GOAT'S MILK CHEESE (D)
Garrotxa – mild Catalan cheese with a mushroomy crust (P)
Monte Enebro – regal soft lemony goat's cheese, twice world cheese of the year from Ávila (P)
Murcia al Vino – wine soaked mild goat's cheese from Murcia (P)
Liades Tomato & Basil – pastaurised goats cheese with sun-dried tomatoes and basil running through (p)
Liades Pimentón – pasteurised goats cheese cured with piment.n running through the cheese (P)
Lligat de Cabra – Creamy medium hard goats cheese from Catalunya with a mushroomy crust and a clean, creamy taste
D'Atura – mature hard pasteurised goats cheese from Catalunya with a creamy tang (P)
Cabra amb Nous – semi-soft unpasteurised goats cheese from Catalunya made with walnuts; mild and full of character
Cal Fort – pasteurised goat's cheese from Catalunya. Matured with charcoal to give an intensity of flavour with a smooth creamy finish (P)
Cabra al pebre negre – medium soft organic goats cheese, rolled in crushed black pepper
Santa Gadea Black label – strong Camembert-style organic cheese, nutty with a mild blue after-taste, from Burgos (P)
Montanera – golden, creamy medium soft cheese from Extremadura with a nutty and buttery finish
Pajarete – mature cheese from Cadíz, similar to a goat's milk Manchego (P)
Luna Negra – soft mild cheese from Avilá ; gentle yoghurt flavour with an ash crust

COW'S MILK CHEESE (D)
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
Blanc d'Oli – very soft Brie-like cheese from Catalunya (P)
Sarró de Búfala – creamy Catalan buffalo milk cheese
Castellot – crumbly Lancashire style cheese from Catalunya
Puig Pedros – semi-hard unpasteurised Cows cheese from Catalunya, nutty notes with a sharp finish
Tou dels Til.lers – unpasteurised soft cow's cheese from close to Andorra, similar to a ripe Brie with mushroomy notes to the rind
Cer – mature mixed cow & goat's milk cheese from Catalunya; like a strong Manchego (P)

BLUE CHEESE (D)
Valdeón Picos Blue – cave cured in sycamore leaves, mid strength (P)
Tresviso – fairly similar to Roquefort
Cabrales – the strongest blue cheese in the world!
El Blau Mar – mild blue Catalan cheese; creamy and luxurious (P)

FRUIT ACCOMPANIMENTS (1 PER CHEESE) (V)
Membrillo – Quince jelly, Prune and walnut wheel, Damson Jelly
Fig and almond wheel, Pickled damsons, Sweet and sour figs,
Fig and cinnamon relish, Pear and date chutney
Red onion marmalade, Piccalilli

LARGE SHARING CHEESES (V, W, D)
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 from Extremadura	£12.95
Torta del Casar - unctuous, nutty, pungent, buttery scooping cheese from Extremadura	£30

*serves 8-16

Allergies and preferences
Please inform a member of staff if you have any food allergies and we will do our best to make our food work for you. Please ask your server if you wish to know any ingredients used or allergy advice for any dish.
contains wheat (W) pasteurised (P) contains dairy (d) contains nuts (n) vegetarian (V)

Special needs
We want you to enjoy your time with us; if you have any special needs, at all, please let us know. We have a fully accessible toilet downstairs.

Bones and bits
We use real meat and real fish, please be careful as the odd bone or olive stone may be in there.

Tips
Our staff share the tips out across the whole team. We apply no service charge at all for groups of any service. Tips are entirely at your discretion.

Functions and outside catering
You can rent out part or all of Lunya for a special occasion. It makes a great venue for product launches, networking events and family occasions. Lunya can also provide a full outside catering service for boardroom lunches and private parties.

Deli discount
Fill in your feedback card and bring it over to the deli before you go for a 10% discount off any deli purchases (except for books).

