

## Lunchtime Tapas Menu

2 tapas for **10.95** or 3 Tapas for **14.95**

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

### Cold Tapas

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

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

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

Flame roasted Piquillo pepper **hummus** with Spanish breadsticks **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 14 month cured Reserva **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**

**Padrón peppers** – fried baby green peppers from Galicia with sea salt **g**

**Deep Fried Aubergines** – with a saffron yoghurt and pickled guindilla chillies **v g m a**

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

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

**Cauliflower Buñuelos** – roasted cauliflower & cumin fritters with a Canary Island Mojo Picón sauce **a g**

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

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

**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

**Mejillones** – Menai Strait mussels in an Asturian cider and tomato broth **a**

**Frito Marisco** – a Mallorcan dish of sautéed Calamari wings, chorizo, piquillo peppers, peas & mint **a**

**Calamari a la romana** – in beer batter with allioli (£2 supplement) **g m a**

**Gambas Pil Pil** – sweet king prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic (£2.50 supplement) **a**

**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 Sliders** – deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket (£2 supplement) **g 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 **10.95**

*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 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

**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 5J 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, **v** Vegetarian and **v** Vegan. **a** indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details.

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