

# FOOD MENU

Welcome to Lunyalita, a true family run and independently owned business. Lunyalita is the little sister of Lunya, our multi award winning restaurant and deli in Liverpool and Manchester. Lunyalita does things a little differently. We incorporate more of our deli heritage, occasionally go off piste a little with deli food from across the world, but which is distinctly 'us' too. As ever, we have 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 a year to visit our suppliers to find 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. Ward's of Birkenhead for our fish and Edge's of New Ferry for our meat. 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 in the beautiful Royal Albert Dock.



Buen provecho and bon profit!

*Peter and Elaine Kinsella*

## Food Allergies & Intolerances

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; **v** Vegetarian **e** Vegan. **a** indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details. We can adapt some of our dishes to take the allergen out or to make some vegan.

## 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 disabled toilet a short distance along the dock. Please ask your server for details.

## Bones and bits

We use real meat and real fish, please be careful as the odd bone or olive stone may be in there.

## Tips

Our staff share all of their 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 Lunyalita for a special occasion. It makes a great venue for product launches, company meetings, networking events and family occasions. We can also provide a full outside catering service for boardroom lunches and private parties.

## 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](http://www.lunya.co.uk)

## 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

Lunya  
lita

# BREAKFAST Available until 11:45am

## Lunyalita specials

- Smashed avocado**   6.95  
Avocado and roast cherry tomatoes on toasted bread with lime and coriander
- Full Lunyalita**     7.95  
Chorizo, morcilla, bacon, fried egg, homemade baked beans and toasted sourdough
- Catalan Migas**   7.95  
The traditional country Spanish breakfast. Chorizo, morcilla and panceta sautéed with breadcrumbs, onion and garlic, topped with a poached free-range egg
- Beans on toast**     3.95  
Our home-made baked beans on toasted bread
- add cheese**  0.85
- add Catalan pork sausage** 1.40
- Chocolate y Churros**     4.95  
Straight from the streets of Barcelona. Churros, sprinkled with cinnamon and sugar, served with a cup of extra thick hot chocolate!
- Porridge**     4.95  
With orange blossom honey, almonds and Catalan hazelnuts (available )

## Eggs

- Eggs Flamenco**   6.45  
The prettiest breakfast ever. Two eggs, baked in a cazuela with a sofrito (tomato and onion) sauce, seasonal vegetables, Serrano ham and chorizo (Vegetarian option available )
- Eggs Benedict**     6.95  
2 poached eggs with a Piquillo pepper Hollandaise sauce on toasted bread with jamón serrano
- Eggs Florentine**     6.25  
2 poached eggs with a Piquillo pepper Hollandaise sauce on toasted bread with sauteed spinach
- Revueltos**     5.45  
Fluffy scrambled free-range eggs with cream and butter, served on toasted bread
- Eggs on toast**     4.95  
2 free range eggs, cooked to your liking on toasted Baltic Bakehouse bread

## Sandwiches

5.75

All served on a soft bread roll or traditional bread.  
\*Please note that we also stock Genius gluten free bread

- Griddled Catalan chorizo with Piquillo pepper**
- Griddled Catalan sausage with Hawkshead fig & cinnamon relish**
- Griddled Catalan morcilla with a Piquillo pepper** 
- Maynard's treacle cured bacon**
- Pimentón marinated Spanish pork loin with melted cheese** 
- Montgomery cheddar cheese grilled with red onion marmalade** 
- Tortilla, served with homemade allioli**  
- Add an egg or Piquillo pepper for 75p
- Add extra bacon or sausage for 1.45

## Breads

- Toast and preserves**    1.95  
Baltic Bakehouse bread toasted and served with your choice of preserves or honey
- Pa amb Tomaquet**   3.95  
Baltic Bakehouse bread, lightly toasted, rubbed with garlic and tomato, then drizzled with extra virgin olive oil and Maldon salt

## All inclusive deal

10.95

Any hot breakfast or sandwich, toast, coffee/tea, orange/apple juice

## Breakfast roll special offer

6.45

Any sandwich and coffee or tea\* (until 11.45am)  
\*excludes herbal/fruit teas

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# LUNCH Available 12 noon-4:45pm (Monday-Friday)

## Dish of the Day

9.95

Every day, we have a large stew/main meal as a special. Look at the blackboards or ask your server for details

## Huevos Rotos <sup>a</sup>

9.95

Our signature lunchtime dish (literally broken eggs). Catalan egg & chips. A big bowl of home made chips, two fried eggs and your choice of topping:

Serrano ham | Fried chorizo | Panceta | Morcilla de Burgos | Mushrooms <sup>v</sup> | Piquillo Pepper <sup>v</sup>

## Platters

### Giant Deli Plank <sup>g m n a</sup>

20.95

A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks

### Ibérico Meat Platter <sup>g m a</sup>

17.95

Selection of our best meats from the deli counter including Cinco Jotas presa, chorizo, salchichon and fuet

