

## Olives and Encurtidos 🌱 a All 4.24

- Mixed marinated olives - a mix of everything
- Verdial olives - cracked green olives with paprika and oregano
- Empeltre olives - black Catalan olives marinated in oregano
- Arbequina olives - tiny Catalan olives, full of flavour
- Giant Gordal olives - stuffed with fresh orange and chilli flakes
- Red pepper stuffed Manzanilla olives
- Pickled garlic - crispy and flavoursome with no garlic breath!
- Giant caperberries - crunchy with a mild nutty flavour
- Cornichons - small, sweet and crunchy pickled gherkins
- Guindilla chillies - sweet and sour pickled mild green chillies

## Breads and Snacks

- Kikones - fried and salted giant corn kernels from Zaragoza 🌱 3.25
  - Habas picantes - spicy crispy baby broad beans 🌱 3.25
  - Spanish potato crisps - with our spicy Lunya hot sauce 🌱 3.50
  - Roasted Catalan Almonds 🌱 n 4.25
  - Catalan tomato bread on Coca bread from Barcelona g 🌱 4.45
  - Pan allioli - made with Coca bread from Barcelona m g v 4.45
  - Bread, oil and vinegar g 🌱 a 3.95
  - slow-proved Baltic Bakehouse bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain
  - Slow-proved Baltic Bakehouse Bread g 🌱 2.95
- \*Please note that we also stock Genius gluten free bread

## Cheese

- We have a fabulous selection of Catalan and Spanish cheese on the deli counter. All of our cheeses are award winners from small, family, artisan producers. Many of our cheeses are unpasteurised. Please tell your server if you are pregnant or cannot eat unpasteurised cheese. (p pasteurised, m contains milk, g contains gluten, n contains nuts, v suitable for vegetarians)
- Manchego & Membrillo - Famous Spanish ewe's milk cheese with quince jelly and crackers m g n a v 7.95
  - Spanish Cheese Platter - Selection of 3 of our award winning Spanish cheeses with accompaniments and crackers m g n a v 12.95
  - Marinated goat's cheese - Goat's cheese marinated in olive oil and junipe m g v 6.95

## 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.

### 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 and 🌱 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

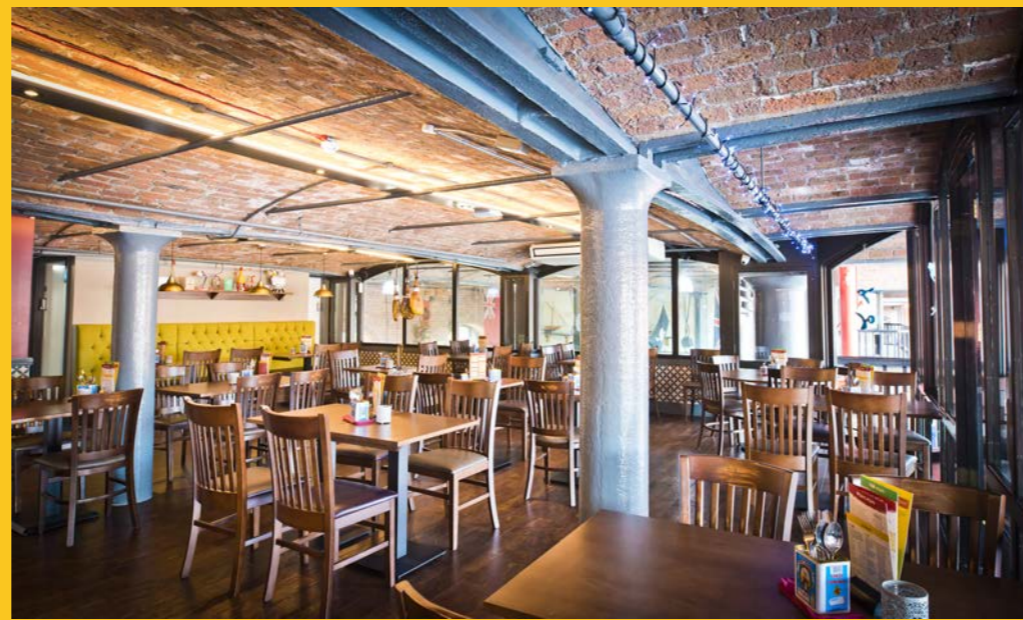
Our staff share all of their tips out across the whole team. An optional service charge of 10% will be applied to groups of 8 or more people. Tips are entirely at your discretion.

### 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)



Our upstairs dining room, with the best views in Liverpool

Ask us about private hire!

Lunyalita, Britannia Pavilion, Albert Dock, Liverpool, L3 4AD  
Tel: 0151 317 7199 • Email: [info@lunyalita.co.uk](mailto:info@lunyalita.co.uk) • [www.lunya.co.uk/lunyalita](http://www.lunya.co.uk/lunyalita)

@lunyalita

[www.facebook.com/pages/lunyadeli](https://www.facebook.com/pages/lunyadeli)

@lunyalita

# Lunyalita

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

Family owned, independent & we pay our taxes!



