

GOAT'S MILK CHEESE **m**

- Garrotxa** - mild Catalan cheese with a mushroomy crust **P**
- Monte Enebro** - regal soft lemony goat's cheese, twice world cheese of the year from Ávila **P**
- Murcia al Vino** - wine soaked mild goat's cheese from Murcia **P**
- D'Atura** - mature hard pasteurised goats cheese from Catalunya with a creamy tang **P**
- Cal Fort** - pasteurised goat's cheese from Catalunya. Matured with charcoal to give an intensity of flavour with a smooth creamy finish **P**
- Cabra al pebre negre** - medium soft organic goats cheese, rolled in crushed black pepper
- Santa Gadea Black label** - strong Camembert-style organic cheese, nutty with a mild blue after-taste, from Burgos **P**

COW'S MILK CHEESE **m**

- Ermesenda** - soft buttery and nutty cheese from Catalunya **v**
- Mahón** - pimentón and oil rubbed sharp cheese from Menorca
- San Simon** - naturally smoked cone shaped Galician cheese **P**
- Montgomery Cheddar** - strong robust Cheddar, best in the UK by far
- Puig Pedros** - semi-hard unpasteurised Cows cheese from Catalunya, nutty notes with a sharp finish
- Cer** - mature mixed cow & goat's milk cheese from Catalunya; like a strong Manchego **P**
- Gruyere** - 18 month matured unpasteurised cheese from Switzerland, strong and nutty

BLUE CHEESE **m**

- Valdeón Picos Blue** - cave cured in sycamore leaves, mid strength **P**
- Cabrales** - the strongest blue cheese in the world!
- El Blau Mar** - mild blue Catalan cheese, creamy and luxurious **P**

FRUIT ACCOMPANIMENTS (1 PER CHEESE) **v n**

- Membrillo - Quince jelly, Prune and walnut wheel
- Fig and almond wheel, Sweet and sour figs
- Fig and cinnamon relish
- Red onion marmalade, Piccalilli
- Apricot & cranberry chutney

LARGE SHARING CHEESES **v g m**

- These are all whole soft cheeses which make perfect centrepieces for between 2-6 people sharing; all are served with breadsticks for dipping
- Torta de Cañarejal - a soft, acidic ewe's milk cheese 16.95
Half cheese for 2 8.95
- Pasqualete Retorta - very soft, buttery ewe's milk cheese 12.95
from Extremadura
- Torta del Casar - unctuous, nutty, pungent, buttery scooping cheese from Extremadura 30
*serves 8-16

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 **v**.

a indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details and ask your server if you are unsure about anything.

We have a separate vegan menu, please ask your server.

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 fully accessible toilet downstairs.

Tips

Our staff keep all tips and service charge and are shared 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 Lunya for a special occasion. It makes a great venue for product launches, company meetings, networking events and family occasions. Lunya can also provide a full outside catering service for boardroom lunches and private parties. We offer free mid-week daytime rental for groups of all sizes.

Deli discount

Fill in your feedback card and bring it over to the deli before you go for a special treat and a chance to win a £20 voucher in our monthly prize draw.

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

Artwork

All around the walls of the restaurant we display unusual papier maché statues imported from Barcelona. They are made to centuries old papier maché techniques and decorated in a Gaudi-esque style with a kaleidoscope and mosaic of colours. If you are interested in purchasing any of the sculptures or artwork, please just ask your server for further details.

Cochinillo

We import baby suckling pig from Segovia and serve it true Spanish style with the whole pig at the table, carved only with plates by our skilled staff - it is very theatrical and truly the most amazing meat you are likely to taste with crackling as thin as a piece of card.



Must be booked 48 hours in advance, ask your server for details.

One suckling pig will feed between 6-9 people and is perfect for groups and special occasions. They cost £199 and include roast potatoes, vegetables and gravy. For an additional £15 a person, we can offer a range of tapas starters, dessert and coffee to make it a true feast.

Lunya, 55 Hanover Street, Liverpool One, Liverpool L1 3DN
Tel: 0151 706 9770 • Email: liverpool@lunya.co.uk • www.lunya.co.uk

@lunya

www.facebook.com/pages/lunyadeli

lunyadeli

Lunya

Catalonian Deli, Bar & Restaurant

Welcome to Lunya Liverpool, a true family run and independently owned business. We are very proud to have been awarded, for the second year running, the North West Restaurant of the Year for the Good Food Guide 2015 & 16 and included in the Guardian's list of their top 50 UK restaurants. Lunya represents everything we love about Catalunya and the whole of Spain. 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 every year to visit the farmers, fishermen and women, meat curers, cheese makers and all of our suppliers to choose 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.

