

Olives and Encurtidos 🌱 a All 4.25

- 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
 - Sourdough bread served with served with a choice of exquisite extra virgin olive oils and vinegars from Spain
 - Sourdough 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 juniper 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

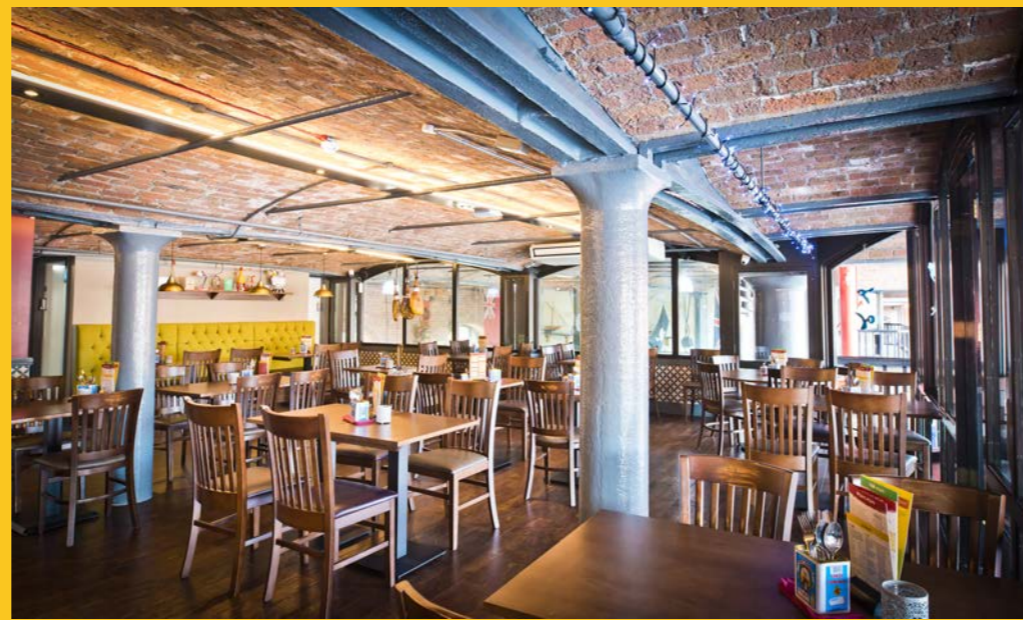
Our staff keep all tips and service charge and are shared across the whole team. An optional service charge of 10% will be applied to groups of 8 or more people. Tips are entirely at your discretion.

Functions and outside catering

You can rent out part or all of 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



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 • www.lunya.co.uk/lunyalita

@lunyalita

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

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 m a	8.95
Pincho Moruno - gently spiced kebabs of fillet steak, onions & peppers, grilled on the plancha and dressed with a smoked paprika infused mayonnaise a	7.95
Huevos Rotos - a bowl of home-made chips, topped with a fried egg and fried chorizo a	7.25
Crispy chicken - our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips with our special seasoning & Catalan Dip m g a	7.55
Grilled Chicken - herb marinated & grilled chicken thighs, served on a bed of Catalan Romesco sauce n	7.45
Ibérico Pork Ribs - slow-cooked until falling off the bone and served in a sticky tamarind and fennel BBQ sauce a	7.95
Morcilla - Catalan black pudding, rolled in cornflakes and deep fried, served with an orange and honey syrup and pomegranate molasses g 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	6.55
Catalan Scouse - our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla g a	6.95
Croquetas - ask your server for today's flavour m g 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 g	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 m g	8.95
Catalan country pork pâté, apricot chutney & sourdough Rysps m g 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 m g a	14.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli veg platter g a v	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 g a	11.95
Ibérico meat platter m	16.95
Lomo, salchichón, fuet and chorizo	
Ibérico Bellota 5J meat platter	19.95
From acorn fed pigs, a platter of Cinco Jotas Presa 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 m g a	
Artisan cheese platter n m g a v	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 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
Belly Pork - a traditional Catalan Mar y Muntanya of slow cooked belly pork in a Langoustine bisque with samphire and dressed with a red prawn
Gambas Pil Pil - sweet Argentinian 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 g n a	7.25
Seabass sliders - deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket g a	7.95
Gambas Pil Pil - sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic a	7.95
Fideuá Negra - traditional Catalan fish pasta dish, with squid ink, Calamari and mild red chillies g a	7.25
Calamari - fresh calamari deep fried in beer batter m g a	7.85
Bacalao - pan fried fillet of cod on a pea puree with crispy serrano ham m a	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 g a	5.55
Bonito tuna and creamed cheese stuffed Piquillo peppers m a	6.85
Mojama - air-dried and cured tuna loin from Andalucía a	9.65
Boquerones - marinated anchovies on potato crisps a	7.35
Salted anchovies - glorious intense umami flavours a	8.60

Vegetable Tapas and Salads

From the kitchen

Cocido de Verduras - summer Spanish stew with soft white beans, peas, spinach, mint and hazelnuts n a g	6.95
Coliflor - roasted cauliflower florets, dusted with Zahtar spices and served with pickled shallots, Marcona almond satay and coriander n a g	6.95
Patatas bravas - with spicy tomato sauce and allioli a v	5.65
Garbanzos - middle eastern spice infused chickpea stew with butternut squash, almonds and apricots n a g	6.95
Padrón peppers - small Galician green peppers, mostly mild, sometimes hot g	5.95
Whole tortilla - cooked to order, served hot with a fabulously runny centre v a	7.25
Woodland mushrooms - pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham) g	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 g a	7.95
Courgette and Garrotxa frituras - light fritters made with a stunning Catalan goat's cheese and served with a minted yoghurt g m a	6.75

From the Deli

Lunyalita house salad - bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna and egg) v a	7.95
Whole tortilla - cooked fresh to order, served hot with a fabulously runny centre a v	7.25
Patatas allioli - garlic mayo potato salad a v	5.25
Russian salad - mixed vegetables in mayo with breadsticks g a v	5.45
Escalivada - chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce g n a g	6.65
Sun dried sweet cherry tomatoes in herbs g	4.95
Piquillo pepper hummus with breadsticks g a g	5.45
Catalan Dip - our signature dip with crème fraiche, sundried tomatoes, pimentón and garlic, served with breadsticks g m a v	5.25

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

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