Online shop
Don't forget, everything from our deli is now available online, where you can order at your convenience, delivery is available throughout the UK. We have one of the largest Spanish online delis in the UK. **www.lunya.co.uk**

Artwork
All around the walls of the restaurant we display unusual papier maché statues imported from Barcelona. They are made to centuries old papier maché techniques and decorated in a Gaudi-esque style with a kaleidoscope and mosaic of colours. If you are interested in purchasing any of the sculptures or artwork, please just ask your server for further details.

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 by our skilled staff – it is very theatrical and truly the most amazing meat you are likely to taste with crackling as thin as a piece of card.

Must be booked 48 hours in advance, ask your server for details.

One suckling pig will feed between 6-9 people and is perfect for groups and special occasions. They cost £199 and include roast potatoes, vegetables and gravy. For an additional £15 a person, we can offer a range of tapas starters, dessert and coffee to make it a true feast.

Lunya, 18 College Lane, Liverpool, L1 3DS
Tel: 0151 706 9770 • Email: liverpool@lunya.co.uk • www.lunya.co.uk

@lunya

www.facebook.com/pages/lunyadeli

lunyadeli

Lunya

Catalonian Deli, Bar & Restaurant

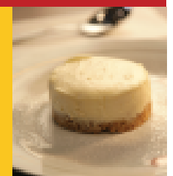
Welcome to Lunya Liverpool, a true family run and independently owned business. We are very proud to have been awarded, for the second year running, the North West Restaurant of the Year for the Good Food Guide and included in the Guardian's list of their top 50 Uk restaurants. Lunya represents everything we love about Catalunya and the whole of Spain. Stunning ingredients, prepared with love and care, and eaten in relaxed surroundings – for us this epitomises the Spanish food culture.

We cook everything ourselves from scratch; we visit Spain many times every year to visit the farmers, fishermen and women, meat curers, cheese makers and all of our suppliers to choose the very best we can and to form a strong relationship so we really know where our food comes from. For our fresh vegetables, meat and fish, we use good local suppliers to ensure we support the local economy and get the best we can. Ward's of Birkenhead for our fish and Edge's of New ferry for our meat.

If you need any help with the menu, please do not hesitate to ask a member of staff who will only be delighted to help. Please sit back, relax, enjoy the fabulous surroundings and our superb food and drink.

Buen provecho and bon profit!
Peter and Elaine Kinsella

PS. we are also now open in Manchester



Olives and Encurtidos

(V) All £3.95

Mixed marinated olives - a mix of everything
Pelotín olives – in a marinade of garlic, oregano and paprika
Caspe olives – strong Catalan olives with fennel and garlic
Manzanilla olives - juicy green Andalucian olives
Verdial olives - cracked green olives with paprika and oregano
Empeltre olives – black Catalan olives marinated in oregano
Arbequina olives - tiny Catalan olives, full of flavour
Giant Gordal olives - stuffed with fresh orange and 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

Cheese

We have the largest selection of Catalan and Spanish cheese in the world, outside of Spain. 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, D – contains dairy, V – vegetarian, W – contains wheat)

Small	(1 cheese)	£7.95
Medium	(2 cheeses)	£10.45
Large	(3 cheeses)	£12.95

SHEEP'S MILK CHEESE (D)
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 and pork lard (W, P)
Torta de Barros – very soft fragrant torta style cheese from Extremadura (V)
Roncal – long matured strong cheese from Navarra
Crisemberg – multi-award winning soft unpasteurised sheep's milk cheese from Catalunya. Ripe and oozing like an old Brie de Meaux – strong, butty and sharp
Torta del Casar – soft, complex unpasteurised sheeps milk cheese from Cáceres D.O.P., perfect for scooping with breadsticks – smelly, buttery and just glorious
Lligat d'Ovella – unpasteurised medium soft Sheeps milk cheese from Catalunya, herby and grassy notes from the crust, it is clean and fresh on the palate
Serrat – medium mature Catalan cheese; medium soft, creamy, nutty with light caramel tones
Pastura with truffles – soft creamy cheese from Extremaduawith crushed Italian black truffles (p)