Buen provecho and bon profit!
Peter and Elaine Kinsella

Lunylita is now open in the Albert Dock.

Family owned, independent & we pay our taxes!

Olives and Encurtidos

a **v** All 4.25

- Mixed marinated olives** - a mix of everything
- Pelotín olives** - in a marinade of garlic, oregano and paprika
- Caspe olives** - strong Catalan olives with fennel and garlic
- Manzanilla olives** - juicy green Andalusian olives
- 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

Cheese

We have the largest selection of Catalan and Spanish cheese in the world, outside of Spain. Choose from our full range of international award winning cheeses from the deli counter. Many of our cheeses are unpasteurised. Please tell your server if you are pregnant or cannot eat unpasteurised cheese. Just choose your portion size and we will serve you fabulous cheese with Catalan fruit accompaniments. (**P** pasteurised, **m** contains milk, **g** contains gluten, **n** contains nuts, **v** suitable for vegetarians)



Small	(1 cheese)	7.95
Medium	(2 cheeses)	10.95
Large	(3 cheeses)	13.95
Chef's choice of 3 cheeses and accompaniments		12.95

SHEEP'S MILK CHEESE **m**











- Diaz Miguel Manchego** - 3-4 months semi-curado Manchego **P v**
- Ojos de Guadiano Manchego** - 8 months curado Manchego
- Vicente Pastor** - long cured (16 months), similar to Pecorino
- Rosemary Manchego** - strong cured cheese wrapped in pork lard and rosemary leaves
- Idiazábal** - very lightly smoked Basque cheese
- Grazalema** - 12 months cured, wrapped in wheatgerm and pork lard **g P**
- Torta de Barros** - very soft fragrant torta style cheese from Extremadura **v**
- Roncal** - long matured strong cheese from Navarra
- Torta del Casar** - soft, complex unpasteurised sheeps milk cheese from Cáceres D.O.P, perfect for scooping with breadsticks - smelly, buttery and just glorious **v**
- Pastura with truffles** - soft creamy cheese from Extremadura with crushed Italian black truffles **P**



Snacks

Olives (see full list overleaf)  	4.25
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
Uncle Albert's Barnsley Pig - lovely British pork scratchings 	3.50
Roasted Catalan Almonds  	4.25

Breads

Catalan tomato bread on Coca bread from Barcelona  	4.45
Pan alloli - made with Coca bread from Barcelona   	4.45
Bread, oil and vinegar   	3.95
- home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread  	2.95

*Please note that we also stock Genius gluten free bread

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   	14.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli veg platter   	13.50
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
Deli Vegan platter - A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter   	11.95
Ibérico meat platter 	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   	
Artisan cheese platter     	12.95
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments	

[see overleaf for our huge Spanish, British & continental cheese selection if you would like to choose your own selection]


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.

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Meat Tapas



From the kitchen

Pincho Moruno - gently spiced kebabs of fillet steak, onions & peppers, grilled on the plancha and dressed with a smoked paprika infused mayonnaise 	8.95
Ibérico Pork Ribs - slow-cooked until falling off the bone and served in a sticky tamarind and fennel BBQ sauce 	7.95
Crispy chicken - our signature chicken strips (inspired by Albert Adria) coated in broken tortilla chips with our special seasoning & Catalan Dip   	7.55
Grilled Chicken - herb marinated & grilled chicken thighs, served on a bed of Catalan Romesco sauce 	7.45
Lamb Fillet - lamb neck fillet, grilled on the plancha and served on a bed of Navarran lentils, slow braised in a red wine and herb broth 	7.95
Abanico Ibérico - a muscle from the shoulder of the Ibérico pigs, full of luscious acorn oil driven fat from acorn-fed pigs, pan seared with a beer and shallot purée and our red onion marmalade  	8.95
Belly Pork - a traditional Catalan Mar i Muntanya of slow cooked belly pork in a Langoustine bisque with samphire and dressed with a red prawn  	8.95
Morcilla - Catalan black pudding, rolled in cornflakes and deep fried, served with an orange and honey syrup and pomegranate molasses  	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 	6.55
Catalan Scouse - our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla  	6.95
Croquetas - ask your server for today's flavour   	6.95