### Mixed Deli Platter <sup>g m n a</sup>

14.95

Meats, cheeses, dips, crisps, olives and snacks from our deli counter

### Manchego & Membrillo <sup>g m a v</sup>

7.95

Famous Spanish ewe's milk cheese with quince jelly and crackers

### Spanish Cheese Platter <sup>g m a</sup>

12.95

Selection of 3 of our award winning Spanish cheeses with accompaniments and crackers

### Mixed Deli Veg Platter <sup>g m n a v</sup>

13.50

Vegetables, cheeses, crisps, olives, dips and snacks from the deli

### Vegan platter <sup>g a v</sup>

10.50

Vegetables, crisps, olives, dips and snacks from the deli

## Salads

### Lunyalita Salad <sup>a</sup>

7.95

bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna and egg <sup>v</sup>)

### Trio of deli salads <sup>g m a v</sup>

9.95

ask your server for today's selection

## Paella available all day from 12 noon

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!

### Seafood Paella <sup>a</sup>

16.95 per person

### Mixed Paella <sup>a</sup>

16.95 per person

### Vegetable Paella <sup>a v</sup>

15.95 per person

### Arroz Negro - black rice with calamari <sup>a</sup>

16.95 per person

### Fideuá - A Catalan noodle and seafood based 'Paella' <sup>g a</sup>

16.95 per person

## Soup of the Day

5.25

Every day, we have a fresh soup. Look at the blackboards or ask your server for details. Served with bread

## Sandwiches

9.95

All served on a soft bread roll or traditional bread, with home-made chips and side salad (swap the chips for our soup of the day for just £2 extra) <sup>g</sup>

### Grilled Chorizo & Piquillo pepper

### Butifarra fig & cinnamon relish

### Morcilla (black pudding) <sup>g</sup>

### BLT with smoked León panceta <sup>a</sup>

### Grilled lomo y queso <sup>m</sup>

### Crispy chicken strips with catalan dip <sup>m a</sup>

### Grilled Montgomery cheddar <sup>m</sup>

### Tortilla & allioli <sup>a v</sup>

### Roasted vegetable & hummus <sup>a v</sup>

### Smashed avocado <sup>v</sup>

### Bonito tuna mayo <sup>a</sup>

### Marisco (seafood) salad <sup>g a</sup>

### Manchego & membrillo <sup>m v</sup>

### Serrano ham

### Coronation chicken <sup>a</sup>

## Bread, Olives & Snacks

### Slow proved bread from the

2.75

### Baltic Bakehouse <sup>g</sup>

with oil and vinegar <sup>v</sup>

3.50

Catalan style with tomato <sup>v</sup>

3.95

with allioli <sup>v a</sup>

3.95

### Giant Gordal olives <sup>a v</sup>

3.95

### Mixed Olives <sup>a v</sup>

3.95

### Sweet Guindilla chillies <sup>a v</sup>

3.95

### Pickled garlic <sup>a v</sup>

3.95

### Pepinillos (cornichons) <sup>a v</sup>

3.95

### Kikones <sup>v</sup>

2.95

### Habas picantes <sup>v</sup>

2.95

### Spanish potato crisps <sup>v</sup>

3.20

### Roasted Catalan Almonds <sup>n v</sup>

3.95

## Childrens Menu

7.75

Reduced size portions are available with a soft drink and ice cream (excluding platters and paella)

# DINNER Monday to Friday from 5pm; weekends from 12 noon

## Meat Tapas

<b>Catalan Scouse*</b> - our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla <b>g a</b>	6.95
<b>Albóndigas*</b> - pork and beef meatballs in a rich tomato sauce <b>a</b>	6.25
<b>Crispy Chicken*</b> - our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips without special seasoning & Catalan dip <b>g m a</b>	7.35
<b>Huevos Rotos*</b> - Spanish ham, egg & chips (available without ham) <b>v a</b>	6.95
<b>Morcilla de Burgos*</b> - pan fried Spanish black pudding, onion rings and apple puree <b>g a</b>	6.75
<b>Croquetas*</b> - the definitive tapas bar staple. Ask your server for today's flavour <b>g m a</b>	6.95
<b>Fried chorizo, honey, fennel seed*</b> - our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with orange blossom honey <b>a</b>	6.45
<b>5J Ibérico Jamón de Bellota</b> - from Spain's best ham bodega, Cinco Jotas ham is out of this world, from the world famous acorn fed pigs; incredible flavour	19.95
<b>5J Cured Presa Bellota</b> - melt in the mouth shoulder cut from the acorn fed Ibérico pigs	10.95
<b>Trevélez Serrano ham</b> - cured for 14 months in Aragón	7.95
<b>Bellota Morcilla</b> - cured, sliced Spanish black pudding from acorn fed pigs <b>m g</b>	7.95
<b>Lomo</b> - cured pork loin	7.50
<b>Chorizo</b> - sliced chorizo from Alejandro of La Rioja	6.95
<b>Salchichón</b> - Catalan style salami	8.95
<b>Cecina</b> - smoked and cured beef	9.75
<b>Catalan country pork pâté</b> - served with apricot chutney & crackers <b>m g a</b>	6.45

