

## Sharing Deli Platters

Our large deli platters give you the opportunity to try our wonderful range of deli produce, perfect to share.

<b>Mixed deli platter</b>	<b>£12.65</b>
Meats, cheeses, olives and snacks from our deli counter	
<b>Mixed deli veg platter</b> <span>v w</span>	<b>£11.65</b>
Vegetables, cheeses, olives, dips & snacks from the deli	
<b>Ibérico meat platter</b>	<b>£12.65</b>
Lomo, salchichón, fuet, chorizo and morcón	
<b>Ibérico Bellota meat platter</b>	<b>£17.95</b>
From acorn-fed pigs. Chorizo, lomo, salchichón & jamón	
<b>Spanish cheese platter</b> <span>w</span>	<b>£10.95</b>
Award winning Spanish cheeses & Catalan fruit accompaniments	
<b>Spanglish Ploughman's</b> <span>d w</span>	<b>£8.95</b>
Porchetta, Castellot cheese, sausage roll, pickle and deli delights	
<b>Trio of dips and nibbles from the deli</b> <span>w d v</span>	<b>£5.95</b>

## Breads w v

<b>Catalan tomato bread</b> on Coca bread from Barcelona	<b>£3.65</b>
<b>Pan alloli</b> – garlic bread, Catalan style <span>d</span>	<b>£3.65</b>
on Coca bread from Barcelona	
<b>Home-baked sourdough bread</b>	<b>£2.75</b>
<b>Bread, oil and vinegar</b>	<b>£3.75</b>
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	

\*Please note that we also stock Genius gluten free bread

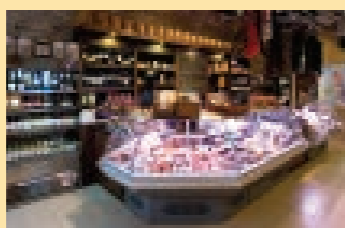
## Snacks

<b>Kikones</b> – fried and salted giant corn kernels from Zaragoza <span>v</span>	<b>£2.75</b>
<b>Habas picantes</b> – spicy crispy baby broad beans <span>v</span>	<b>£2.75</b>
<b>Spanish potato crisps</b> <span>v</span>	<b>£2.75</b>
<b>Uncle Albert's Barnsley Pig</b> – lovely British pork scratchings	<b>£2.75</b>
<b>Roasted Catalan Almonds</b> <span>v</span>	<b>£3.75</b>
<b>Banderillas</b> – 4 skewers of olives, anchovies & encurtidos <span>w</span>	<b>£6.50</b>

## Olives & Encurtidos v

All **£3.75**

**Mixed marinated olives** – a mix of everything  
**Pelotín olives** – in a marinade of garlic, oregano and paprika  
**Caspe olives** – strong Catalan olives with fennel & garlic  
**Manzanilla olives** – juicy green Andalusian olives  
**Verdial olives** – cracked green olives with paprika & oregano  
**Empeltre olives** – black Catalan olives  
**Arbequina olives** – tiny Catalan olives, full of flavour  
**Giant Gordal olives** – stuffed with fresh orange & chilli flakes  
**Red pepper stuffed Manzanilla olives**  
**Pickled garlic** – crispy and flavoursome with no garlic breath!  
**Giant caperberries** – crunchy with a mild nutty flavour  
**Cornichons** – small, sweet and crunchy pickled gherkins  
**Guindilla chillies** – sweet and sour pickled mild green chillies



## About Tapas

Tapas are for sharing! We would advise about 4 dishes per person as a guide but we will split them up and bring them as they are ready and in a sequence that keeps your table top manageable and paces the dishes out, sometimes splitting them into courses.

## Jamón Selection

all hand carved off the bone

Trevélez Serrano ham	<b>£7.95</b>
Ibérico Jamón from the Hiraldo family in Huelva	<b>£14.95</b>
Ibérico Jamón de Bellota from the Hiraldo family in Huelva	<b>£17.95</b>

## Cured Meats

Cecina – smoked and cured beef	<b>£7.95</b>
Chorizo	<b>£5.95</b>
Lomo – sweet cured pork loin	<b>£6.95</b>
Salchichón – salami style	<b>£6.95</b>
Ibérico Morcón – large chorizo style	<b>£7.95</b>
Fuet – soft, small salami style	<b>£7.25</b>
Fuet with beer – with Catalan stout	<b>£7.65</b>
Italian salami with fennel	<b>£7.45</b>
Bellota lomo	<b>£9.95</b>
Bellota chorizo	<b>£8.95</b>
Bellota salchichón	<b>£8.95</b>
Ibérico Bellota Sobrasada – like a buttery chorizo pate <span>w</span>	<b>£6.50</b>