Cured meats from the deli

Hand Carved 14 month cured Reserva Serrano Ham from León	7.95
Iberico 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	8.95
Chorizo - from Alejandro de La Rioja	7.95
Lomo - sweet cured pork loin	7.95
Salchichón - salami style embutido from Catalunya	9.95
(Acorn-fed Bellota versions available for a £2.50 supplement)	
Ibérico Bellota Morcón - large chorizo style	8.95
Fuet - soft, small salami style	8.95
Ibérico Bellota Sobrasada - buttery chorizo pâté on crostini 	7.85
Ibérico Bellota Morcilla - cured, sliced Spanish black pudding from acorn fed pigs  	8.95
Catalan country pork pâté, apricot chutney & sourdough crackers   	6.95

Parrillada de Carne

Try our giant grilled meat platters (minimum of 2 people) of lamb fillet, chicken thighs, steak kebabs, Ibérico ribs, chorizo, morcilla, patatas bravas and salad  

22.95 per person

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
Torta de Cañarejal cheese and breadsticks
Catalan tomato bread
Pincho Moruno - skewers of fillet steak 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
Abanico Ibérico (succulent shoulder cut from acorn fed pigs)
Gambas Pil Pil - sweet 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

Suquet - delightful Catalan fish stew with Mussels and dressed with a traditional Picada   	7.25
Seabass sliders - deep fried in our beer batter, on mini brioche buns with home-made tartare sauce and rocket  	7.95
Gambas Pil Pil - sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic 	7.95
Chipirones - tiny baby squid coated in our fish frying flour and deep fried, served with alloli  	7.95
Calamari - fresh calamari deep fried in beer batter  	7.85
Fideuá Negra - traditional Catalan fish pasta dish, with squid ink, Calamari and mild red chillies  	7.25
Bacalao - pan fried fillet of cod on a pea puree with crispy serrano ham  	7.95

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  	5.55
Bonito tuna and creamed cheese stuffed Piquillo peppers  	6.85
Mojama - air-dried and cured tuna loin from Andalucia  	9.65
Cantabrian cold smoked anchovies - lightly smoked sweet, soft flesh 	7.95
Hot smoked baby anchovies - tiny and flavour packed 	7.85
Boquerones - marinated anchovies on potato crisps 	7.35
Salted anchovies - glorious intense umami flavours 	8.60
A quartet of anchovies - all 4 types 	12.95
Baby sardines on crostini  	5.95
Cold smoked sardine on Catalan tomato bread  	3.95


















Vegetable Tapas and Salads

(please ask for our Vegan menu if you would like to see that)

From the kitchen

Cocido de Verduras - summer Spanish stew with soft white beans, peas, spinach, mint and hazelnuts   	6.95
Tenderstem Broccoli - roasted with harissa, hazelnuts and maple syrup  	6.25
Courgette and Garrotxa frituras - light fritters made with a stunning Catalan goat's cheese and served with a minted yoghurt  	6.75
Vegetable Fideuá - a medley of summer vegetables with Catalan noodles   	6.25
Patatas bravas - with spicy tomato sauce and alloli   	5.65
Garbanzos - middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	6.95
Padrón peppers - small Galician green peppers, mostly mild, sometimes hot 	5.95
Woodland mushrooms - pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham) 	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  	7.95
Coliflor - roasted cauliflower florets, dusted with Zahtar spices and served with pickled shallots, Marcona almond satay and coriander  	6.95








From the deli

Lunya house salad - bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna and egg  	6.95
Tortilla - Spanish potato and onion omelette  	4.95
Patatas alloli - garlic mayo potato salad  	5.25
Russian salad - mixed vegetables in mayo with breadsticks   	5.45
Escalivada - chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce   	6.65
Cheese stuffed sweet Moroccan red peppers 	5.95
Sun dried sweet cherry tomatoes in herbs 	4.95
Piquillo pepper hummus with breadsticks   	5.45

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 	16.95 per person
Mixed Paella 	16.95 per person
Vegetable Paella  	15.95 per person
Arroz Negro 	16.95 per person
Fideuá - A Catalan noodle and seafood based 'Paella'  	16.95 per person