## Meat Tapas

### From the kitchen

|   |      |
|---|------|
| Pincho Moruno - gently spiced kebabs of chicken, fillet steak, onions & peppers, grilled on the plancha and dressed with a smoked paprika infused mayonnaise <a href="#">a</a>                          | 7.95 |
| Huevos Rotos - a bowl of home-made chips, topped with a fried egg and fried chorizo <a href="#">a</a>   | 7.25 |
| Crispy chicken - our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips with our special seasoning & Catalan Dip <a href="#">m</a> <a href="#">g</a> <a href="#">a</a> | 7.55 |
| Grilled Chicken - herb marinated & grilled chicken thighs, served on a bed of Catalan Romesco sauce <a href="#">n</a>   | 7.45 |
| Estofado - traditional Catalan slow-cooked dish with ox cheeks and a rich gravy with carrot and rosemary puree <a href="#">a</a> <a href="#">m</a>  | 7.85 |
| Morcilla - Catalan black pudding, rolled in cornflakes and deep fried, served with an orange and honey syrup and pomegranate molasses <a href="#">g</a> <a href="#">a</a>                               | 6.95 |
| Chorizo - our own recipe chorizo, pan fried in white wine with fennel seeds   | 6.85 |
| Albóndigas - pork and beef meatballs in a rich tomato sauce <a href="#">a</a>   | 6.55 |
| Catalan Scouse - our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla <a href="#">g</a> <a href="#">a</a>   | 6.95 |
| Croquetas - ask your server for today's flavour <a href="#">m</a> <a href="#">g</a> <a href="#">a</a>   | 6.95 |

### Cured Meats from the Deli

|  |       |
|--|-------|
| Hand Carved 14 month cured Reserva Serrano Ham from León   | 7.95  |
| Ibérico 5J Jamón de Bellota from Jabugo D.O.P  | 19.95 |
| 5J Presa Ibérica Bellota - out of this world, cured shoulder muscle from acorn fed Ibérico pigs <a href="#">g</a>      | 8.95  |
| Chorizo - from Alejandro of La Rioja   | 7.95  |
| Lomo - sweet cured pork loin   | 7.95  |
| Salchichón - salami style embutido from Catalunya  | 9.95  |
| Fuet - soft, small salami style  | 8.95  |
| Ibérico Bellota Morcilla - cured, sliced Spanish black pudding from acorn fed pigs <a href="#">m</a> <a href="#">g</a> | 8.95  |
| Catalan country pork pâté, apricot chutney & sourdough Rysps <a href="#">m</a> <a href="#">g</a> <a href="#">a</a>     | 6.95  |

## Sharing Deli Platters

Our large deli platters give you the opportunity to try our wonderful range of deli produce, perfect to share.

|   |       |
|---|-------|
| Mixed deli platter <a href="#">m</a> <a href="#">g</a> <a href="#">a</a>  | 14.95 |
| Meats, cheeses, dips, crisps, olives and snacks from our deli counter   |       |
| Mixed deli veg platter <a href="#">g</a> <a href="#">a</a> <a href="#">v</a>  | 13.50 |
| Vegetables, cheeses, crisps, olives, dips and snacks from the deli  |       |
| Ibérico meat platter <a href="#">m</a>  | 16.95 |
| Lomo, salchichón, fuet, chorizo and morcón  |       |
| Ibérico Bellota meat platter  | 19.95 |
| From acorn-fed pigs. chorizo, presa, salchichón and jamón   |       |
| Giant mixed deli plank  | 21.95 |
| A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks <a href="#">m</a> <a href="#">g</a> <a href="#">a</a> |       |
| Artisan cheese platter <a href="#">n</a> <a href="#">m</a> <a href="#">g</a> <a href="#">a</a> <a href="#">v</a>  | 12.95 |
| Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments   |       |

## Tapas Banquets

### Tasting Banquet 26.95 per person

|  |
|--|
| Mixed Olives                           |
| Kikones                                |
| Mixed Iberico Meat & Cheese Platter    |
| Catalan tomato bread                   |
| Tortilla (Spanish potato omelette)     |
| Padrón peppers                         |
| Calamari in beer batter                |
| Albondigas (homemade meatballs)        |
| Grilled chicken thigh in Romesco sauce |
| Patatas Bravas                         |

### Gourmet Banquet 36.95 per person

|  |
|--|
| Habas picantes   |
| Giant Gordal olives  |
| Ibérico Bellota meat platter   |
| Mini-marinated goat's cheese and breadsticks   |
| Catalan tomato bread   |
| Pincho Moruno - skewers of fillet steak, chicken and vegetables  |
| Deep fried Monte Enebro (goats cheese)   |
| Seabass sliders - deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket   |
| Estofado - traditional Catalan slow-cooked dish with ox cheeks and a rich gravy with carrot and rosemary puree |
| Gambas Pil Pil - sweet king prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic        |
| Patatas Bravas   |

**Please note:** All people on a table must have a banquet.

All prices are per person. Banquets are for a minimum of 2 people.

One banquet is needed for each person dining and is split into multiple courses.

Vegetarian alternatives are available in every banquet.



