

# Lunya

Catalonian Deli.  
Restaurant & Bar

## Snacks

**Kikones** - Fried and salted giant corn kernels from Zaragoza. Excellent paired with a glass of cold draught beer (a caña in Spain). **3.25**

**Spanish Crisps** - artisan potato crisps fried in olive oil and sunflower oil, dressed with sea salt with a touch of our special Lunya hot sauce. **3.50**

**Habas picantes** - Baby broad beans, fried until they are crispy, and lightly dusted with hot pimentón and salt. These go fabulously with a glass of very cold, dry Fino sherry **3.25**

**Roasted Catalan Almonds** - The finest Marcona almonds from Catalunya, expertly roasted and lightly salted. **4.25**

## Breads

**Catalan tomato bread** on Coca bread from Barcelona **4.25**

**Catalan garlic bread** - made with Coca bread from Barcelona **4.25**

**Home-baked sourdough bread** **2.95**

**Bread, oil and vinegar** - home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain. **3.95**

## Vegan Menu

Please advise your server that you are a vegan so we can ensure that all of your dishes are prepared away from other dishes and that we do not confuse these options with other similar non-vegan dishes.

## Olives & Encurtidos<sup>a</sup>

All 4.25

**Mixed marinated olives** - Chef's selection of the finest olives from across Spain including arbequina, pelotín, gordal, and empeltre olives.

**Pelotín olives** - Juicy pelotín olives from Andalucía in a marinade of garlic, oregano and paprika, with a delicate and exquisite flavour.

**Caspe olives** - Cracked short cured green olives from Catalunya in a marinade of extra virgin olive oil, fennel, fresh garlic and parsley.

**Manzanilla olives** - Juicy green olives from Andalucía.

**Empeltre olives** - Catalan black empeltre olives marinated in aromatic herbs.

**Arbequina** - Small, purple-green olives with a slightly crunchy flesh with a very pure olive flavour - traditional to Catalunya.

**Pickled garlic** - Delightful and refreshing snack - crispy, flavoursome with none of the garlic breath afterwards.

**Stuffed giant gordal olives** - Giant queen gordal olives from Andalucía, stuffed with fresh orange segments and marinated in mild chilli juices.

**Giant caperberries** - Crunchy giant caperberries with a mild nutty flavour, from Andalucía.

**Cornichons** - Small, deliciously sweet and crunchy pickled gherkins.

**Guindilla chillies** - Sweet and sour pickled mild green chillies.

# Vegetable tapas

**Vegan platter** - A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter **g a** **11.95**

**Padrón peppers** - Padrón peppers are very small green peppers (1 in 20 is very hot, with the rest having a beautiful mild flavour), sautéed with extra virgin olive oil and Maldon sea salt. Russian roulette on your plate! **5.95**

**Patatas bravas** - Local potatoes, cooked twice until ultra crisp on the outside and fluffy and moist on the inside, served with our own home-made spicy bravas sauce **a** **5.65**

**Escalivada** - Chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce **g n a** **6.65**

**Lunya house salad** - The classic Barcelona salad of leaves, tomatoes, onions and olives, in a special vinaigrette dressing **6.95**

**Cauliflower Buñuelos** - roasted cauliflower & cumin fritters with a Canary Island Mojo Picón sauce **a** **6.95**

**Sweet balsamic pickled Borettane onions** - Beautifully sweet and yet still retaining a subtly sharp edge, these onions are lovely on their own **4.85**

**Tenderstem Broccoli** - roasted with harissa, hazelnuts and maple syrup **n** **6.25**

**Piquillo pepper hummus** with breadsticks and flat bread **g a** **5.45**

**Sundried sweet cherry tomatoes** - Sweet as they come cherry tomatoes, marinated in herbs **4.95**

**Chickpeas** - Cooked with butternut squash, apricots and almonds in Moroccan spices **n a** **6.95**

**Woodland mushrooms** - Pan fried in our fabulous Arbequina olive oil with asparagus **6.95**

**Piquillo peppers** - stuffed with a savoury vegetable rice on a bed of rich sofrito **a** **6.65**

# Paella

**Vegetable paella** - Made with market fresh vegetables. We cook all our paellas fresh so please allow 35-40 minutes for us to prepare, minimum of 2 people. **a**

**15.95 per person**

**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.

