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Wine List

We have an unparalleled list of exclusively Spanish wines, with many of the best wines that Spain produces, some of which may be unfamiliar and are rarely seen outside of Spain, but taste sensational. We would encourage you to be adventurous in your choice of wine. Ask your server if you are unsure, we'll be delighted to help with your choice. We have a large range of fabulous Spanish wines to choose from.

Now, for the very good news! We do our utmost to keep our wine prices reasonable whilst sourcing the very best quality that Spain has to offer. We really want you to try these amazing Spanish wines and do not see the point in having great value food and then wine prices which are so exorbitant that many people are forced into having the house wine. The more expensive the bottle of wine, the better value you will get.

Finally, a little word about our sherries. Do not think of sherry just as something for granny or to put in trifles at Christmas. We have a large and superb range of sherries, many available by the glass. Some are dryer than the driest wines you have tasted and some are as sweet as sweet can be. They go wonderfully with all of our food. Try a dry or nutty one as an aperitif with some of our snacks, or try an ultra-sweet one with your dessert. You will not be disappointed!

Please note

Some of our wine vintages are rare and in short supply. For the duration of this list, vintages may vary. Please double check with your server for the current vintage of our older wines. Where we exhaust a particular vintage, we will offer the next vintage which matches the wine for quality.

Also, don't forget our huge range of Spanish spirits – the biggest in the UK.

Our measures:

Beer:

Draught beer is served in either caña (½ pint) ½ pint or pint measures; we also serve a flight of beer of 3 glasses each of ⅓ pint.

Wine:

Our wines are served in 175ml (regular) or 250ml (large) measures - we can serve in small 125ml on request)

Cava and sparkling wine are served in 125ml measures

Dry sherries are served in 125ml measures

Medium sherries are served in 75ml measures

Sweet sherries and dessert wines are served in 50ml measures

Spirits are served in 25ml measures (doubles in 50ml)

Vermouth and cream liqueurs are served in 50ml single measures (100ml double)

 **Denotes that the wine is suitable for vegans**

Vermuteria

All over Spain, and in particular, Barcelona, Vermouth (or in Catalan, Vermut) is becoming the drink everyone must have. A popular tippie at the weekend, served simply over ice and a squeeze of orange, it is the perfect way to announce the weekend is here. We think it is fabulous every day of the week and encourage you to try the perfect aperitif.

Single 4.35

Double 7.95

Forzudo (León)

Spicy red fruits with a delicate bitter finish.

Padro Blanco (Tarragona)

A light herby, fruity vermouth; this a perfect aperitif to go with everything on our menu

Padro Rojo Amargo (Tarragona)

Darker vermouth, intense flavours, strong bitter and herby finish – try it with olives and anchovies

El Bandarra (translating as ‘the beast’)

From Catalunya and made with Macabeo and Xarel.lo grapes. Aromatic and fruity with fabulous citrus notes coming through

Vi Ranci

And last but not least, may we introduce to you **Vi Ranci**. The most Catalan of drinks: obscure, traditional, hard to describe, but as Catalan as it comes.

Translating as rancid wine, this is an oxidised wine, a little similar to an Oloroso sherry, but very unique in its own right. A fantastic first or last drink, give it a go. **Just £4.45 for a 75ml glass**

Gin Bar

For 10 years, Gin has been the drinking phenomenon of Spain. They have started to distil their own and have quickly become some of the best in the world. We have one of the biggest Spanish gin bars outside of Spain. We are always adding to it, so ask about specials.

All our double gins come with a free Fevertree tonic.

All gins come with their own bespoke garnish, in large ballon glasses over lots of ice – the typical Spanish serve. **Sgl 5.55, Dbl 9.95**

987 Mencia

Bierzo, vanilla, Mencia wine

Ampersand Strawberry

Andalucia, strawberry, raspberry, black pepper

Carnation

Granada, citrus fruits, coriander

La Encina Blackberry

Spain, blackberries

Gin Mare

Catalunya, thyme, basil & olives

Ginsmith Marshmallow

Liverpool, marshmallow root

Larios

Segovia, orange peel, coriander

Larios 12

Segovia, nutmeg, lemon, clementine, tangerine

Larios Rosé

Segovia, strawberry, coriander, angelica

Level

Tarragona, angelica, grapefruit, orange-blossom

Liverpool Gin

Liverpool, organic, juniper, coriander, angelica

Liverpool Valencian Orange

Liverpool, orange

Macronesian

Canary Islands, liquorice, cardamom, orange

Nordes

Galicia, albariño, eucalyptus, lemon verbena

Sabores Bellota

Extremadura, acorn, cinnamon, vanilla

Sorel

Barcelona, juniper, clean, traditional

Turncoat

Liverpool, black walnut leaf

Volcanic

Garrotxa, Catalunya, volcanic filtration, green walnuts

Sherry

Sherry makes for a wonderful aperitif or can be paired with many dishes on our menu. Try one out, you will not be disappointed. We have one of the most extensive and best sherry selections in the UK. Try one of our sherry flights as a great introduction – 3 taster glasses of sherry.

