



Catalonian Deli, Bar & Restaurant

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 3.2 from Zaragoza. Excellent paired with a glass of cold draught beer (a caña in Spain). 3.2

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. **a** 3.5

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 3.2

Roasted Catalan Almonds The finest Marcona almonds from Catalunya, expertly roasted and lightly salted. **n** 4.2

BREADS

Catalan tomato bread on Coca bread from Barcelona **g** 3.2

Catalan garlic bread made with Coca bread from Barcelona **g** 3.2

Home-baked sourdough bread **g** 2.5

Bread, oil and vinegar home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain. **g a** 3.5

OLIVES & ENCURTIDOS

All 3.2 **a**

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. (3.5)

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.



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VEGETABLE TAPAS

- Vegan platter** A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter **g a** 11.9
- 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! 5.9
- Patatas bravas** Local potatoes, cooked twice until ultra crisp on the outside and fluffy and moist on the inside, served with our own homemade spicy bravas sauce **a** 5.6
- Escalivada** Chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce **g n a** 6.6
- Lunya house salad** The classic Barcelona salad of leaves, tomatoes, onions and olives, in a special vinaigrette dressing **a** 5
- Catalan Spinach** baby spinach, lightly wilted and tossed with toasted pinenuts, raisins and Vi Ranci, a classic Catalan dish **n a** 6.3
- Sweet balsamic pickled Borettane onions** Beautifully sweet and yet still retaining a subtly sharp edge, these onions are lovely on their own **a** 4.8
- Patatas Aliñadas** from the bars of Cádiz, crushed, boiled potatoes with olive oil and moscatel wine vinegar **a** 5
- Hummus** chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread **g a** 5.3
- Sundried sweet cherry tomatoes** Sweet as they come cherry tomatoes, marinated in herbs 4.9
- Chickpeas** Cooked with butternut squash, apricots and almonds in Moroccan spices **n a** 6.9
- Chargrilled Hispi Cabbage** plancha charred and oven-roasted Sweetheart cabbage wedge, drizzled with smoked extra virgin olive oil, served on a bed of Romesco sauce **n a** 6.9
- Cauliflower 'Wings'** deep-fried, seasoned cauliflower florets with hot buffalo sauce **a** 5.9

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 and charged accordingly. **a** 15.9 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. **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. **v** Vegetarian and Vegan **g**. We have a separate vegan menu, please ask your server. As we make everything ourselves, we use a wide range of allergen containing ingredients in our kitchen. 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.