## Meat Tapas

<b>Albóndigas</b> – home-made beef meatballs <span>w d</span>	<b>£5.85</b>
<b>Catalan Scouse</b> – our signature fusion dish <span>w</span>	<b>£6.25</b>
<b>Chorizo sautéed</b> in white wine with fennel seed	<b>£5.95</b>
<b>Mini Chicken Burgers</b> – Catalan Style, with sweet chilli jam & alloli <span>w d</span>	<b>£6.95</b>
<b>Ras al Hanout encrusted lamb fillet</b> on a bed of roasted Mediterranean vegetables	<b>£7.45</b>
<b>Croquetas</b> – the real taste of Spain. <span>w d</span>	<b>£5.45</b>
<i>Ask your server for today's flavour</i>	
<b>Pluma Iberica</b> (sublime steak-like pork from acorn fed Spanish pigs), grilled rare, with roasted Piquillo peppers	<b>£7.95</b>
<b>Beef steak pinchos</b> with roasted Piquillo pepper hummus	<b>£6.65</b>

## Vegetable Tapas v

<b>Escalivada</b> – roasted & marinated vegetables on toast <span>w</span>	<b>£5.95</b>
<b>Cheese stuffed sweet Moroccan red peppers</b> <span>d</span>	<b>£5.45</b>
<b>Sweet balsamic pickled Borettane onions</b>	<b>£4.45</b>
<b>Sun dried sweet cherry tomatoes</b> in herbs	<b>£4.45</b>
<b>Piquillo pepper hummus &amp; breadsticks</b> <span>w</span>	<b>£4.35</b>
<b>Spiced cauliflower &amp; manchego frituras</b> with romesco sauce <span>d n</span>	<b>£5.65</b>
<b>Padrón peppers</b> – Russian Roulette! Mostly mild, sometimes hot!	<b>£5.75</b>
<b>Tortilla</b> – Spanish omelette	<b>£4.75</b>
<b>Patatas bravas</b> with spicy tomato sauce and alloli <span>d</span>	<b>£4.85</b>
<b>Garbanzos</b> – cumin infused chickpea stew with roasted aubergines, courgette and peppers	<b>£6.25</b>
<b>Aubergine crisps</b> with Catalan dip <span>d</span>	<b>£5.45</b>
<b>Deep fried Monte Enebro</b> goats cheese with orange blossom honey and beetroot crisps <span>w</span>	<b>£5.85</b>
<b>Cabrales</b> (blue cheese) and Asturian cider pate <span>w d</span>	<b>£5.25</b>
<b>Goats curd cheese</b> garlic & herb dip <span>w</span>	<b>£5.25</b>

## Tapas Banquets

**Please note:** All people on a table must have a banquet. All prices are per person. Banquets are for a minimum of 2 people. One banquet is needed for each person dining and is split into multiple courses. Vegetarian alternatives are available in every banquet.

### Tasting Banquet **£25.45 per person**

Mixed Olives  
Kikones  
  
Ibérico meat platter  
Spanish cheese platter  
Catalan tomato bread  
  
Tortilla – Spanish omelette  
Padrón peppers  
Calamari in beer batter

Albóndigas – home-made meatballs  
Chorizo in white wine & fennel seed  
Patatas bravas with spicy tomato sauce and alloli

## Conserved Fish

Canned Spanish conserved fish is the best pick of any catch. It is cured, smoked, or cooked.

<b>Mojama</b> – air dried and cured tuna loin from Andalucia	<b>£8.95</b>
<b>Chipirones</b> in ink, on crostini <span>w</span>	<b>£7.45</b>
<b>Baby sardines</b> on crostini <span>w</span>	<b>£6.95</b>
Hot smoked baby mackerel	<b>£6.95</b>

## Anchovies

<b>Cantabrian cold smoked anchovies</b>	<b>£6.95</b>
<b>Hot smoked baby anchovies</b>	<b>£6.95</b>
<b>Boquerones</b> on potato crisps	<b>£6.25</b>
<b>Salted anchovies</b>	<b>£7.45</b>
<b>A quartet of anchovies</b> (all four types)	<b>£10.75</b>

## Fish Tapas

<b>Marisco Salad</b> – Surimi crabsticks, prawns, mayo <span>w</span>	<b>£5.25</b>
<b>Salpicón de Marisco</b> – Calamari & seafood salad with peppers <span>w</span>	<b>£5.65</b>
<b>Tuna stuffed Piquillo peppers</b> <span>d</span>	<b>£5.45</b>
<b>Mackerel Conception</b> – mackerel semen and eggs on toast <span>w</span>	<b>£5.95</b>
<b>Gambas pil pil</b> – king prawns in chilli, garlic and vanilla	<b>£7.45</b>
<b>Calamari</b> in Estrella Damm batter <span>w d</span>	<b>£6.95</b>
<b>Mussels</b> steamed in a Manzanilla and tomato broth	<b>£7.55</b>
<b>Pescaditos</b> – deep fried whitebait <span>w</span>	<b>£5.75</b>
<b>Hand dived Scallops with morcilla</b> and parsnip purée <span>w d</span>	<b>£7.75</b>
<b>Bacalao</b> – deep fried, battered Cod with crushed peas <span>w d</span>	<b>£6.95</b>