Taster Flight

Three taster glasses of a Fino, Amontillado and PX on a wooden plank. Great value and a superb way to get introduced to the world of sherry. **10.95**

Dry Sherries *Superb with olives, salty snacks and fish*

✔ **Xixarito Manzanilla Pasada** **Glass 7.45** **Btl 39.95**
An iconic, unfiltered (En Rama) Manzanilla from Sanlúcar de Barrameda that has been solera aged for 10 years. It has a very dry, light, crisp and slightly 'salty' taste. Fresh and intriguing on the nose with big green apples to the fore.

✔ **Manzanilla Aurora en Rama (500ml)** **Glass 12.70** **Btl 42.25**
 This unusual bottle of Manzanilla is from Sanlúcar de Barrameda and is instantly recognisable by sherry lovers the world over. En Rama sherries are bottled straight from the barrel without any filtration. The sherry is still 'alive' in the bottle and presents itself as bone dry, crisp, yeasty with a delightful light 'salty' taste. Green apples, white almonds and yeasty notes are in abundance

✔ **Micaela Fino** **Glass 5.45** **Btl 26.95**
Crisp and dry with a superb yeasty zestiness. A boutique Fino from Bodegas Baron. Perfect with snacks, olives and cured fish.

✔ **Dos Palmas Fino (500ml)** **Glass 10.65** **Btl 42.95**
From Gonzalez Byass, this is a very special, longer aged Fino, aged under flor for 8 years. Very dry, rich and nutty, it is full-bodied, complex and delicious. This is exceptional with yeasty, almond notes on the palate.

Nutty and medium Sherries *Superb with cured meats and cheese*

✔ **Micaela Amontillado** **Glass 4.95**
From Bodegas Baron, a bone dry, nutty sherry with a dry caramel finish which is perfect with Spanish hams. Aged for 15 years in the solera, this is abundant with hazelnuts and caramel, with no sweetness at all.

 **Alfonso Oloroso** **Glass 7.45**
This medium sherry is rich and opulent in feel but with well moderated sweetness. Both nose and palate are awash with notes of raisins, figs, candied orange peel and pudding spices.

Sweet Sherries *Superb with desserts and blue cheese*

Nectar PX **Glass 7.25**
This sherry is rich, velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. An intense mahogany colour with deep flavours of raisins and figs. This is the perfect accompaniment to any sweet dessert.

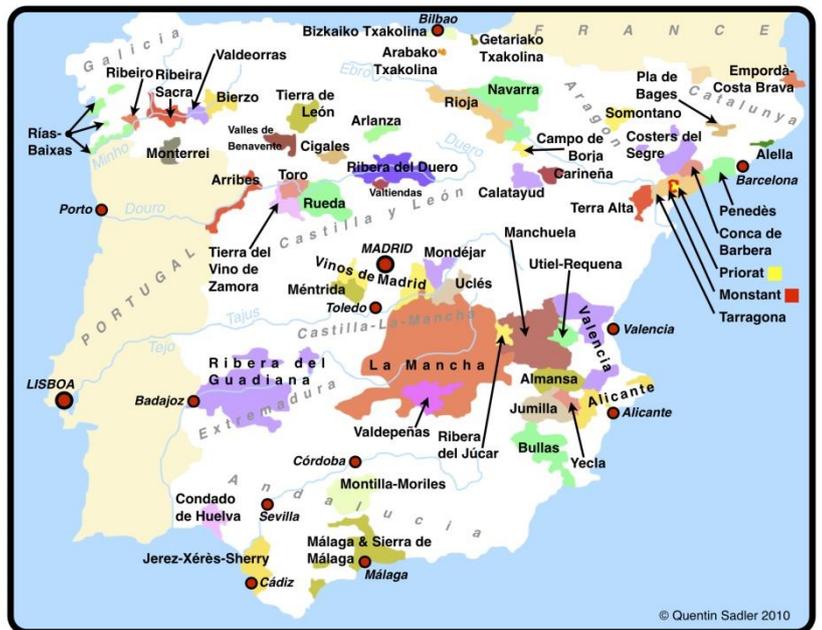
 **Noé 30yo Pedro Ximénez** **Glass 9.65**
A dense, sweet wine made from the Pedro Ximénez grape. This is a dark amber/brown wine with rich molasses and butterscotch aromas and flavours of nuts and raisins. This 30 year old sherry is absolutely sublime with a vanilla ice cream or creamy desserts. **(375ml)**

Palo Cortado

Impossible to capture, Palo Cortados are Finos where the flor breaks and the wine oxidises, producing a bouquet of aromas and flavours. The result is a wine with some of the richness of Oloroso and some of the crispness of Amontillado.

