



Modern Spanish Gastronomy

21st February 2019, 7.30pm

Come and join us for a specially prepared gastronomic menu celebrating the evolution of modern Spanish gastronomy. Drawing upon Spain's fabulous natural ingredients, a heritage of superb dishes and showing the modern influence of 21st century cooking techniques. With our own inventive twist on dishes, this is a combination of traditional and inventive recipes, with stunning ingredients, to stimulate all your senses, devised by our Head Chef, Fran Aparicio. We have paired a wonderful selection of Spanish wines to match these exquisite dishes, with each course introduced by Peter Kinsella, our Lunyalita's Co-owner, and a guided tasting of each wine by Ian Clarke, our visiting wine expert. Our Gourmet Nights are legendary on the Liverpool dining scene, offering fabulous food and wine in a convivial dining atmosphere. This is our first Gourmet night in our new stunning Albert Dock site, it's bound to be a sell out, so book quickly!

Confit Duck Leg with Smoked Bacon and a Walnut and Parsley Pesto

Loxarel Saniger Brut Reserva Cava

Grilled Loch Fyne King Scallops with Sobrasada and Pedro Ximenez Caviar

Coral do Mar Albariño, D.O. Rias Baixas

Cornish Squid filled with a Cantabrian Stuffing on Arroz Negro and Beetroot

Martin Berdugo Rosado, D.O. Ribera del Duero

Rack of Suffolk Lamb, Mint Gnocchi, Pickled Turnip and Rainbow Carrots

Vallemayor Crianza, D.O.C.a Rioja

Almond Basket filled with Lemon Panna Cotta, served with Dulce de Leche & a Pistachio Foam

Caprichos de Goya Moscatel, D.O. Navarra

To book go online at www.lunya.co.uk or call Lunyalita on 0151 317 7199

Price: £75 (includes all of the food and wine above)

Full Payment is required at the time of booking

Lunyalita, Britannia Pavilion, Albert Dock, Liverpool, L3 4AD