), horseradish mousse & rocket on crostini	£1.45
Shredded slow roast lamb, mint & pomegranate seeds on French bread	£1.75
Moroccan herb minced lamb koftas served with a yoghurt and mint raita	£1.55
Ibérico Charcuteria pintxos (skewers of Salchichón, Chorizo, Lomo)	£1.50
Croquetas de jamón (béchamel sauce and Ibérico ham covered in breadcrumbs and deep-fried)	£1.65
Catalan sausage with peppers, red onion chutney on French bread	
Hot Pintxos (canapés) – per Item	Price
Cauliflower & Manchego frituras with a Romesco sauce dip	£1.65
Mini roasted Mediterranean vegetable empanada	£1.45
Mini roasted vegetable coca (Catalan pizza)	£1.50
Pan alloli (garlic coca bread)	£1.20
Patatas bravas	£2.50

Mini tuna & Mediterranean vegetable empanada	£1.45
Fish & chip frituras with allioli	£1.65
Beer battered king prawn with a spicy mojo picon dip	£1.65
Chicken & spinach croquetas	£1.65
Mini Catalan Scouse empanada	£1.45
Chorizo corn dogs with Catalan dip	£1.75
Free-range chicken in crispy potato with a Catalan BBQ sauce	£1.75
Morcilla wan tons (Catalan black pudding) in filo pastry with a spicy dip	£1.45
Chicken & chorizo mini kebab	£1.65
Minced tiger prawn fritters infused with Asian herbs and spices	£1.65
Mini-chorizo burgers on brioche buns	£3.50
Treacle cured bacon & tomato slider	£1.75
Catalan butifarra (pork sausage with peppers), fig & cinnamon chutney slider	£1.75
Seared pluma Iberica, roasted Piquillo pepper on crostini	£1.95
Shredded slow roast beef, rocket & horseradish mousse on brioche sliders	£3.50
Catalan style seasoned chicken wings with mojo picon sauce	£1.65
24 hour slow cooked Suffolk black faced lamb with pomegranate seeds and mint leaves	£3.45
Cold fork buffet – per person (minimum 10 people)	Price
Dressed mixed leaf salad	£1.55
Mixed Catalan salad	£1.80
Escalivada – roasted Mediterranean vegetables	£1.90
Red pepper, Garrotxa and roasted almond salad	£1.70
Roasted aubergine, pepper & onion ras-al-hanout infused cous cous	£1.80
Russian salad	£1.80
Remoulade	£1.90
Coleslaw	£1.70
Beetroot salad	£1.80
Patatas allioli	£1.70
Patatas pil pil	£1.70
Marisco rice salad	£2.45
Salpicon – marinated calamari salad	£2.45
A selection of freshly baked bread rolls	95p
Bonito tuna pasta salad	£2.10
Chorizo & chicken pasta salad	£2.30
Dressed whole Loch Duart poached salmon with a dill and extra virgin olive oil dressing (minimum 30 people)	£3.75
A leg of a 3 year old cured Jabugo Ibérico Bellota Jamón, hand carved by our chef on the day/night with Catalan Tomato bread (100 people minimum required)	£5
Manchego & membrillo	£1.90
Platter of mixed Spanish meats	£2
Platter of mixed Ibérico Bellota meats	£4
Platter of jamón Serrano	£2
Platter of jamón Ibérico	£4
Platter of jamón Ibérico de Bellota	£6
Platter of Cecina, pomegranate seeds & horseradish mousse	£3.50
Whole dipping Torta de Baros cheese	£4
Platter of mixed Spanish cheeses & fruit accompaniments	£3
Whole honey glazed roast gammon (minimum 20)	£3.25