✔ **Lustau Palo Cortado Peninsula** **Glass 7.75**
From Valdespino, aged in a solera system for over 20 years. Intense, powerful and complex, this Palo Cortado has hints of caramel, almonds and apricots. Long and persistent on the palate.

The wines of Spain



We have wines from most of Spain's DOs. They are organised by price in our list, but we also have a list by DO just after this. If you are wondering where in Spain they are from, use this map to help you. Don't forget to just ask any of our staff for help in choosing your wine.

You can also check out a quick list of our wines by the glass on page 7.



Peter & Elaine's picks

You will see this symbol throughout our wine list. Every wine has been personally selected by us from visiting many of Spain's very best vineyards and wine-makers. We truly love every one. Where you see this symbol, we think in their category, they are absolutely the stand out ones – sometimes for value (in their price range), other times for being really exceptional wines. We'd urge you to give them a go – we highly recommend them.



Denotes that the wine is suitable for vegans

At a glance – our wines by the glass

We often get asked for a 'house' wine. We don't have a wine that we designate as a house wine. We have a wine list that is not driven by what other people want to sell us, but a list that has been personally chosen by Lunyalita's owners, Peter & Elaine Kinsella, to reflect the very best of what Spain has to offer. We have a huge list. Here are all the wines we have which are by the glass and offer exceptional quality. Full descriptions are in the main list.

White	Grape	175ml	250ml	Bottle
Altozano	Verdejo, Sauv Blanc	5.30	6.90	18.95
La Fea	Macabeo, Chardonnay	5.50	7.20	19.95
Beronia	Verdejo	6.30	8.20	22.95
Vallemayor	Rioja - Viura	6.50	8.50	23.95
Gran Fabian	Albariño	6.80	8.90	24.95
Brisia de Verano	Garnacha Blanca	8.80	11.50	32.95
Quinta Gavineira	Albariño	10.50	N/A	39.95

Rosé	Grape	175ml	250ml	Bottle
Altozano	Tempranillo, Syrah	5.30	6.90	18.95
Rezebal	Txakoli - Hondarribi	7	9.20	25.95

Red	Grape	175ml	250ml	Bottle
Altozano	Tempranillo, Shiraz	5.30	6.90	18.95
Sabina	Tempranillo	5.55	7.25	19.95
El Gordo	Shiraz	5.80	7.50	20.95
Tondeluna	Rioja – Tempranillo	6.50	8.50	23.95
Bosque Real	Merlot	6.80	8.90	24.95
Vallemayor Crianza	Rioja – Tempranillo	7.30	9.50	26.95
Beronia Gran Reserva	Rioja – Tempranillo	9.50	N/A	35.95
Mas La Mola	Priorat - Garnatxa	20	N/A	78

Cava/Champagne

Cava is made in exactly the same way as Champagne. We have one of the most extensive Cava selections in the whole of the UK, coming from mostly small and boutique cava makers, offering you everything from simple quaffable bubbly to the world's best Cavas, comparable to some of the best vintage champagnes.

-  **Gran Gesta** **Glass 6.95** **Btl 27.95**
From Covides, one of the most important wine co-operatives in Catalunya, this delightful Cava is bottle fermented using the 'method traditional'. A blend of 40% Xarel.lo, 40% Macabeo and 20% Parellada. Pale yellow with a fine persistent mousse, creamy and soft on the palate, excellent fruit, freshness and a good finish. Terrific value for money!
-  **Loxarel 999 Rosado Cava** **Glass 8.75** **Btl 36.95**
This elegant rosé Cava, made with Pinot Noir and Xarel.lo Vermell, is a pale bright strawberry colour with a long firm mousse and fresh intense summer fruit aromas. On the palate it is fresh & light with raspberry flavours dominating and an elegant, creamy, long finish.
-  **Deutz Champagne** **Btl 59.95**
A stunning boutique Champagne from one of the most respected wineries in the region. It is a glorious blend of Chardonnay, Pinot Noir, Pinot Meunier. Full of finesse, the initial aromas are lightly smoky, with touches of biscuit, followed by hints of honey, fruit and flower petals. On the palate it is pure elegance, giving the drinker a delightful sense of abundance.

