

Lunya.

Catalonian Dip,
Restaurant & Bar

Lunchtime Tapas Menu

2 tapas for **10.50** or 3 Tapas for **14.50**

(available Sunday to Friday 12noon - 5pm, special events excepted)

Cold Tapas

Patatas allioli – potato salad tossed in allioli, drizzled with olive oil **V a**

Patatas pil pil – new potatoes with chilli, garlic & olive oil dressing **V**

Cabrales blue cheese and Asturian cider pâté served on mini pastry cases **g m**

Manchego & membrillo – semi-curado Manchego cheese with Catalan quince jelly **m v**

Escalivada – roasted vegetables with Romesco sauce on sourdough **v g n a**

Flame roasted Piquillo pepper **hummus** with Spanish breadsticks **v g**

Tortilla – Spanish omelette (served at room temperature) **v a**

Russian salad – mixed vegetables in mayo – the classic tapas bar dish **v a**

Lunya house salad with egg, tuna, mixed leaves and olives (available without tuna and egg) **v a**

Marisco salad – Medley of prawns, crab sticks, cornichons and spring onion in mayo **g a**

Piquillo pepper stuffed with Bonito tuna, creamed cheese, parsley and cornichons **m a**

Plate of 18 month cured Trevélez **Serrano ham**

Plate of **mixed cured meats** (chorizo, lomo & salchichón) **m**

Catalan country pork pâté, apricot chutney & sourdough Rysps **g m a**

Hot Tapas

Patatas bravas – crispy fried potatoes with spicy tomato sauce and allioli **v a**

Padron peppers – fried baby green peppers from Galicia with sea salt **v**

Guisantes y panceta – fresh garden peas, sautéed with smoked Leon panceta and shallots (available without panceta) **v m**

Chickpea, roast butternut squash & apricot stew **v n a**

Woodland mushrooms, asparagus & Serrano ham (available without the Serrano ham) **v**

Catalan Hotpot with Morcilla and Chorizo **g m a**

Grilled Chicken – herb marinated & grilled chicken thigh, served on a bed of Catalan Romesco sauce **n**

Croquetas – ask your server for this week's flavour **g m a**

Morcilla rolled in cornflakes, deep fried and served with an orange and honey syrup and pomegranate molasses **g m a**

Albóndigas – home-made pork & beef meatballs in a tomato sauce **a**

Chorizo – pan fried with white wine & Fennel seeds

Calamari a la romana – in beer batter with allioli **g m a**

Seafood Fideuà in a squid ink noodle paella **g a**

Gambas a la plancha – shell-on king prawns, dressed with fried chilli & garlic **a**
(£2.50 supplement)

Crispy chicken – our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips with our special seasoning & our Catalan Dip (£1.50 supplement) **g m a**

Seabass – pan-fried Menai seabass, served on a bed of soft Navarran white beans, peas and chorizo **a** (£1.50 supplement) **a**

Beef sliders – two of our hand-made rare breed mini beef burgers, topped with melted cheddar cheese and caramelised onions (£2 supplement)

g m a



Catalonian Deli,
Restaurant & Bar

Lunchtime Sandwich Menu

(available Sunday to Friday 12noon - 5pm, special events excepted)

Hot or cold deli sandwich & home-made chips **9.95**

*Choose from our fabulous range of hot & cold sandwiches below; all made with our stunning ingredients from the deli counter. All of our sandwiches are served with a side salad garnish and with a choice of granary bread or soft bread roll. **g m***

Grilled **lomo y queso** (pimentón marinated Ibérico pork loin with melted cheese) **m**

Grilled chorizo, rocket and Piquillo pepper

Maynard's award winning **treacle cured bacon** from Shropshire

Meatball & melted Ibérico cheese **m**

Grilled Morcilla (Spanish black pudding) with roasted Piquillo Pepper **g m**

Butifarra (Catalan pork sausage), fig & cinnamon relish

Deep fried crispy chicken & Catalan dip **g a**

Coronation chicken – shredded chicken breast in curry mayo **a**

BLT – crispy Spanish panceta, lettuce, tomato & mayo **a**

Ibérico Bellota Jamón (£2 supplement)

Grilled Montgomery Cheddar cheese and red onion marmalade **m**

Choice of meats: Serrano ham, Lomo, Chorizo or Salchichón, **m**

Tuna mayo mixed with celery, peppers & red onion **a**

Marisco salad (a medley of prawns, surimi crabsticks, mayo and parsley) **g a**

Manchego (the classic Spanish cheese), membrillo (quince jelly) **v m**

Tortilla de patatas and home-made allioli **v a**

Grilled **Mediterranean vegetables** & Piquillo pepper hummus **v a**

We carry a stock of Genius bread and can do all our sandwiches on Gluten Free bread

Our full a la carte menu is also available.

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.

Follow us on   @lunyamcr  lunyadeli