

Vegan Menu Options

Please advise your server that you are a vegan so we can ensure that all of your dishes are prepared away from other and that we do not confuse these options with other similar non-vegan dishes.

Snacks

Kikones

Fried and salted giant corn kernels from Zaragoza. Excellent paired with a glass of cold draught beer (a caña in Spain). **£2.75**

Habas Picantes

Baby broad beans, fried until they are crispy, and lightly dusted with hot pimenton and salt. These go fabulously with a glass of very cold, dry Fino sherry. **£2.75**

Roasted Catalan Almonds The finest marcona almonds from Catalunya, expertly roasted and lightly salted. **£3.75**

Banderillas

A traditional Spanish bar favourite - our own home-made mixtures of olives, caper berries, pickles and guindilla chillies on skewers. Great with a very dry Manzanilla sherry. **£6.50**

Olives & Encurtidos **All £3.75**

Mixed marinated olives

Chef's selection of the finest olives from across Spain including arbequina, pelotín, gordal, and empeltre olives.

Pelotín olives

Juicy pelotín olives from Andalucía in a marinade of garlic, oregano and paprika, with a delicate and exquisite flavour.

Caspe olives

Cracked short cured green olives from Catalunya in a marinade of extra virgin olive oil, fennel, fresh garlic and parsley.

Manzanilla olives

Juicy green olives from Andalucia.

Empeltre olives

Catalan black empeltre olives marinated in aromatic herbs.

Mini Arbequina

Small, purple-green olives with a slightly crunchy flesh with a very pure olive flavour – traditional to Catalunya.

Pickled garlic

Delightful and refreshing snack - crispy, flavoursome with none of the garlic breath afterwards.

Stuffed giant gordal olives

Giant queen gordal olives from Andalucía, stuffed with fresh orange segments and marinated in mild chilli juices.

Giant caperberries

Crunchy giant caperberries with a mild nutty flavour, from Andalucía.

Cornichons

Small, deliciously sweet and crunchy pickled gherkins.

Guindilla chillies

Sweet and sour pickled mild green chillies.

Breads (w)

Catalan tomato bread

Our own home-made sourdough bread baked in our wood fired oven, lightly toasted, rubbed with garlic and tomato, then drizzled with extra virgin olive oil, Maldon salt and cracked black pepper. **£3.75**

Catalan garlic bread

Our own home-made sourdough bread baked in our wood fired oven, lightly toasted with garlic and olive oil. **£3.65**

Home baked sourdough bread

Made to a traditional recipe, from our own locally created sourdough starter. The bread is baked in our wood fired oven after over 9 hours of proving. Bread like it used to be made. **£2.75**

Bread, oil and vinegar

Our own home-made sourdough bread baked in our wood fired oven, served with a choice of exquisite extra virgin olive oils and vinegars from Spain. We have a huge range, please tell your server if you have a favourite. **£3.75**

Vegetable tapas

Vegan platter

A selection of our wonderful marinated vegetables, salads, olives, home-made dips and snacks from our deli counter. **£11.65**

Padrón peppers

Padrón peppers are very small green peppers (1 in 20 is very hot, with the rest having a beautiful mild flavour), sautéed with extra virgin olive oil and Maldon sea salt. Russian roulette on your plate! **£5.75**

Patatas bravas

Local Estima potatoes, cooked three times until ultra crisp on the outside and fluffy and moist on the inside, served with our own home-made spicy bravas sauce. **£4.85**

Escalivada

Roasted and marinated Mediterranean vegetables including aubergine, artichoke, mushrooms, red pepper and sun dried tomato. Perfect with our sourdough bread. **£5.95**

Lunya house salad

The classic Barcelona salad of leaves, tomatoes, onions and olives, in a special vinaigrette dressing. **£6.55**

Sweet balsamic pickled Borettane onions

Beautifully sweet and yet still retaining a subtly sharp edge, these onions are lovely on their own. **£4.45**

Patatas pil pil

Potatoes mixed into a spicy sauce, lovely with some of our sourdough or just on its own. **£4.95**

Flame roasted Piquillo pepper hummus with Spanish breadsticks

Lovely smooth hummus with flame roasted sweet Piquillo peppers, perfect for dipping and scooping. **£4.35**

Sundried sweet cherry tomatoes

Sweet as they come cherry tomatoes, marinated in herbs **£4.25**

Chickpeas and Samfaina

Cooked with aubergines, courgettes, peppers and onions in Moroccan spices **£6.25**

Aubergine Crisps

Deep fried Aubergine discs **£5.45**

Paella

Vegetable paella

Made with market fresh vegetables. We cook all our paellas fresh so please allow 35-40 minutes for us to prepare, minimum of 2 people.

£14.95 per person