whites

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
 Altozano Blanco, Tierra de Castilla	5.30	6.90	18.95
<p>Made with Macabeo grapes, this wonderful white wine has a soft ripe nose with touches of pineapple and elderflower with hints of guava and apricot on the finish - soft, easy drinking.</p>			
	5.50	7.20	19.95
La Fea, D.O. Cariñena			
<p>A great easy drinker made with Viura and Chardonnay. Fabulous, fruity white, tropical fruits on the nose with a wonderful fruity crispness on the palate. A stonkingly fresh wine – perfect for our long, hot British summers!</p>			
 Beronia Verdejo, D.O. Rueda	6.30	8.20	22.95
<p>A superb example of a dry, aromatic wine from Rueda. Big and bright on the nose with a full fruity palate, with elegant textured apple and citrus fruit. Nice and tangy with good freshness and vitality. Balanced acidity on the palate, this is a match made in heaven for rice, shellfish and vegetables.</p>			
 Tondeluna Blanco, D.O. Ca Rioja	6.50	8.50	23.95
<p>Crisp, fresh, young and dry white Rioja made with Viura and Sauvignon Blanc. The apple fruits combine perfectly with zesty acidity to make this wine a mouth-watering delight.</p>			
 Gran Fabian, Albariño, D.O. Rias Baixas	6.80	8.90	24.95
<p>A glorious Albariño bursting with fruit with the typical white stone fruits and citrus notes jumping out of the glass. Ideal with seafood or just on its own.</p>			
			25.95
Goru El Blanco, DO Jumilla			
<p>Made with Moscatel and Chardonnay grapes, this is big on aromatics and just too easy to drink! Enticing aromas of rose petal, tropical fruits and honeysuckle are followed on the palate by mango, guava, old-style kids fruit salads in this unique wine. Perfect with our Gambas pil pil.</p>			
 Bornos, Sauvignon Blanc, DO Rueda			27.95
<p>A Spanish Sauvignon Blanc with lots of the character of a New Zealand Marlborough. Gooseberry and grapefruit jump out of the glass in this Sauvignon packed with mouth-watering acidity.</p>			
 La Bascula Catalan Eagle, D.O. Terra Alta			29.95
<p>A blend of Garnatxa Blanca and Viognier, this is Crisp and aromatic. A beautifully complex white from a star of a wine maker in Catalunya. Minerally undertones and citrus and light stone fruit on the palate, this is perfect with all seafood</p>			
 El Xitxarel.lo, DO Penedés			31.95
			
<p>Made by Marti Serda, this Xarel.lo wine is bursting with aromatic, citrus flavours on the nose. Minerally undertones and citrus and light stone fruit on the palate, this is perfect with all seafood.</p>			
	8.80	11.50	32.95
Brisia de Verano, DO Terra Alta			
<p>This White is dry and crisp on the palate. Made from Garnatxa blanca grapes, this is made to go with all seafood and vegetable dishes. A delicate nose, but on the palate, this wine comes to the fore with notes of bitter white almonds and lemon.</p>			
 Botani, Moscatel, DO Malaga			36.95
<p>Superb value and fruity aromatic wine from this much under-rated region. Moscatel de Alejandria grapes from 70 year old vines. This is a fragrant wine with notes of white stone fruits, pineapple and honeyed tropical fruits whilst retaining a refreshing acidity and dry in character. Brilliant with Paella.</p>			
 Quinta Gavineira Albariño, 2014, DO Rias Baixas			39.95
<p>From the award winning Angel Sequeiros bodega, his Albariños have taken the wine world by storm. A wonderful example of a premium Albariño, it is fresh and extremely elegant on the nose with apple, peach, elderflower and white floral aromatic notes. On the palate, it has a silky complexity, which is ripe and harmonious with white stone fruits and zesty lemon – an absolute classic made in tiny quantities.</p>			

Rosé

175ml 250ml Bottle

Altozano Rosado, Tierra de Castilla **5.30** **6.90** **18.95**
Mind-bogglingly good value rosé! Made from Tempranillo (the grape famously used in Rioja) and Shiraz, it is dry-but-not-too-dry with plenty of strawberry and raspberry fruit. Masses of flavour for your money!

 **Rezebal Rosado, DO Guetaria Txakolina** **7.00** **9.20** **25.95**
 A rare Basque wine made with the indigenous Hondarribi Beltza and Zuri grapes. A nose of mineral, sherbet and light red summer fruits. Crisp and vibrant on the palate with the slight natural tingly fizz to this unusual wine. Perfect with seafood. Long and energetic on the finish. Probably the most unusual wine in the list – highly recommended.

Martin Berdugo, D.O. Ribero del Duero **27.95**
A most unusual rosé coming from the red powerhouse of Ribera del Duero. A darker than normal rosé, this is full on strawberries and cream. Don't let this fool you though, this is a médium dry rosé, full of carácter and quality. If the sun's out, drink it on the terrace!

