



Large Group Menu (15 people+)

Groups of 15 or more people must choose from our Tapas Banquet menu or our Paella or Suckling Pig Menus (Suckling Pig must be ordered 1 week before). This way, you can be sure of your entire group being served together, a uniform price per person, and in our experience an all round easier time when it comes to pay the bill!

Banquets are for a minimum of 2 people. One banquet is needed for each person dining (all people in the group should have the same banquet) and they are split into multiple courses. Vegetarian and Vegan alternatives are available in every banquet.

We can also cater for special diets. Other substitute dishes will carry supplements. If you want extra dishes on top of the banquet, please order these from your server.

Tasting Banquet

26.95 per person

Mixed olives **v**

Kikones **v**

Mixed platter of Ibérico meats and

Spanish cheeses **g m**

Catalan tomato bread **g v**

Tortilla Española **a v**

Padrón peppers **v**

Calamari in beer batter **g a**

Albóndigas (home-made meatballs) **a**

Pollo al Moro - Grilled chicken thighs in

Romesco sauce **a**

Patatas bravas with spicy tomato sauce and allioli **a v**

Gourmet Banquet

36.95 per person

Habas picantes **v**

(fried crispy spicy baby broad beans)

Giant Gordal olives **v**

Ibérico Bellota meat platter

Torta de Cañarejal cheese and breadsticks

g m v

Catalan tomato bread **g v**

Pincho Moruno - skewers of fillet steak, chicken and vegetables **a**

Deep fried Monte Enebro (goats cheese) with orange blossom honey **g a**

Bacalao - grilled salt-cod with a garlic mousseline and samfaina **a**

Abanico Ibérico (succulent shoulder cut from acorn fed pigs) **g m**

Gambas a la plancha - whole, shell on sweet prawns, grilled on the plancha and dressed with chili, garlic and pimentón infused olive oil **a**

Patatas bravas with spicy tomato sauce and allioli **a v**

We can also create bespoke banquets for any size group, just give us a call with what you'd like, how many people, and a budget and we'll put our thinking caps on and get back to you.

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.



Paella

Large groups may also order Paella, priced per person. We make all of our Paella fresh to order with the very best Bomba rice from Sueca, seasoned with beautiful Pimentón de la Vera, Spanish saffron and the best fresh ingredients, these are as authentic as you get!

Our range of Paellas can take approx 40 minutes to cook (more at busier times); if you have had Paella quicker than this in the past, it has been microwaved or part cooked! They come served to your table in giant pans. It is worth the wait! Why not have some tapas and drinks for starters?

- Seafood Paella** Made with market fresh seasonal fish and shell-fish. a **16.95 per person**
- Mixed Paella** Made with market fresh fish, meat and vegetables. a **16.95 per person**
- Vegetarian Paella** Made with market fresh vegetables. a v **15.95 per person**
- Arroz Negro**
A Catalan favourite of paella rice, cooked in a spicy broth with squid ink, calamari and cuttle fish. Traditionally served with our home-made allioli. a **16.95 per person**
- Fideuá** Catalan noodle and seafood based 'Paella' g a **16.95 per person**

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. g m a

Sangria

Why not have some Sangria? We make the most fabulous Sangria, using our beautiful Tempranillo wine, brandy, triple sec and fresh orange.

1L Jug 15.95

Or how about our gorgeously refreshing Cava Sangria, with Gran Gesta Cava, fresh cranberry juice and orange juice?

1L Jug 17.50

White Wine Sangria - White wine, apple schnapps, triple sec, peach puree, passion fruit

1L Jug 16.45

Check out our wine and drinks menu for our huge range of wines, beers, cocktails and soft drinks.

Special offers

Each weekday we have great special offers and discounts. Ask your server or visit our website for more details.

www.lunya.co.uk