## Salads

<b>Lunya house salad</b> – bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna)	<b>£6.55</b>
<b>Patatas pil pil</b> – spicy potato salad <span>v</span>	<b>£4.95</b>
<b>Patatas alloli</b> – garlic mayo potatoes <span>v d</span>	<b>£4.95</b>
<b>Russian salad</b> – the iconic Spanish tapas bar salad; mixed vegetables in mayo with breadsticks <span>d v</span>	<b>£5.25</b>
<b>Seasonal salad of the day</b> – (ask your server for details)	<b>£5.95</b>

## Paella **minimum of 2 people**

We make all of our Paella fresh to order with the very best Bomba rice from Sueca. Fresh Paella takes time to cook (allow about 40 minutes - more at busier times). It's worth the wait! Why not have some tapas and drinks for starters?

<b>Seafood Paella</b>	<b>£15.95 per person</b>
<b>Mixed Paella</b>	<b>£15.95 per person</b>
<b>Vegetable Paella</b> <span>v</span>	<b>£14.95 per person</b>
<b>Arroz Negro</b>	<b>£15.95 per person</b>
<b>Fideuá</b> – A Catalan noodle and seafood based 'Paella' <span>w</span>	<b>£15.95 per person</b>

## Cheese

Choose from our full range of international award winning cheeses from the deli counter. Many of our cheeses are unpasteurised. Please tell your server if you are pregnant or cannot eat unpasteurised cheese. Just choose your portion size and we will serve you fabulous cheese with Catalan fruit accompaniments. (P) – pasteurised

<b>Small</b>	<b>(1 cheese)</b>	<b>£6.25</b>
<b>Medium</b>	<b>(2 cheeses)</b>	<b>£8.75</b>
<b>Large</b>	<b>(3 cheeses)</b>	<b>£10.95</b>

### Sheep's milk cheese

**Villerejo Manchego** – 4 months semi-curado Manchego  
**Ojos de Guadiano Manchego** – 8 months curado Manchego  
**Vicente Pastor** – long cured (16 months), similar to Pecorino  
**Rosemary Manchego** – strong cured cheese wrapped in pork lard and rosemary leaves  
**Idiazábal** – very lightly smoked Basque cheese  
**Grazalema** – 12 months cured, wrapped in wheatgerm w p  
**Torta de Barros** – very soft fragrant torta style cheese from Extremadura v  
**Roncal** – long matured strong cheese from Navarra

### Goat's milk cheese p

**Garrotxa** – mild Catalan cheese with a mushroomy crust  
**Monte Enebro** – regal soft lemony goat's cheese, twice world cheese of the year from Ávila  
**Murcia al Vino** – wine soaked mild goat's cheese from Murcia

### Cow's milk cheese d

**Castellot** – crumbly Lancashire style cheese from Catalunya  
**Ermesenda** – soft buttery and nutty cheese from Catalunya  
**Mahón** – pimentón and oil rubbed sharp cheese from Menorca  
**San Simon** – naturally smoked cone shaped Galician cheese p  
**Montgomery Cheddar** – strong robust Cheddar, best in the UK by far  
**Sarró de Búfala** – Creamy Catalan Buffalo milk cheese

### Blue cheese d

**La Peral** – mild soft blue cheese from Asturias p  
**Valdeón Picos Blue** – cave cured in sycamore leaves, mid strength p  
**Tresviso** – fairly similar to Roquefort

### Fruit accompaniments (1 per cheese) v

**Membrillo** – quince jelly, **Naranja** – orange jelly, **Damson jelly**  
**Prune & walnut wheel**, **Fig & almond wheel**, **Pickled damsons**  
**Sweet & sour figs**, **Fig & cinnamon relish**, **Pear and date chutney**  
**Red onion marmalade**, **Piccalilli**, **Fig jelly**

### Large sharing cheeses d w

These are all whole soft cheeses which make perfect centrepieces for between 2-6 people sharing; all are served with breadsticks for dipping  
**Torta de Cañarejal** – a soft, acidic ewe's milk cheese **£16.95**  
Half cheese for 2 **£8.95**  
**Pasqualete Retorta** – very soft, buttery ewe's milk cheese **£12.95**  
from Extremadura; Ferran Adrià's favourite!

## Cochinillo

We import baby suckling pig from Segovia and serve it true Spanish style with the whole pig at the table, carved only with plates. Must be booked in advance. Ask your server for details.

