



# Desserts



**We have selected some of the best wines to accompany your dessert, alternatively please refer to our wine list for an extensive selection of dessert wines, Spanish liqueurs and sherries.**

**Chocolate and churros** g m v £4.95

Straight from the streets of Barcelona. Home-made churros, sprinkled with cinnamon and sugar, with a cup of extra-thick hot chocolate, perfect for dunking!

**Tarta de Santiago** m n a v £5.50

Literally meaning 'cake of St. James', from Galicia. Delightfully rich and dense almond cake. Served with Cheshire Farm vanilla ice-cream.

**Crema Catalana** m a v £5.95

The ubiquitous Catalan dessert. Silky smooth Catalan custard infused with orange peel and cinnamon, with a burnt sugar crust.

**Flanillas** m a v £5.25

Part flan, part set natillas; this silky smooth, set eggy custard is infused with vanilla and served with honeycomb and raspberry coulis.

**San Sebastian Burnt Cheesecake** g m n a v £6.25

Made famous by La Viña in the old town of San Sebastian. This baked cheesecake is an old Basque recipe; much lighter than a New York cheesecake, cooked at high temperature to give a caramelised and slightly burnt crust, it is pure luxury. Served with Pedro Ximénez infused raisins and roasted hazelnuts.

**Belgian chocolate brownie** g m a v £6.25

Glorious rich chocolatey brownie, made with the best Belgian chocolate and served with salted caramel ice-cream.

**Selection of Cheshire Farm ice creams and sorbets** m a v £5.25

Three scoops of your choice. Ask your server for today's flavours.

**Lunya Sharing Dessert Platter** g m n a v £15.95

A very special selection of our desserts. Perfect for 2-4 people who want a taste of our fabulous range of desserts: Brownie, Flanillas, Cheesecake & Tarta de Santiago

**Cheese platter** g m n

Your choice of a cheese platter of 1, 2 or 3 cheeses from our extensive range of over 40 of the best Spanish cheeses, with accompaniments. Come and choose them from the deli counter if you like! **Check our cheese list for our huge selection and pricing**

**Food Allergies & Intolerances:** Please tell your server immediately if anyone in your party has a food allergy or intolerance. We label our menus with the three most common allergens

g Gluten, m Milk, n Nuts and v Vegetarian. a indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details.



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## Coffee



We import our own coffee direct from the award winning Café Saula in Barcelona, suppliers of the very best coffee beans in the whole of Spain – a beautiful coffee with a deep, strong flavour but no bitterness and a wonderful crema. Arabica beans, grown in Columbia, roasted in Barcelona and served in Liverpool!

Espresso	£2.05
Double Espresso	£2.45
Cortado 	£2.45
Black Coffee	£2.35
Café con leche (white coffee) 	£2.75
	Large £3.65
Cappuccino 	£2.75
	Large £3.65
	£2.75
Latte 	£2.75
	Large £3.65
Café Bombon 	£2.75
Mocha 	£3.35
extra shot of coffee 40p	
Hot Chocolate 	£3.45

Why not enjoy a plate of exquisite Spanish biscuits, turrón and chocolate with your coffee/tea?    

£2.50 extra per person

## Liqueur coffees

Liven up your coffee with a hint of liqueur. A perfect way to end a meal!

Baileys coffee 	£5.25
Brandy coffee 	£5.25
Calypso coffee (Tia Maria) 	£5.25
Carajillo	£4.15
French coffee (Cointreau) 	£5.25
Irish coffee 	£5.65
Licor 43 Coffee 	£6.25

## Tea selection

All of our teas come from Brew, a fabulous local company, originating in Liverpool and now based in Manchester. Brew's owners, Phil and Aideen, personally select and blend all of their teas. Made with whole leaves, they only work with the very best growers and produce a select range of blends which puts all others in the shade. They're available in the deli too!

**English Breakfast** – A blend of large, hand-picked Indian Assam, and Sri Lankan Ceylon  £1.95

**Earl Grey** – a light and fruity Ceylon tea with bergamot oil, orange peel and calendula petals  £2.25

**Moroccan Mint** – a blend of peppermint leaves and large, hand-rolled green tea £2.25

**Green Tea** – Yunnan tea leaves are smooth and with a light grassiness £2.25

**Fruit Punch** – this is a big fruit tea with a blend of hibiscus, rosehip, apple, blueberry, lemongrass, orange peel and fruit oils £2.75

**Lemon and Ginger** – a spicy blend of ginger pieces, apple, lemon verbena, hibiscus, rosehip, lemon peel, natural lemon oil £2.75

**Chai** – A great Masala Chai mix of assam, cardamom, cinnamon, pepper, cloves, and ginger £2.75

**Decaf** – made with the CO2 method, this is an easy drinking black tea made with Ceylon leaves which gives a background fruitiness  £2.25

## Dessert wines

Alvear Moscatel	£4.50
Capricho de Goya	£5.95
Victoria Moscatel	£7.25
Libamus Mencia	£4.75
Boca Negra	£3.80
Alvear Pale Cream	£4.60
Morenita Cream	£4.50
Matusalem Oloroso	£8.95
El Candado Pedro Ximénez	£4.95
Don PX Dulce de Pasas, 2006	£6.55
Fernando de Castilla Antique Pedro Ximénez	£7.50
Noé 30yo Pedro Ximénez	£9.20
Don PX Gran Reserva, 1985	£7.95