Reds

175ml 250ml Bottle

Altozano Tinto, Tierra de Castilla **5.30** **6.90** **18.95**

Made with Tempranillo and Shiraz, this fantastic value red is full of black cherries, raspberries and even a light hint of ginger root on the nose. A lovely, soft blackcurrant fruit core is backed up by a touch of spice.

Sabina, D.O. Navarra, Tempranillo **5.55** **7.25** **19.95**

100% Tempranillo from Navarra. Lovely with notes of red fruits and fine touches of spiciness on the nose. On the palate, it is jammy with dark red fruits, cinnamon and a fresh finish. Great with our meatballs!



El Gordo, D.O. Cariñena, Shiraz **5.80** **7.50** **20.95**

Translating as 'the fat one', this is a very well balanced Shiraz, full of dark red fruits, smooth and a gentle spiciness on the finish. This is a great accompaniment to our Albondigas, red meats and rich vegetable dishes.



Madame Bobalu, D.O. Valencia **21.95**

This Boba grape wine offers rich, spicy flavours with dense black cherry fruit and lovely, crisp brightness. Wonderfully smooth, it goes down too easily. A real wine for couples, decorated in delightful tiny love hearts.



Tondeluna Tinto, D.O. Ca Rioja **6.50** **8.50** **23.95**

Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins. Great value Rioja, a huge crowd pleaser



Bosque Real Merlot, Tierra de Castilla **6.80** **8.90** **24.95**

Superb value Merlot, coming from old vines and then aged in oak barrels. Blackberry, plums and dark cherries on the palate, there is a gentle spiciness and chocolate on the finish. Perfect with cheese and meats.

Abadal Franc, D.O. Pla de Bages **25.95**

Great value red with the unusual French grape, Cabernet Franc, more often found in Classic Chinon. This is dark fruits, cherries, light spices and herby. This is an easy drinking fruity red wine, perfect with a wide range of our tapas



Vallemayor Crianza, D.O. Ca Rioja **7.30** **9.50** **26.95**

From the boutique winery in Fuenmayor, this crianza is crimson red with ruby red hues; it displays soft aromas of toasted oak and vanilla. A well-structured and smooth wine, it showcases a savoury maturity and elegant tannins, over intense dark red fruits. Good balance between fruits and spice in its long and elegant finish.



La Bascula Turret Fields 2014, D.O. Jumilla **29.95**

A blend of Monastrell and Shiraz, full bodied, blackcurrants, juicy dark fruits and vibrant soft tannins with a gentle spicy finish. Goes perfectly with any red meat or when you just want to sit at the bar and chew the cud!



Finca Moncloa 2012, Tierra de Cadiz **30.95**

Quite possibly, the most unique wine on our list, from the heat of Cadiz, comes this outrageously good red which is a blend of Cabernet Sauvignon, Shiraz, Tintilla de Rota and Petit Verdot. It is full bodied, rounded, peppery with a superb smooth finish. Initially an experiment for a young family member, this quickly was winning awards and coming to international attention. Goes with all meats and rich vegetables.

Los Cantos, D.O. Ribera del Duero **33.95**

This imposing, dark, violet-streaked cherry red continues to please: mature, spicy, with nicely integrated fruit, round tannins, good structure and backbone, and impressive length. Made with the indigenous grape, Tinta Fina

✓ **Beronia Gran Reserva 2009, D.O.C.a Rioja** **9.50** **35.95**
Rich and sophisticated this wine is elegant with rounded soft mellow fruits and layers of complex flavours on the palate. Nose of old vines, but lovely taste of toffee apples. Stunningly smooth wine with a complex dried strawberry taste, followed by loganberries, Tempranillo, full bodied, oaky, vanilla, dark red fruits

🏆 **Malleolus, D.O. Ribera del Duero** **52.95**
If you died with this on your lips, it would be a fantastic way to go. Lush, deep, carnal and mineral all at once. Wood smoke, allspice and all manner of husky leathery spices, dark florals - liquorice, tobacco and bluebells, mild chocolate and old flowers in earth. The palate is deep and relaxed - a dark cave full of mild chocolatey plum and black cherry fruits floating down a liquid mineral-anise river chocked full of great spice to a long oak/acid finish. Your juices will be beyond flowing; we hope you get home safely!

