

GOAT'S MILK CHEESE **m**

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**

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**

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**

Pajarete - mature cheese from Cadíz, similar to a goat's milk Manchego **P**

COW'S MILK CHEESE **m**

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

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

Cer - mature mixed cow & goat's milk cheese from Catalunya; like a strong Manchego **P**

Gruyere - 18 month matured unpasteurised cheese from Switzerland, strong and nutty

BLUE CHEESE **m**

Valdeón Picos Blue - cave cured in sycamore leaves, mid strength **P**

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 n**

Membrillo - Quince jelly, Prune and walnut wheel

Fig and almond wheel, Sweet and sour figs

Fig and cinnamon relish

Red onion marmalade, Piccalilli

Apricot & cranberry chutney

LARGE SHARING CHEESES **v g m**

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 12.95
from Extremadura

Torta del Casar - unctuous, nutty, pungent, buttery scooping cheese 30
from Extremadura *serves 8-16

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. **We have a separate vegan menu, please ask your server.**

Additional needs

We want you to enjoy your time with us; if you have any additional 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. Current food regulations mean that we are unable to serve our duck or Ibérico pork pink. We are very sorry about that. Lamb can still be served pink.

Tips

Our staff share the tips out across the whole team. An optional service charge of 10% will be applied to groups of 8 or more people. 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, company meetings, networking events and family occasions. Lunya can also provide a full outside catering service for boardroom lunches and private parties. We offer free mid-week daytime rental for groups of all sizes.

Deli discount

Fill in your feedback card and bring it over to the deli before you go for a special treat and a chance to win a £20 voucher in our monthly prize draw.

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, Barton Arcade, Deansgate, Manchester, M3 2BB
Tel: 0161 413 3317 • www.lunya.co.uk

 @lunyaMCR

 www.facebook.com/pages/lunyadeli

 lunyadeli

Lunya

Catalonian Deli, Bar & Restaurant

Welcome to Lunya Manchester, a true family run and independently owned business. Following five very successful years in Liverpool, we thought that we had better get along the M62 and bring Lunya to the people of Manchester and beyond. 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.

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

Family owned, independent & we pay our taxes!



Olives and Encurtidos

a 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, **m** contains milk, **g** contains gluten, **n** contains nuts, **v** suitable for vegetarians)

Small	(1 cheese)	7.95
Medium	(2 cheeses)	10.95
Large	(3 cheeses)	13.95
Chef's choice of 3 cheeses and accompaniments		12.95

SHEEP'S MILK CHEESE **m**

Diaz Miguel Manchego - 3-4 months semi-curado Manchego **P v**

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 **g P**




Torta de Barros - very soft fragrant torta style cheese from Extremadura **v**

Roncal - long matured strong cheese from Navarra






Torta del Casar - soft, complex unpasteurised sheeps milk cheese from Cáceres D.O.P, perfect for scooping with breadsticks - smelly, buttery and just glorious **v**

Pastura with truffles - soft creamy cheese from Extremadua with crushed Italian black truffles **P**

Snacks

Olives (see full list overleaf)  	3.95
Kikones - fried and salted giant corn kernels from Zaragoza 	2.95
Habas picantes – spicy crispy baby broad beans 	2.95
Spanish potato crisps – with our spicy Lunya hot sauce 	3.20
Uncle Albert's Barnsley Pig – lovely British pork scratchings 	3.20
Roasted Catalan Almonds  	3.95

Breads

Catalan tomato bread on Coca bread from Barcelona 	4.25
Pan allioli – made with Coca bread from Barcelona  	4.25
Bread, oil and vinegar 	3.95
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread 	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   	14.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Mixed deli veg platter   	13.50
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
Ibérico meat platter 	16.95
Lomo, salchichón, fuet, chorizo and morcón	
Ibérico Bellota meat platter	19.95
From acorn-fed pigs. chorizo, lomo, salchichón and jamón	
Giant mixed deli plank	20.95
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks   	
Trio of dips and nibbles from the deli    	6.25
Artisan cheese platter     	12.95
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments	

(see overleaf for our huge Spanish, British & continental cheese selection if you would like to choose your own selection)

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.








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Meat Tapas





From the kitchen

Pincho Moruno - gently spiced kebabs of chicken, fillet steak, onions & peppers, grilled on the plancha and dressed with a smoked paprika infused mayonnaise 	7.95
Botifarra amb mongetas -Catalan sausage and beans with our own home-made baked beans and a Catalan sausage made with escalivad (add a melted cheese topper for 85p  	6.95
Crispy chicken - our signature chicken strips (inspired by Albert Adria) coated in broken tortilla chips with our special seasoning & Catalan Dip   	7.35
Beef sliders – two of our hand-made rare-breed mini beef burgers, topped with melted cheddar cheese and caramelised onions   	7.95
Grilled Chicken - herb marinated & grilled chicken thigh, served on a bed of Catalan Romesco sauce 	6.25
Spring lamb chops - marinated with Za'atar, grilled and served with crushed minted peas and piquillo pepper hummus  	7.75
Abanico 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 with a beer and shallot purée and our red onion marmalade  	8.95
Duck breast, pan fried with a raspberry sauce and vanilla infused pear 	7.95
Morcilla - Catalan black pudding, rolled in cornflakes and deep fried, served with an orange and honey syrup and pomegranate molasses  	6.95
Chorizo - our own recipe chorizo, pan fried in white wine with fennel seeds	6.45
Albóndigas - pork and beef meatballs in a rich tomato sauce 	6.25
Catalan Hotpot - our signature dish blending the best of Catalunya with the North West of England, made with chorizo & morcilla  	£6.95
Croquetas - ask your server for today's flavour   	6.95

