

Signature Cocktails

Bespoke cocktails crafted by our talented bar staff & unique to Lunya (if you would like to see our full cocktail list, please refer to our main wine list) **£8.95**

43 Sours

Licor 43, lemon, egg white

Aviation

Mascaro no. 9 Gin, Maraschino liqueur, lemon, cherry

Caballero Caiprinha

Ponche Caballero, caichaça, lime

PX Old Fashioned

Bourbon, el Candado PX, bitters

Sagrada Familia

Casa Mariol Vermut, Gran Gesta cava, bitters

Strawberry Clover Club

Puerto de Indias, Gomme, egg white, strawberry

Tio Pepe's Perversion

Tio Pepe Fino, peach schnapps, triple sec

Turkish Delight

Absolut vanilla vodka, cacao, rose syrup

Vermuteria

Single (50ml) **£4.15**

Double(100ml) **£7.50**

All over Spain, and in particular, Barcelona, Vermouth (or in Catalan, Vermut) is becoming the drink everyone must have. A popular tippie at the weekend, served simply over ice and a squeeze of orange, it is the perfect way to announce the weekend is here. We think it is fabulous every day of the week and encourage you to try the perfect aperitif.

Mariol Vermut Negre (Catalan fruity vermouth)

Made with green walnuts, herbs and citrus.

Mariol Vermut Blanc (Catalan fruity vermouth)

Made without the green walnuts to give a superb and refreshing aperitif with a touch of delicate cinnamon.

Nordesía Blanco (Galicia, drier and herby)

Aromatic bitter-sweet flavours, Albariño, laurel and elderberry.

Nordesía Tinto (Galicia, fruity, red)

Sweet red fruit notes, bitter orange and herby on the palate, Mencia grapes

Nordesía Negre (Galicia, dark sweet vermouth)

Layers of treacle and brown sugar from the caramelisation of the Albariño based wine alongside bitter-sweet flavours

Yzaguirre

This is one of Spain's oldest vermouth makers. Using a blend of over 80 herbs and spices, this classic red vermouth has long lasting herby bitter-sweet flavours on the palate.

La Copa

A unique vermouth from Sherry maker, Gonzalez Byass. With a base of Oloroso and Pedro Ximenez and made to an old 18th century recipe, this has a balance of sweetness from the sherry and beautiful bitters from the orange peel and herbs.

El Bandarra

From Catalunya and made with Macabeo and Xarel.lo grapes. Aromatic with fabulous citrus notes coming through.

Petroni (Galicia, dry and herby)

Albariño based vermouth with light balsamic notes, hibiscus and lemon balm. Our driest vermouth.



Gin Bar

For 10 years, Gin has been the drinking phenomenon of Spain, initially getting a taste for the world's best imports, they have started to distil their own and have quickly become some of the best in the world. We have one of the biggest Spanish gin bars outside of Spain. We are always adding to our collection, so please check for specials.

All our doubles come with a free Fevertree/Vichy Catalan tonic. All gins come with their own bespoke garnish, in large ballon glasses over lots of ice – the typical Spanish serve.

Single £5.45 Double £9.85

Akori Barcelona, rice-based spirit, dragon fruit, kumquat

Ginabelle Galicia, Mirabelle plums, Albariño grapes

Gin Mare Catalunya, thyme, basil & olives

Ginsmith's Dry Gin Liverpool, sea holly, pine, citrus

Ginsmith's Marshmallow Gin Liverpool, vanilla, nutmeg, marshmallow root

Gin Sea Galicia, herbs, liquorice, peppermint

Larios Segovia, orange peel, coriander

Larios 12 Segovia, nutmeg, lemon, clementine, tangerine

Larios Rosé Segovia, strawberry, coriander, angelica

Liverpool Gin Liverpool, organic, juniper, coriander, angelica

Lola & Vera Madrid, green apple, citrus, anise

Manchester Gin Manchester Raspberry Gin, raspberries

Mascaro no. 9 Gin Catalunya, juniper

Nordes Galicia, Albariño grapes, bayleaves

Puertas de India Gin Sevilla, strawberry

Sabores Bellota Extremadura, acorn, cinnamon, vanilla

Santamania Reserva Madrid, barrel aged

Siderit Ginger & lime Cantabria, double distilled

Sikkim Fraise Madrid & Barcelona, strawberries, red tea

Sikkim Bilberry Madrid & Barcelona, blueberries, blackberries

Thomas Dakin Manchester Gin Manchester, citrus, horseradish

The London no.1 Gin bergamot & blue gardenia flowers

Three Rivers Manchester, vanilla, almond, oats

Turncoat Cascade Liverpool, hops, citrus

Vones Galicia, chestnut, nutmeg

Xoriguer Menorca, angelica, cardamom

Vi Ranci

And last but not least, may we introduce to you Vi Ranci. The most Catalan of drinks: obscure, traditional, hard to describe, but as Catalan as it comes. Translating as rancid wine, this is an oxidised wine, a little similar to an Oloroso Sherry, but very unique in its own right. A fantastic first or last drink, give it a go.

Just £4 for a 75ml glass

