

SNACKS

Mixed olives and encurtidos  	3.2
Giant Gordal olives 	3.5
Spanish potato crisps with our spicy Lunya hot sauce  	3.5
Roasted Catalan almonds   	4.2
Catalan tomato bread on Coca bread from Barcelona  	3.2
Pan allioli made with Coca bread from Barcelona   	3.2
Bread, oil and vinegar   	3.5
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread  	2.5

*Please note that we also stock Genius gluten free bread

SHARING DELI PLATTERS

Our large deli platters give you the opportunity to try our wonderful range of deli produce, perfect to share.

Giant mixed deli plank	21.9
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks    	
Artisan cheese platter     	12.9
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments	
Mixed deli platter    	14.9
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli veg platter    	13.5
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   	11.9
Ibérico meat platter 	16.9
Lomo, salchichón, fuet and chorizo	
Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (40g)	6.3
5J Presa Ibérica Bellota out of this world, cured shoulder muscle from acorn fed Ibérico pigs (40g)	9

FISH TAPAS

Sarsuela richly flavoured Mussel stew with large Galician Mussels, saffron potatoes, fish broth and a picada   	7.5
Catalan Scampi Loch Fyne Langoustines from Wards of Birkenhead in a light batter, served with a saffron mayonnaise   	8.3
Calamari fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter  	7.9
Gambas Pil Pil sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic 	7.9
Seabass slider deep fried in our beer batter, on mini brioche buns with home-made tartare sauce and rocket   	3.5
Boquerones marinated anchovies on potato crisps, from Pujadó Solano, Cantabria's leading anchovy curer 	7.3

MEAT TAPAS

Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey 	6.9
Albóndigas pork and beef meatballs in a rich tomato sauce 	6.7
Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla  	6.9
Croquetas ask your server for today's flavour   	6.9
Estofado traditional Catalan stew with slow roasted ox cheek in a rich cinnamon infused sauce, served with a parsnip and Manchego puree and root vegetable crisps  	7.8
Pollo al Moro slow cooked chicken thigh in a rich preserved lemon, coriander and Moroccan spiced broth, reflecting the Moors influence in Catalunya 	5.7
Lamb slow cooked, shredded Welsh lamb shoulder, infused with Zahtar spices and served with flat-bread, minted yoghurt and Dukkah    	6.9
Catalan country pork pâté , apricot chutney & crackers   	6.8

VEGETABLE TAPAS

(please ask for our Vegan menu if you would like to see that)

Patatas bravas with spicy tomato sauce and allioli  	5.6
Woodland mushrooms pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham) 	6.9
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps  	7.9
Catalan spinach baby spinach, lightly wilted and tossed with toasted pinenuts, raisins and Vi Ranci, a classic Catalan dish   	6.3
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   	6.9
Garbanzos middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	6.9
Padrón peppers small Galician green peppers, mostly mild, sometimes hot 	5.9
Hummus chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread   	5.3
Lunyalita house salad mixed leaves, tomatoes, onion, encurtidos, house dressing   (add Bonito tuna and eggs 	5 1.5
Tortilla Spanish potato and onion omelette  	4.9
Escalivada chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce (served cool)    	6.6
Sun dried sweet cherry tomatoes in herbs 	4.9
Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly   	6.7 5

TURN OVER FOR PAELLA AND BANQUETS

STREET FOOD

a selection of modern tapas reflecting our origins in food festivals in the North West

Dirty patatas bravas our regular bravas pimped up with cheese, Catalan dip, crispy onions and chorizo   	7.5	Crispy chicken our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips with our special seasoning & Catalan Dip   	6.9
Chorizo sausage roll made with our own recipe chorizo, fennel seeds, smoked chilli jam and Manchego cheese   	4	Ham hock fritters honey-roasted, sweet cure ham hock (from Edges of Wirral) and cornichon fritters with a mustard mayonnaise   	5.8
Chorizo slider mini chorizo burger made with patties of our home made chorizo and Catalan dip   	2.9	Morcilla Catalan black pudding, rolled in cornflakes and deep fried, with orange honey and pomegranate molasses   	6.9
Beef slider mini-burger, caramelised onion, cheese, bravas sauce   	3	Mac y Queso Spanish mac and cheese; our take on classic comfort food with a rich Manchego cheese sauce     Add <i>crispy serrano ham</i>	6.5 1
Seabass slider deep fried in our beer batter, on mini brioche buns with home-made tartare sauce and rocket   	3.5	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    	5.9
Slider platter sharing platters of any combination of our sliders you would like (from beef, chorizo and seabass)   			
4 sliders 11 6 sliders 17 8 sliders 23 10 sliders 29			

STREET FOOD PLATTER our giant, definitely sharing platter full of highlights from our street food menu, including beef, seabass and chorizo sliders, crispy chicken strips, ham hock fritters, sausage roll, cauliflower wings and dirty bravas – it's mammoth!               27

TAPAS BANQUETS

Tasting Banquets

26.9 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)
Pollo al Moro – slow cooked chicken thigh in a rich preserved lemon, coriander and Moroccan spiced broth
Patatas Bravas

Gourmet Banquets

36.9 per person

Habas picantes
Giant Gordal olives
Cinco Jotas (5J) cured Presa Ibérica de Bellota
Olive oil and herb marinated goat's cheese
Catalan tomato bread
Estofado traditional Catalan stew with slow roasted ox cheek
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
Slow cooked, shredded lamb with middle eastern spices, flatbread & yoghurt
Gambas Pil Pil - sweet 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 and are charged per person.

One banquet is needed for each person dining and is split into multiple courses. Vegetarian alternatives are available in every banquet.

Please check individual dishes in the menu for allergen information

PAELLA

Paellas are made for a minimum of 2 people and charged accordingly

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 ⓐ	16.9 per person	Arroz Negro ⓐ	16.9 per person
Mixed Paella ⓐ	16.9 per person	Fideuá a Catalan noodle and seafood based 'Paella' ⓐ ⓑ	16.9 per person
Vegetable Paella 🌱 ⓐ	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 ⓐ Gluten, ⓑ Milk, ⓒ Nuts. ⓓ 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. 🌱 Vegetarian and Vegan 🌿. 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.

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.

Functions and outside catering

You can rent out part or all of Lunya for a special occasion. It makes a great venue for product launches, company meetings, networking events and family occasions. Lunya can also provide a full outside catering service for boardroom lunches and private parties. We offer free mid-week daytime rental for groups of all sizes.

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.

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

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.

Whilst smaller than our larger restaurants, Lunyalita is perfectly formed, and has the stunning backdrop of the Royal Albert Dock, and now the base for many of our tastings in Liverpool.

*Buen provecho and bon profit!
Peter and Elaine Kinsella*

Also in Deansgate, Manchester and city centre, Liverpool.

COCHINILLO We import baby suckling pig from Segovia and serve it true Spanish style with the whole pig at the table, carved only with plates by our skilled staff – it is very theatrical and truly the most amazing meat you are likely to taste with crackling as thin as a piece of card. **Must be booked 48 hours in advance, ask your server for details.**

One suckling pig will feed between 6-9 people and is perfect for groups and special occasions. They cost £199 and include roast potatoes, vegetables and gravy. For an additional £15 a person, we can offer a range of tapas starters, dessert and coffee to make it a true feast.