🏆 **IIIAC 2012, D.O.C.a Rioja** **73**
This very limited production boutique Rioja is a blend of Tempranillo, Graciano and Mazuelo and is the perfect balance between fruit and oak. Deep garnet and brick red in colour with an astonishingly complex nose of vanilla, black berry fruit and spice all vying for centre stage. Very elegant; soft and fresh - rapidly filling the mouth with spice, mint and prunes. Velvety tannins give gentle but firm backbone and weight to the wine. One to savour

✓ **Mas La Mola, D.O.C. Priorat** **20.00** **78**
A blend of Garnacha and Merlota, this is supremely balanced with raspberries, kirsch and minerals on the nose and on the palate an abundance of red fruits with incredible length. Vanilla is in abundance and tannins are well integrated. Quite simply, this is a fantastically complex wine that can only impress and leave long satisfying memories

Janus Pesquera Gran Reserva 2013, D.O. Ribera del Duero **170**
This famous powerhouse has a generous bouquet of blackcurrant, cherries, liquorice, and toasty aromas from old vine Tempranillo. Full-bodied, potent, powerful and well balanced with crisp acidity, light gripping tannins, vanilla and oak give a delightful layered palate feel of forest fruit, mocha and light spices with a lasting, refreshing finish. 100% Tinta Fina

Dessert wines

Moscatel

🏆 **La Bascula Casta Diva Moscatel 2013** **Glass 6.75**
Made from old vines, this beauty has almost eiswein qualities. Brilliant yellow hue, sweet & sour, with freshly peeled apple, orange peel, pollen and aromatic herbs all concentrated on the palate

Sherries

Nectar PX **Glass 7.25**
This sherry is rich, velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. An intense mahogany colour with deep flavours of raisins and figs. This is the perfect accompaniment to any sweet dessert.

🏆 **Noé 30yo Pedro Ximénez** **Glass 9.65**
A dense, sweet wine made from the Pedro Ximénez grape. This is a dark amber/brown wine with rich molasses and butterscotch aromas and flavours of nuts and raisins. This 30 year old sherry is absolutely sublime with a vanilla ice cream or creamy desserts. **(375ml)**

soft drinks & water

Coca Cola, Diet Coke, Coke Zero, Sprite (330ml)	2.50
Vichy Catalan Lima (0 calories sparkling lemon & lime)	2.95

Water

Mondariz is the finest mineral water from Galicia. Dating back to 1873, it is a pure, clean water from natural springs.

	330ml	750ml
Solan de Cabras still water	2.50	2.95
Mondariz sparkling water	2.65	3.25
Vichy Catalan sparkling water (500ml)		3.95

Luscombe Farm Organic Juices and Lemonades

A wonderful selection of organic fruit juices from Luscombe Farm in Devon, made from luscious organic fresh fruit, no artificial additives – just wholesome natural goodness.

Apple Juice	3.70
Lime Crush	3.70
Raspberry and Vanilla Lemonade	3.70
Sicilian Lemonade	3.70
St Clements Lemonade (orange and lemon)	3.70
Sparkling Apple Crush	3.70
Strawberry Lemonade	3.70
Madagascan Vanilla Cream Soda	3.90
Wild Elderflower Bubbly	3.90
Hot Ginger Beer	3.90
Fresh Valencian Orange Juice	3.45
Fresh Navarran Tomato Juice	3.45

Spanish soft drinks

Cacaolat – chocolate milk drink from Barcelona	3.45
Horchata – Valencian Tiger nut drink	2.85
Vichy Catalan Lima (0 calories sparkling lemon & lime)	2.95

Beer & Cider

Beer Flight

Three ⅓ pint glasses of each of our draught beers on a wooden plank. A great way to taste them all and then get hooked on a favourite!

Moritz, Barcelona Blonde, Palax **6.50**

Draught	Caña (⅓ pt)	Half pint	Pint
Moritz (5.4%) <i>The oldest beer in Barcelona</i>	2.10	3.10	5.95
Palax (4.9%) <i>Craft lager from Rioja</i>	2.25	3.35	6.45
Barcelona Blonde (5%) <i>Refreshing, light, hoppy pale ale from Barcelona</i>	2.45	3.50	6.85

Bottles *(all bottles 330ml unless otherwise stated)*

Alhambra Reserva 1925 (6.2%)	5.25
Estrella Damm (4.6%)	4.75
Estrella Galicia (4.7%)	4.95
Mahou (5.5%)	4.95
Moritz (5.4%)	5.55
Moritz Epidor (7.2%)	6.75
Estrella Daura (wheat free) (5.4%)	5.45
Aigua de Moritz(250ml) <i>A non-alcohol version of Moritz Lager</i>	3.50

Spanish Craft Beers

Inedit (330ml) (4.8%) **6.35**

A cloudy beer created as an alternative to wine by Ferran Adrià working with Estrella Damm. Naturally cloudy appearance, fruity and fresh with a balanced floral aroma with hints of sweet spices. Perfect paired with salads, cheeses and oily fish tapas.

