



Catalonian Deli, Bar & Restaurant

## LUNCHTIME TAPAS MENU

3 Tapas for **14.50**

*(available Sunday to Friday 12noon - 5pm, special events excepted)*

**Patatas Aliñadas** from the bars of Cádiz, crushed, boiled potatoes with olive oil and moscatel wine vinegar, topped with Mojama - cured tuna loin (available without the tuna)

**Manchego & membrillo** semi-curado Manchego cheese with Catalan quince jelly

**Escalivada** chargrilled vegetables with Romesco sauce on sourdough

**Hummus** chef's recipe hummus, deep fried chickpeas, Ras al Hanout dusting, flatbread

**Tortilla** Spanish omelette (served at room temperature)

**Russian salad** mixed vegetables in mayo the classic tapas bar dish (available with Bonito tuna 1.2)

**Lunya house salad** made with mixed leaves, red onion, tomatoes and olives (add Bonito tuna and egg 1.5)

**Marisco salad** – medley of prawns, crab sticks, cornichons and spring onion in mayo

**Piquillo pepper** stuffed with Bonito tuna, creamed cheese, parsley and cornichons

Plate of 14 month cured **Reserva Serrano** ham  
Plate of **mixed cured meats** (chorizo, lomo & salchichón)

**Catalan country pork pâté**, apricot chutney & crackers

**Patatas bravas** – crispy fried potatoes with spicy tomato sauce and allioli

**Padrón peppers** – fried baby green peppers from Galicia with sea salt

**Chickpea**, roast butternut squash & apricot stew and almonds

**Cauliflower “Wings”** a vegetarian take on Buffalo wings; battered deep-fried cauliflower florets, drizzled with buffalo sauce and a glorious Blau Mar blue cheese dressing

**Woodland mushrooms**, asparagus shavings & Serrano ham (available without the Serrano ham)

**Catalan Spinach** baby spinach, lightly wilted and tossed with toasted pinenuts, raisins and Vi Ranci, a classic Catalan dish

**Catalan Scouse** with morcilla and chorizo

**Pollo al Moro** slow cooked chicken thigh in a rich preserved lemon, coriander and Moroccan spiced broth, reflecting the Moors influence in Catalunya

**Croquetas** - ask your server for this week's flavour

**Morcilla** rolled in cornflakes, deep fried and served with an orange and honey syrup and pomegranate molasses

**Albóndigas** – home-made pork & beef meatballs in a tomato sauce

**Chorizo** - pan fried with white wine, fennel seeds and drizzled with honey

**Ham hock fritters** honey-roasted, sweet cure ham hock (from Edges of Wirral) and cornichon fritters with a mustard mayonnaise

**Sarsuela** richly flavoured Mussel stew with large Galician Mussels, saffron potatoes, fish broth and a picada (£1 supplement)

**Catalan Scampi** Loch Fyne Langoustines from Wards of Birkenhead in a light batter, served with a saffron mayonnaise (£2 supplement)

**Calamari a la romana** – in beer batter with allioli (£2 supplement)

**Gambas Pil Pil** – sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic (£2.50 supplement)

**Crispy chicken** – our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips with our special seasoning & our Catalan Dip (£1.50 supplement)






## LUNCHTIME SANDWICH MENU

(available Sunday to Friday 12noon - 5pm, special events excepted)

### Hot or cold deli sandwich & home-made chips


10.90


Choose from our fabulous range of hot & cold sandwiches below; all made with our stunning ingredients from the deli counter. All of our sandwiches are served with a side salad garnish and on a soft bread roll.  

**Grilled lomo y queso** (pimentón marinated Ibérico pork loin with melted cheese) 


**Grilled chorizo**, rocket and Piquillo pepper

Maynard's award winning **treacle cured bacon** from Shropshire

**Grilled Morcilla** (Spanish black pudding) with roasted Piquillo Pepper 



**Butifarra** (Catalan pork sausage), fig & cinnamon relish 


**Deep fried crispy chicken** & Catalan dip  


**Coronation chicken** – shredded chicken breast in curry mayo 



**BLT** – crispy Spanish panceta, lettuce, tomato & mayo 



**Ibérico 5J Bellota Jamón** (£2 supplement)



**Grilled Montgomery Cheddar** cheese and red onion marmalade  

**Choice of meats:** Serrano ham, Lomo , Chorizo or Salchichón

**Tuna mayo** made with Bonito tuna 

**Marisco salad** (a medley of prawns, surimi crabsticks, mayo and parsley)  

**Manchego** (the classic Spanish cheese), membrillo (quince jelly)  







**Tortilla** de patatas and home-made allioli  

Grilled **Mediterranean vegetables** & Piquillo pepper hummus  

*We carry a stock of Genius bread and can do all our sandwiches on Gluten Free bread*

Our full a la carte menu is also available.

**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.

 Gluten,  Milk,  Nuts,  Vegetarian and Vegan .  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 work to best practices, but this does not completely eliminate the chance of cross contamination. Some ingredients come in with a warning of 'may contain'; we do not label this in our menu, please check our allergen matrix, available from your server.