## Fish Tapas

<b>Calamari*</b> - fresh calamari deep fried in Moritz beer batter <b>g a</b>	7.45
<b>Gambas Pil Pil</b> - king prawns cooked with chilli & garlic, served in bubbling olive oil <b>a</b>	7.95
<b>Salted Anchovies</b> - from Pujado Sulano of Santoña, glorious intense umami flavours <b>a</b>	8.60
<b>Boquerones</b> - marinated anchovies on potato crisps <b>a</b>	7.35
<b>Mojama</b> - air-dried and cured tuna loin from Andalucía with almonds <b>n a</b>	9.65
<b>Ensalada Marisco</b> - a staple in every Spanish tapas bar: Surimi crabsticks, prawns, mayo <b>m g a</b>	5.25
<b>Piquillo peppers</b> - stuffed with creamed cheese and tuna <b>m a</b>	6.25

## Paella available all day from 12 noon

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!

<b>Seafood Paella</b> <b>a</b>	16.95 per person
<b>Mixed Paella</b> <b>a</b>	16.95 per person
<b>Vegetable Paella</b> <b>a v</b>	15.95 per person
<b>Arroz Negro</b> - black rice with calamari <b>a</b>	16.95 per person
<b>Fideuá</b> - A Catalan noodle and seafood based 'Paella'	16.95 per person

Check our blackboards and ask your server for details of today's special tapas

## Vegetable Tapas

<b>Patatas Bravas*</b> - with spicy tomato sauce and allioli (available without allioli) <b>a v</b>	5.45
<b>Garbanzos*</b> - middle eastern spiced infused chickpea stew with butternut squash, almonds and apricots <b>n a v</b>	6.85
<b>Deep Fried Monte Enebro</b> - world award winning Monte Enbro goats cheese, deep fried and served with orange blossom honey <b>g m a</b>	7.95
<b>Padron Peppers</b> - small green peppers from Galicia, some mild, 1 in 30 or so spicy hot <b>v</b>	6.25
<b>Whole tortilla</b> - cooked to order, served hot with a fabulously runny centre <b>a v</b>	7.25
<b>Lunyalita Salad</b> - mixed leaves, tuna, egg <b>a</b>	6.95
<b>Russian Salad</b> - mixed vegetables in mayo <b>g a v</b>	6.45
<b>Patatas Allioli</b> - garlic mayo potato salad <b>a v</b>	5.25
<b>Escalivada</b> - roast Mediterranean vegetables <b>g a v</b>	6.25
<b>Hummus</b> - made with roasted Piquillo peppers, served with breadsticks <b>g a v</b>	5.25
<b>Catalan Dip</b> - our signature dip with crème fraiche, sundried tomatoes, pimentón and garlic, served with breadsticks <b>g m a v</b>	5.25
<b>Babaganoush</b> - our Catalan version with pimentón <b>g a v</b>	5.25
<b>Perky Salsa</b> - our take on the classic dip, served with tortilla chips <b>g v</b>	4.95
<b>Trio of dips</b> - 3 of our dips with accompaniments <b>g m a v</b>	6.95
<b>Marinated goat's cheese</b> - goat's cheese marinated in olive oil and juniper <b>g m v</b>	5.95

## Bread, Olives & Snacks

<b>Slow proved bread from the Baltic Bakehouse</b> <b>g</b>	2.75
with oil and vinegar <b>v</b>	3.50
Catalan style with tomato <b>v</b>	3.95
with allioli <b>v a</b>	3.95
<b>Habas picantes</b> - spicy baked broad beans <b>v</b>	2.95
<b>Spanish potato crisps</b> <b>g m a v</b>	3.20
<b>Roasted Catalan Almonds</b> <b>n v</b>	3.95

## Platters

<b>Giant Deli Plank</b> <b>g m n a</b>	21.95
A huge selection of cheeses, meats, deli savoury, pâté, dips, crisps, salads, snacks and breadsticks	
<b>Ibérico Meat Platter</b> <b>g m a</b>	18.95
Selection of our best meats from the deli counter including Cinco Jotas presa, chorizo, salchichon and fuet	
<b>Mixed Deli Platter</b> <b>g m n a</b>	14.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
<b>Manchego &amp; Membrillo</b> <b>g m a v</b>	7.95
Famous Spanish ewe's milk cheese with quince jelly	
<b>Spanish Cheese Platter</b> <b>g m a</b>	12.95
Selection of award winning Spanish cheeses with accompaniments	
<b>Mixed Deli Veg Platter</b> <b>g m a v</b>	13.50
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
<b>Vegan platter</b> <b>g a v</b>	11.95
Vegetables, crisps, olives, dips and snacks from the deli	

## Childrens Menu

7.75

Choose any tapa marked \* (or a children's deli platter) and chips or salad, soft drink and ice cream