



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 Hotpot 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.