



Catalonian Dip.
Restaurant & Bar

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 Hotpot 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.  

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


Grilled chorizo, rocket and Piquillo pepper


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

Grilled Morcilla (Spanish black pudding) with roasted Piquillo Pepper  


Butifarra (Catalan pork sausage), fig & cinnamon relish


Deep fried crispy chicken & Catalan dip  


Coronation chicken – shredded chicken breast in curry mayo 



BLT – crispy Spanish panceta, lettuce, tomato & mayo 



Ibérico 5J Bellota Jamón (£2 supplement)



Grilled Montgomery Cheddar cheese and red onion marmalade 

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

Tuna mayo mixed with celery, peppers & red onion 

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

Manchego (the classic Spanish cheese), membrillo (quince jelly)  







Tortilla de patatas and home-made allioli  

Grilled **Mediterranean vegetables** & Piquillo pepper hummus   

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

 Gluten,  Milk,  Nuts,  Vegetarian and  Vegan.  indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details.

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