Snacks

Olives (see full list overleaf) V	£3.95
Kikones - fried and salted giant corn kernels from Zaragoza V	£3.20
Habas picantes – spicy crispy baby broad beans V	£3.20
Spanish potato crisps V	£3.20
Uncle Albert's Barnsley Pig – lovely British pork scratchings	£3.20
Roasted Catalan **Almonds** V n	£3.95

Breads

Catalan tomato bread on Coca bread from Barcelona w	£4.25
Pan allioli – made with coca bread from Barcelona d w	£4.25
Bread, oil and vinegar w – home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	£3.95
Home-baked sourdough bread w	£2.95

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

Sharing Deli Platters

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

Mixed deli platter w d Meats, cheeses, olives and snacks from our deli counter	£14.85
Mixed deli veg platter V w Vegetables, cheeses, olives, dips and snacks from the deli	£13.75
Ibérico meat platter Lomo, salchichón, fuet, chorizo and morcón	£14.85
Ibérico Bellota meat platter From acorn-fed pigs. chorizo, lomo, salchichón and jamón	£19.95
Trio of dips and nibbles from the deli V w d	£6.75
Spanish cheese platter V w d Award winning Spanish cheeses and Catalan fruit accompaniments *(see overleaf for our huge Spanish cheese selection)*	
Small (1 cheese)	£7.95
Medium (2 cheeses)	£10.45
Large (3 cheeses)	£12.95

About Tapas

Tapas are for sharing!
We would advise about 3-4 dishes per person as a guide, and 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.

Meat Tapas

From the Deli

Trevélez **Serrano** ham	£8.95
Ibérico Jamón from the Hiraldo family in Huelva	£17.25
Ibérico Jamón de Bellota from the Hiraldo family in Huelva	£19.95
Cecina – smoked and cured beef from Leon	£9.75
Chorizo – from Alejandro of La Rioja	£7.25
Ibérico Bellota Chorizo – from acorn fed pigs	£10.35
Lomo – sweet cured pork loin	£7.95
Ibérico Bellota Lomo – from acorn-fed pigs	£11.85
Salchichón – salami style embutido from Catalunya	£8.65
Ibérico Bellota Salchichón – from acorn fed pigs	£8.95
Ibérico Bellota Morcón – large chorizo style	£8.60
Fuet – soft, small salami style	£8.95
Fuet with beer – made with Catalan stout w	£8.95
Italian salami with fennel	£8.40
Ibérico Bellota Sobrasada – buttery chorizo pâté on crostini w	£7.85

From the Kitchen

Lamb - slow roasted & shredded and served on steamed Hirata buns with Piquillo pepper, mint & pomegranate w d	£3.95 each
Albóndigas - pork and beef meatballs in a rich tomato sauce	£6.35
Catalan Scouse - our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla w	£6.95
Pollo al Moro - slow cooked chicken in a preserved lemon and Moroccan spiced broth – ancient dish from the Moors' occupation of Girona	£6.75
Morcilla - Catalan black pudding, rolled in cornflakes and deep fried, served with an orange and honey syrup and pomegranate molasses w	£6.45
Alitas - crispy chicken wings in our own blend of spices, drizzled with orange blossom honey d	£6.95
Chorizo - our own recipe chorizo, pan fried in white wine with fennel seeds	£6.95
Estofado - rich Catalan beef stew, infused with orange & cinnamon, served with celeriac puree d	£7.95
Carilladas - acorn fed Ibérico pork cheek, slow braised and served over white Navarra alubias beans	£7.75
Duck breast, pan fried with a raspberry sauce and vanilla infused pear	£8.30
Secreto Ibérico - a muscle from the shoulder of the Ibérico pigs - the butcher's secret, full of luscious acorn oil driven fat from acorn-fed pigs, pan seared – served pink with a beer and shallot purée and our red onion marmalade w d	£8.75

Mar i Muntana

Catalan cuisine has a rich tradition of combining ingredients from the land and sea

Canelons - a Catalan take on Canneloni, with turkey, chicken livers and squid, topped with a béchamel sauce and melted Zamorano cheese w d	£6.95
Merluza – pan fried Hake, on a bed of samfaina with crispy smoked panceta	£7.45
Croquetas - ask your server for today's flavour w d	£6.95