## Fish Tapas

### From the kitchen

|  |      |
|--|------|
| Mejillones - Menai Strait mussels in an Asturian cider and tomato broth <a href="#">a</a>  | 5.25 |
| Seabass sliders - deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket <a href="#">g</a> <a href="#">a</a> | 7.95 |
| Gambas Pil Pil - sweet king prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic <a href="#">a</a>                        | 7.95 |
| Calamari - fresh calamari deep fried in beer batter <a href="#">m</a> <a href="#">g</a> <a href="#">a</a>  | 7.85 |
| Frito Marisco - a Mallorcan dish of sautéed Calamari wings, chorizo, piquillo peppers, peas & mint <a href="#">a</a>                             | 7.65 |

### From the Deli

Conserved Spanish fish is the best pick of any catch. It is cured, smoked, or cooked.

|   |      |
|---|------|
| Marisco salad - Surimi crabsticks, prawns, mayo <a href="#">g</a> <a href="#">a</a>         | 5.55 |
| Bonito tuna and creamed cheese stuffed Piquillo peppers <a href="#">m</a> <a href="#">a</a> | 6.85 |
| Mojama - air-dried and cured tuna loin from Andalucia <a href="#">n</a> <a href="#">a</a>   | 9.65 |
| Boquerones - marinated anchovies on potato crisps <a href="#">a</a>                         | 7.35 |
| Salted anchovies - glorious intense umami flavours <a href="#">a</a>                        | 8.60 |

## Vegetable Tapas and Salads

### From the kitchen

|  |      |
|--|------|
| Tenderstem Broccoli - roasted with harissa, hazelnuts and maple syrup <a href="#">g</a> <a href="#">n</a>  | 6.25 |
| Parsnips - Crispy parsnips, dusted with Zahtar spices and drizzled with pomegranate molasses and chestnuts <a href="#">a</a> <a href="#">g</a>   | 6.45 |
| Patatas bravas - with spicy tomato sauce and allioli <a href="#">m</a> <a href="#">a</a> <a href="#">v</a>   | 5.65 |
| Garbanzos - middle eastern spice infused chickpea stew with butternut squash, almonds and apricots <a href="#">n</a> <a href="#">a</a> <a href="#">g</a>                                 | 6.95 |
| Padrón peppers - small Galician green peppers, mostly mild, sometimes hot <a href="#">g</a>  | 5.95 |
| Whole tortilla - cooked to order, served hot with a fabulously runny centre <a href="#">v</a> <a href="#">a</a>  | 7.25 |
| Woodland mushrooms - pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham) <a href="#">g</a>                                  | 6.95 |
| Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps <a href="#">g</a> <a href="#">a</a> | 7.95 |
| Cauliflower Buñuelos - roasted cauliflower & cumin fritters with a Canary Island Mojo Picón sauce <a href="#">a</a> <a href="#">g</a>  | 6.95 |

### From the Deli

|   |      |
|---|------|
| Lunyalita house salad - bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna and egg) <a href="#">v</a> <a href="#">a</a>  | 7.95 |
| Whole tortilla - cooked to order, served hot with a fabulously runny centre <a href="#">a</a> <a href="#">v</a>   | 7.25 |
| Patatas allioli - garlic mayo potato salad <a href="#">a</a> <a href="#">v</a>  | 5.25 |
| Russian salad - mixed vegetables in mayo with breadsticks <a href="#">g</a> <a href="#">a</a> <a href="#">v</a>   | 5.45 |
| Escalivada - chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce <a href="#">g</a> <a href="#">n</a> <a href="#">a</a> <a href="#">g</a>         | 6.65 |
| Sun dried sweet cherry tomatoes in herbs <a href="#">g</a>  | 4.95 |
| Piquillo pepper hummus with breadsticks and flat bread <a href="#">g</a> <a href="#">a</a> <a href="#">g</a>  | 5.45 |
| Catalan Dip - our signature dip with crème fraiche, sundried tomatoes, pimentón and garlic, served with breadsticks <a href="#">g</a> <a href="#">m</a> <a href="#">a</a> <a href="#">v</a> | 5.25 |
| Babaganoush - cour Catalan version with pimentón <a href="#">g</a> <a href="#">a</a> <a href="#">g</a>  | 5.25 |
| Perky Salsa - our take on the classic dip, served with tortilla chips <a href="#">g</a> <a href="#">g</a>   | 4.95 |
| Trio of dips - 3 of our dips with accompaniments <a href="#">g</a> <a href="#">m</a> <a href="#">a</a> <a href="#">v</a>  | 6.95 |

## Paella

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. Why not have some tapas and drinks for starters?

|  |                  |
|--|------------------|
| Seafood Paella <a href="#">a</a>   | 16.95 per person |
| Mixed Paella <a href="#">a</a>   | 16.95 per person |
| Vegetable Paella <a href="#">g</a> <a href="#">a</a>                                     | 15.95 per person |
| Arroz Negro <a href="#">a</a>  | 16.95 per person |
| Fideuá - A Catalan noodle and seafood based 'Paella' <a href="#">g</a> <a href="#">a</a> | 16.95 per person |

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