Complot (6.6%) **5.95**

Hoppy Mediterranean IPA with light fruitiness from Barcelona, with hints of citrus and floral aromas

Malquerida Roja Fresca (5%) **5.95**

From Estrella Damm and created by Ferran Adrià, a beer to go with spicy and strong flavoured food. Fresh citrusy flavours and mild spicy notes

La Pirata Tropical IPA (6.5%) **5.95**

Fruity IPA from Barcelona, with hints of pineapple and passion fruit

La Pirata Viakrucis IPA (6%) **5.95**

Hoppy IPA from Barcelona

Mala Gissona Höfn Porter (5.1%) **6.45**

Dark, malty aromas, medium body from San Sebastian

Moritz Epidor (7.2%) **6.75**

Dark lager, toast malts, sweet edge

Moritz Red (5.4%) **6.65**

Red IPA with hints of caramel, nuts & marzipan from Barcelona

Cider

Avalon Spanish Cider (5.5%) **4.65**

Maeloc Strawberry Cider (4%) **5.25**

Maeloc Pineapple and Pear Cider (4%) **5.25**

Spanish Liqueurs

	<u>Single</u>	<u>Double</u>
Soberano Brandy	3.50	5.35
Torres Brandy (10 year old)	3.90	6.25
103 Brandy	3.35	5.45
Carlos 1 Solera Gran Reserva Brandy	5.35	9.50
Lepanto PX Brandy (aged in PX sherry barrels)	7.95	13.95
Anis del Mono Dulce	3.80	6.45
Etxeko Pacharan	4.15	6.45
Lafuente Bellota (acorn)	3.50	5.80
Licor 43	4.05	7.00
Orujo	3.70	6.60
Orujo de Café (coffee)	3.70	6.60
Ponche Caballero	3.40	6.35
Melocoton (peach)	2.70	4.15
Melody Crema Catalana (cream liqueur)	4.35	7.55

Spirits

Absolut Vodka	3.25	5.25
Aperol	3.25	5.50
Bacardi	3.50	5.80
Baileys Irish Cream	3.25	5.25
Campari	3.95	6.25
Cointreau	4.25	7.00
Disaranno Amaretto	4.25	7.00
Glenfiddich 12 yr old Single Malt	4.25	7.00
Jack Daniels	4.25	7.00
Jamesons Irish Whiskey	4.25	7.00
Ketel 1 Vodka	3.95	6.50
Ketel 1 Vodka Citron	4.35	7.65
Luxardo Sambuca	4.25	7.00
Malibu	3.25	5.25
Martini Blanco/Dry/Rosso	4.05	6.55
Nomad PX Whisky	4.60	8.00
Noilly Pratt	3.80	6.60
Jose Cuervo Tequilla	4.25	7.00
Sagatibia Cachaça	4.25	7.00
Skipper Jack Rum	4.25	7.00
Southern Comfort	4.25	7.00
Tia Maria	3.25	5.25

Mixers

200ml bottle Coke/Diet/Lemonade	1.95
Orange/Apple/Cranberry/Pineapple Juice	2.50
Splash of Orange, Lime or Blackcurrant Cordial	0.50
Fevertree Tonic & Vichy Catalan Tonic	1.95

Hot drinks

Coffee



We import our own coffee direct from the award winning Café Saula in Barcelona, suppliers of the very best coffee beans in the whole of Spain – a beautiful coffee with a deep, strong flavour but no bitterness and a wonderful crema. Arabica beans, grown in Columbia, roasted in Barcelona and served in Liverpool! Also a double gold star award winner at the 2013 Great Taste Awards.

Espresso	2.55
Double Espresso	3.00
Cortado	2.95
Black Coffee	2.95
Café con leche (white coffee)	3.25
Large	4.15
Cappuccino	3.25
Large	4.15
Latte	3.25
Large	4.15
Café Bombon	2.95
Mocha	3.85
	<i>extra shot of coffee 45p</i>
Hot Chocolate	3.95
Add marshmallows	.55
Add marshmallows & whipped cream	1.00

Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee/tea? Just 2.75 a person

Tea selection

All of our teas come from Brew, a fabulous local company, originating in Liverpool and now based in Manchester. Brew's owners, Phil and Aideen, personally select and blend all of their teas. Made with whole leaves, they only work with the very best growers and produce a select range of blends which puts all others in the shade. They're available in the deli too!

English Breakfast	2.55
Earl Grey	2.65
Moroccan Mint	2.65
Green Tea	2.65
Fruit Punch	3.15
Lemon and Ginger	3.15
Chai	3.15
Decaf	2.75

Liqueur coffees

Liven up your coffee with a hint of liqueur. A perfect way to end a meal!