Fish Tapas

From the Deli

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

Mojama - air-dried and cured tuna loin from Andalucia n	£9.65
Cantabrian cold smoked anchovies - lightly smoked sweet, soft flesh	£7.95
Hot smoked baby anchovies - tiny and flavour packed	£7.85
Boquerones – marinated anchovies on potato crisps	£7.35
Salted anchovies - glorious intense umami flavours	£8.60
A quartet of anchovies – all 4 types	£12.95
Baby sardines on crostini w	£7.85
Smoked whole **baby mackerel**	£7.85
Marisco salad - Surimi crabsticks, prawns, mayo w	£6.25
Salpicón de marisco - Calamari and seafood salad with peppers w	£6.45
Bonito tuna and creamed cheese stuffed Piquillo peppers d	£6.25
Cold smoked **Cantabrian tuna loin** with a bacalao mousse w d	£7.95

From the Kitchen

Gambas a la plancha - whole, shell on sweet prawns, grilled on the plancha and dressed with chili, garlic and pimentón infused olive oil	£7.85
Calamari - fresh calamari deep fried in beer batter w d	£7.85
Pulpo - chargrilled octopus, potatoes, smoked paprika, sea salt	£9.95
Zarzuela - translating as 'little opera', this rich traditional Catalan fish stew really sings on your plate, with hake, mussels, prawns and calamari in a saffron infused broth. Topped with picada w n	£8.35
Sepia - cuttlefish on a bed of fideuà noodles in a rich squid ink and sea-food sauce w	£7.65
Chipirones - tiny baby squid coated in our fish frying flour and deep fried, served with allioli w d	£8.30

Tapas Banquets

Tasting Banquet £26.95 per person

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

Gourmet Banquet £37.95 per person

Habas picantes – Giant Gordal olives – Borettane balsamic onions
Ibérico Bellota meat platter – Torta de Cañarejal and breadsticks
Catalan tomato bread
Estofado – Deep fried Monte Enebro
Merluza – Secreto Ibérico
Gambas a la Plancha – Patatas Bravas

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.*

Vegetable Tapas and Salads

From the Deli

Lunya house salad – bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna)	£6.95
Tortilla - Spanish potato and onion omelette V	£4.95
Patatas pil pil – spicy potato salad V	£4.95
Patatas allioli – garlic mayo potatoes V	£4.95
Russian salad – mixed vegetables in mayo with breadsticks V w	£5.45
Escalivada - char grilled peppers, aubergines, onions and courgettes on toasted sourdough with Bim's Tigernut Romesco sauce V w	£5.95
Cheese stuffed sweet **Moroccan red peppers** V d	£5.90
Sweet balsamic pickled **Borettane onions** V	£4.85
Sun dried sweet **cherry tomatoes** in herbs V	£4.95
Piquillo pepper hummus in mini pastry cases V w	£4.95
Cabrales and cider paté in mini pastry cases with roasted hazelnuts V w d n	£5.50
Goat's curd cheese garlic and herb dip V w d	£5.55
Herb marinated **Navarran artichokes** in extra virgin olive oil V	£7.45

From the Kitchen

Patatas bravas - with spicy tomato sauce and allioli d V	£5.25
Garbanzos – middle eastern spice infused chickpea stew with butternut squash, almonds and apricots n V	£6.55
Padrón peppers - small green Galician green peppers, mostly mild, sometimes hot V	£5.85
Woodland mushrooms - pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham)	£7.65
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps w d V	£7.95
Datillas - dates stuffed with blue cheese & wrapped with panceta (available without panceta) d	£5.95
Cauliflower & Manchego frituras - served with a Romesco sauce dip d n	£6.25
Sticky roast parsnips with a PX and honey coating and crumbled Galician chestnuts n	£6.25

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?

Seafood Paella	£15.95 per person
Mixed Paella	£15.95 per person
Vegetable Paella V	£14.95 per person
Arroz Negro	£15.95 per person
Fideuá – A Catalan noodle and seafood based 'Paella' w d	£15.95 per person