Cured Meats from the Deli

Hand carved Trevélez Serrano ham	9.25
Ibérico Jamón de Bellota from Jabugo D.O.P	19.95
Chorizo – from Alejandro of La Rioja	6.95
Lomo – sweet cured pork loin	7.50
Salchichón – salami style embutido from Catalunya	8.95
<i>(Acorn-fed Bellota versions available for a £2.50 supplement)</i>	
Ibérico Bellota Morcón – large chorizo style	8.95
Fuet – soft, small salami style	8.95
Fuet with beer – made with Catalan stout 	8.95
Cecina – smoked and cured beef from Leon	9.75
Ibérico Bellota Sobrasada – buttery chorizo pâté on crostini 	7.85
Ibérico Bellota Morcilla – cured, sliced Spanish black pudding from acorn fed pigs  	7.95
Catalan country pork pâté, apricot chutney & sourdough Rysps   	6.45

Parrillada de Carne

Try our giant grilled meat platters (minimum of 2 people) of lamb chops, beef sliders, chicken thighs, steak kebabs, chicken kebabs, chorizo, morcilla, patatas bravas and salad     **22.95 per person**

Tapas Banquets

Tasting Banquet 26.95 per person

Mixed Olives
Kikones
Mixed Iberico Meat & Cheese Platter
Catalan tomato bread
Tortilla (Spanish potato omelette)
Padrón peppers
Calamari in beer batter
Albondigas (homemade meatballs)
Grilled chicken thigh in Romesco sauce
Patatas Bravas











Gourmet Banquet 36.95 per person

Habas picantes
Giant Gordal olives
Ibérico Bellota meat platter
Torta de Cañarejal cheese and breadsticks
Catalan tomato bread
Pincho Moruno - skewers of fillet steak, chicken and vegetables
Deep fried Monte Enebro (goats cheese)
Bacalao - grilled salt-cod with a garlic mousseline and samfaina
Abanico Ibérico (succulent shoulder cut from acorn fed pigs)
Gambas a la Plancha (shell-on spicy King Prawns)
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.*

Fish Tapas

From the kitchen

Bacalao - grilled salt-cod with a garlic mousseline and samfaina 	7.45
Seabass - pan-fried Menai seabass, served on a bed of soft Navarran white beans, peas and chorizo 	7.65
Gambas a la plancha - whole, shell on sweet prawns, grilled on the plancha and dressed with chili, garlic and pimentón infused olive oil 	7.95
Chipirones - tiny baby squid coated in our fish frying flour and deep fried, served with allioli  	8.95
Calamari - fresh calamari deep fried in beer batter  	7.45
Seafood Fideua - fideua noodles with calamari in a rich squid ink sauce, topped with a Mediterranean red prawn  	7.45
Pulpo - chargrilled octopus, potatoes, smoked paprika, sea salt 	9.95

From the Deli























<i>Conserved Spanish fish is the best pick of any catch. It is cured, smoked, or cooked.</i>	
Marisco salad - Surimi crabsticks, prawns, mayo 	5.25
Bonito tuna and creamed cheese stuffed Piquillo peppers  	6.25
Mojama - air-dried and cured tuna loin from Andalucia  	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  	5.95
Cold smoked sardine on Catalan tomato bread  	3.95

Vegetable Tapas and Salads

From the kitchen

Salmorejo – traditional Andalucian chilled soup with tomatoes – topped with ham tacos, croutons and egg. Perfect summer tapa (available without ham and egg  	5.45
Guisantes y panceta - Fresh garden peas, sautéed with smoked Leon panceta and shallots (available without panceta  	5.95
Vegetable tempura – a medley of Mediterranean vegetables in a light tempura with a honey and lemon mayonnaise dip   	6.75
Fideua de verduras - mixed vegetable mini ‘paella’ made with Catalan noodles and market vegetables   	5.95
Patatas bravas - with spicy tomato sauce and allioli   	5.45
Garbanzos – middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	6.85
Padrón peppers - small Galician green peppers, mostly mild, sometimes hot 	5.75
Woodland mushrooms - pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham) 	6.95
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps  	7.95








From the Deli

Lunya house salad – bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna and egg  	6.95
Tortilla - Spanish potato and onion omelette  	4.95
Patatas píl píl – spicy potato salad 	5.25
Patatas allioli – garlic mayo potato salad  	5.25
Russian salad – mixed vegetables in mayo with breadsticks   	5.45
Escalivada - chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce    	6.25
Cheese stuffed sweet Moroccan red peppers 	5.95
Sun dried sweet cherry tomatoes in herbs 	4.95
Piquillo pepper hummus with breadsticks and flat bread   	5.25
Cabrales and cider blue cheese pâté in mini pastry cases with roasted hazelnuts   	5.75

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 	16.95 per person
Mixed Paella 	16.95 per person
Vegetable Paella  	15.95 per person
Arroz Negro 	16.95 per person
Fideuá – A Catalan noodle and seafood based ‘Paella’  	16.95 per person