Baileys coffee	5.75
Brandy coffee	5.75
Calypso coffee (Tia Maria)	5.75
Carajillo	4.55
French coffee (Cointreau)	5.75
Irish coffee	6.15
Licor 43 coffee	6.75

Cocktails

Our cocktails have all been developed by our superb bar staff who have assembled a unique and stunning cocktail list from across the world. Ask your server for details of this week's cocktail's specials – our unique cocktails, using our fabulous range of Spanish spirits

	<u>Glass</u>	<u>1L jug</u>
Sangría	5.25	15.95
<i>Red wine, brandy, orange, fruit</i>		
Cava Sangría	5.75	17.50
<i>Cava, triple sec, cranberry, lime</i>		
White Wine Sangria		16.45
<i>White wine, apple schnapps, triple sec, peach puree, passion fruit</i>		

Specials – signature cocktails crafted by our talented bar staff & unique to Lunyalita

All 9.95

43 Sours Licor 43, *lemon, egg white*
 Barcelona Beach, *Padro Blanco Vermouth, pineapple, Blue Bols*
 Basque Fizz *Patxaran, Campari, grapefruit*
 Caballero Caiprinha *Ponche Caballero, caichaça, lime*
 PX Old Fashioned *Jack Daniels, Nectar PX, bitters*
 Sagrada Familia *Forzudo Vermut, Gran Gesta cava, bitters*
 Strawberry Clover Club *Ampersand Gin, Gomme, egg white, strawberry*
 Lunyalita Lightning, *Padro Rojo Amaro Vermut, Amaretto, Bitters*
 Turkish Delight *Absolut vanilla vodka, cacao, rose*
 Dockside Devil, *Bandarra Vermut, tomato juice, Lea & Perrins, Tabasco*

Classics

Amaretto Sours *Amaretto, lemon, egg white* **8.95**
 Aperol Spritz *Aperol, cava, soda water* **8.95**
 Between the Sheets *Bacardi, triple sec, brandy, lemon* **8.95**
 Bloody Mary *Absolut vodka, tomato, spices* **8.95**
 Bramble *Sorel gin, lime, crème de mûre* **8.95**
 Brandy Alexander *Soberano brandy, crème de cacao, cream* **8.95**
 Brandy Sidecar *Soberano Brandy, triple sec, lemon* **8.95**
 Caiprinha *Cachaça, lime* **8.95**
 Cosmopolitan *Absolut vodka, triple sec, cranberry, lime* **8.95**
 Cuba Libre *Skipper Jack rum, lime, coke* **8.95**
 Daiquiri *Strawberry or Passion Fruit* **8.95**
 Gimlet *Larios gin, lime cordial, lime* **8.95**
 Long Island Iced Tea *Absolut vodka, triple sec, Larios gin, tequila, lemon, coke* **9.95**
 Manhattan *vermouth, Jack Daniels, bitters* **9.95**
 Margarita *tequila, triple sec, lime* **8.95**
 Mojito *Classic, Strawberry, Apple or Passion Fruit* **8.95**
 Pina Colada *Bacardi, Malibu, cream, pineapple* **8.95**
 Pink Lady *Larios gin, grenadine, cream, egg white* **8.95**
 Sex on the Beach *Absolut vodka, peach schnapps, cranberry, orange* **8.95**
 Singapore Sling *Larios gin, cherry brandy, grenadine, orange, lemon* **9.95**
 Whisky Sours *Jack Daniels, lemon, egg white* **9.95**

Martinis

Basil Martini *Gin Sorel, dry Martini, fresh basil* **9.95**
 Dirty Martini *Larios gin, dry vermouth, olive brine* **8.95**
 Dry Martini *Volcanic Gin Mare, dry vermouth* **9.95**
 Espresso Martini *Absolut vodka, Orujo de Café, Café Saula espresso* **8.95**
 French Martini *Absolut vodka, Chambord, pineapple juice* **8.95**
 Lemon Martini *Absolut vodka, Orujo de limon, Gomme, lemon* **8.95**
 Vodka Martini *Absolut vodka, dry vermouth* **8.95**

Cava Cocktails

43 Cava Licor 43, cava and fresh mint	9.95
Bucks Fizz cava, fresh orange juice	8.95
Cava Bellini cava, peach purée	8.95
Kir Royale cava topped with crème de cassis	8.95

Alcohol-free Cocktails

Gaudi orange juice, cranberry juice, grenadine	4.25
Virgin Apple Mojito apple, apple juice, mint, soda	4.75
Virgin Passion Fruit Mojito passion fruit, mint, soda	4.85
Virgin Strawberry Mojito strawberries, mint, soda	4.85