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Whole roasted local topside of beef (served pink) with horseradish mousse (minimum 20)	£3.65
Whole herb rubbed & roasted turkey crown (minimum 20)	£3.25
Hot fork buffet – per person (minimum 10 people)	Price
Patatas bravas	£3.85
Home-made chunky chips	£3.55
Catalan Scouse	£4.95
Chickpeas, Moroccan spices & Mediterranean vegetables	£4.95
Albondigas – home-made meatballs	£4.95
Lamb tagine with cous cous & yoghurt	£5.45
Fish & chip frituras	£3.95
Beer battered fresh calamari & allioli	£4.50
Chorizo corn dogs & mojo picon sauce	£4.25
Croquetas (Jamón or chicken & spinach)	£3.95
Cauliflower & Manchego frituras	£3.70
Mixed Paella (full main meal portion)	£12.95
Arroz Negro (full main meal portion)	£12.95
Seafood Fideua (full main meal portion)	£12.95
Mini-pan of paella	£4.65
Treacle cured bacon rolls	£4.25
Catalan butifarra with fig & cinnamon chutney roll	£4.25
Chorizo & Piquillo pepper roll	£4.25
Grilled Montgomery cheddar & red onion chutney roll	£4.25
Lomo y queso (grilled pork loin with melted cheese) roll	£4.45
Tortilla roll	£3.95

Carved ham

We provide a full carved ham service too. We will attend your event and hand carve a ham of your choosing for your guests. This provides great theatre and a wonderful centre piece as well as the most amazing ham. We charge £275 for the ham carving plus the cost of the ham itself. This includes setting up an hour before the event starts, 2 hours of ham carving, fully carving the whole ham and leaving slices on platters for guests or for you to take home.

18 month cured Trevelez Serrano ham £180

3 year's cured Ibérico Jamón from Extremadura £320

5 years cured Ibérico Jamón de Bellota from Extremadura £480

For an extra £1 per person, we can provide this with Catalan tomato coca bread

Desserts

White chocolate cheesecake (£4.35)

Tiramisu (£3.95)

Chocolate and churros (£3.95)

Limoncello, blackberry and amaretti trifle (£3.95)

Tangerine infused almond cake with chocolate ganache (£3.95)

Tarta de Santiago (£3.45)

Bakewell tart (£3.45)

Coffee & walnut cake (£3.65)

Chocolate cake (£3.65)

Belgian chocolate brownie (£3.65)

Mixed summer berries and clotted cream (£3.75)

A selection of spectacular artisan Spanish cheeses and fruit accompaniments (£3.95)

- Monte Enebro Goats Cheese
- Villarejo with rosemary
- 12 month old Curado Manchego
- Mahon
- Valdeon Picos de Europa
- Selection of fruit accompaniments (Fig and almond wheel, prune and walnut wheel, membrillo, naranja)

We can supply snacks and olives for each table in the bar/function room at the following prices (per table):

- Empeltre black olives in fine herbs and red wine - £1.75
- Kikones – salted giant corn kernels – 75p
- Habas picantes – spiced and salted fried broad beans – 75p

Notes

All prices exclude VAT, but include delivery (within Liverpool city centre) and setting up. For delivery outside of Liverpool city centre, delivery is calculated according to location and is waived for events of 50 or more within 6 miles of Liverpool City Centre. If the venue requires paid for parking, an extra charge will be incurred

We can mix and match and create a bespoke menu for you. We love this challenge. Set us a budget and let us use our creativity and inspiration to create a special buffet just for you.

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We make all of our food ourselves. We do not buy anything in. Everything is made from the finest quality supplies either imported from artisan producers in Spain or local producers to the North West of England – this includes all our meats, sauces, dips; everything – nothing comes out of a packet or box.

Outside Catering

Ribera, Dali, Miro and Gaudi include the supply of paper/plastic plates, dishes, forks, spoons and paper napkins. The buffet will be set up, left unattended and the customer will be responsible for clearing up.

All other buffets include the provision of much higher quality settings and materials, a staffed buffet and full clearance and cleaning up at the end of the service. The Canapés are served by waiters/waitresses. If you would like to include a waited on service for other buffets, the cost is £20 per hour, per 50 people.

In restaurant catering

Depending on the day or night of the week, and the amount of exclusive space you want, we have a minimum spend policy. We will contact you to discuss this.

A breakage deposit of £200 is required, payable at the time of booking, which will be returned within 7 days of the function, subject to no damage or loss to the restaurant or deli.

Payment Terms

All prices for catering exclude VAT.

All restaurant bookings are subject to a service charge of 12.5% of the total bill.

A deposit of £200 is required at the time of booking.

Final payment is required with confirmation of final numbers 2 weeks before the event.

Any cancellation outside of 1 month before the event will only have half of the deposit returned.

Within 1 month and up to 2 weeks before the event, the full deposit will be forfeited.

Within 2 weeks of the booking, there will be no refund of any payments.

Lunya

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