

Lunya lita

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.

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**

Olives & Encurtidos

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 **a** **6.95**

Cocido de Verduras - summer Spanish stew with soft white beans, peas, spinach, mint and hazelnut **n 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 **a** **4.85**

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

Piquillo pepper hummus with breadsticks **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**

Vegetable Fideuá - a medley of summer vegetables with Catalan noodles **g a** **6.25**

Coliflor - roasted cauliflower florets, dusted with Zahtar spices and served with pickled shallots, Marcona almond satay and coriander **n a** **6.95**

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.

