

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)	7.2
Iberico 5J Jamón de Bellota from the very best Acorn fed pigs roaming wild in Jabugo, D.O.P (50g)	14.5

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    	7.8	Chorizo slider mini chorizo burger made with patties of our home made chorizo and Catalan dip    	3
Chorizo sausage roll made with our own recipe chorizo, fennel seeds, smoked chilli jam and Manchego cheese    	4.2	Morcilla & beef slider mini-burger, caramelised onion, cheese, bravas sauce    	3
Morcilla scotch egg our take on a traditional English classic made with a richly flavoured Catalan black pudding    	4.5	Seabass slider deep fried in our beer batter, on mini brioche buns with home-made tartare sauce and rocket    	3.5
Crispy chicken our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip    	7.2	Slider platter sharing platters of any combination of our sliders you would like (from beef & morcilla, chorizo and seabass)    	29
Salt and pepper chipirones a taste of Spain meets NW England's take on China! Tiny, baby squid, floured, deep fried and served with salt and pepper seasoning, red chilli, shallot, peppers & coriander    	7.3	4 sliders 11 6 sliders 17 8 sliders 23 10 sliders	
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    	6.1	Ham hock fritters honey-roasted, sweet cure ham hock (from Edges of Wirral) and cornichon fritters with a mustard mayonnaise    	6.3
		Morcilla Catalan black pudding, rolled in cornflakes and deep fried, with orange honey and pomegranate molasses    	6.9

STREET FOOD PLATTER our giant, definitely sharing platter full of highlights from our street food menu, including beef, seabass and chorizo sliders, morcilla scotch egg, chorizo sausage roll, albóndigas, cauliflower wings and dirty bravas – it's mammoth!     27.5

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 	6.9
Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla    	7.1
Croquetas ask your server for today's flavour    	7.1
Pan-fried duck breast with Pedro Ximenez braised pears, Catalan hazelnuts and baby spinach  	7.95
Grilled chicken thighs , marinated in lemon and herbs, on a bed of Romesco sauce  	7.25
Lamb stuffed baby aubergines with pine-nuts & Mahon cheese   	7.45
Ibérico Sobrasada a luxurious chorizo style pate, lightly grilled, whipped goats cheese and orange blossom honey    	7
Ibérico Bellota Morcilla cured, sliced Spanish black pudding from acorn fed pigs 	8
Catalan country pork pâté , apricot chutney & crackers    	6.8

FISH TAPAS

Mussels , creamy alubias beans, chorizo and mint 	7.5
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
Marisco salad Surimi crabsticks, prawns, mayo  	5.7
Piquillo Peppers stuffed with Bonito tuna, creamed cheese and cornichons  	6.9
Boquerones marinated anchovies on potato crisps, from Pujadó Solano, Cantabria's leading anchovy curer 	7.3
Salted anchovies glorious intense umami flavours from Pujadó Solano, Cantabria's leading anchovy curer 	8.9

VEGETABLE TAPAS

Patatas bravas with spicy tomato sauce and allioli  	5.9
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
Arancini de verduras deep-fried vegetable rice balls with a Salmorejo sauce  	7.25
Tenderstem broccoli with a mojo picon sauce and crushed Marcona almonds    	6.95
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
Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing   (add Bonito tuna and eggs ) (available vegan)	5
Tortilla Freshly made, individual Spanish potato and onion omelette  	1.5
Russian salad mixed vegetables in mayo with breadsticks    	6.25
(add Bonito tuna) 	4.9
Escalivada chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce (served cool)    	1.2
Sun dried sweet cherry tomatoes in herbs 	6.6
Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly    	4.9
	6.7

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
Mixed Paella 	16.9 per person
Vegetable Paella  	15.9 per person
Arroz Negro 	16.9 per person
Fideuá a Catalan noodle and seafood based 'Paella'  	16.9 per person

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.

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)
Lemon & herb grilled chicken thighs
Patatas Bravas

Gourmet Banquets

36.9 per person

Habas picantes
Giant Gordal olives
Ibérico Bellota meat platter
Torta de Cañarejal cheese and breadsticks
Catalan tomato bread
Duck with PX braised pears
Deep fried Monte Enebro
Seabass sliders
Lamb stuffed aubergines
Gambas Pil Pil
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

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.

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.

Deli discount

Fill in your feedback card and bring it over to the deli before you go to get 10% off in the deli (except books and ornaments)

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



DRINKS

Whilst we financially recover from Covid, we have a reduced wine-list. If you have a favourite which is not listed, ask your server to check in case we have a bottle of your favourite on a shelf. We'll be back to normal, soon, we hope. 🌱 Denotes that the wine is suitable for vegans
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'd urge you to give them a go – we highly recommend them.

WINE

CAVA / SPARKLING	Glass	Btl
🌱 Gran Gesta 🌱	6.95	27.95
Loxarel Saniger Brut Reserva 🌱	35.95	
Loxarel 999 Rosado Cava 🌱	8.75	36.95
🌱 Loxarel Reserva Familiar 🌱	44.85	

WHITE WINE	175ml	250ml	Btl
Las Corazas, Tierra de Castilla	5.75	7.50	18.95
Macabeo, touches of pineapple and elderflower - soft, easy drinking.			
La Fea Blanco, D.O. Cariñena	6	7.85	19.95
Macabeo/Chardonnay blend, fruity and medium dry			
Vallemayor Blanco, DO Ca Rioja 🌱	6.75	8.85	23.95
Crisp, fresh, young and dry white Rioja.			

🌱 Colegiata Blanco, D.O. Toro	24.95		
A Toro with Malvasia grapes, clean and fresh with white stone fruits			
Badajo, DO Rueda	7.25	9.45	25.75
A really crisp, dry Verdejo.			

Cora, DO Penedès 🌱	7.75	10.45	27.95
Aromas of rose petal and honeysuckle, tropical fruits on the palate			
Castelo de Medina, DO Rueda 🌱	7.95	10.85	28.95
A Spanish Sauvignon Blanc with lots of the character of a New Zealand Marlborough.			

Trisquel Albariño, DO Rias Baixas	8.95	11.85	31.95
Superb value Albariño from Terras Gauda.			
Muga Blanco, DO Ca Rioja			32.95
100% barrel-fermented in new oak.			
🌱 Fefiñanes Albariño, DO Rias Baixas			44.95
An Albariño which is a fabulous alternative to a great white Burgundy			
Avancia, D.O. Valdeorras			
Barrel fermented Godello. An abundance of lemon zest, tangerine oil, quince and white fruits			

ROSE	175ml	250ml	Btl
Las Corazas Rosado, Tierra de Castilla	5.45	7.55	19.75
Mind-bogglingly good value rosé!			
Campos de Luz 🌱	5.70	7.90	20.75
Glorious light blush rose, with Garnacha grape			
Vallemayor Rosado, DO Ca Rioja 🌱			23.95
This is summer in a glass. Red fruits on the nose and palate			

VERMUTERIA

All over Spain, and in particular, Barcelona, Vermouth (or in Catalan, Vermut) is becoming the drink everyone must have.

Single 4.35 Double 7.95

Mariol Vermut Negre
Dark Catalan vermouth made with green walnuts, herbs and citrus.
Yzaguirre 🌱
From just outside Reus, this is a classic red vermouth
🌱 Forzudo
From León, a red vermouth with gentle spicing and wonderful fruity notes
Padro Blanco
White vermouth from Tarragona, aromatic with a citrus finish
🌱 Petroni (Galicia, dry and herby) 🌱
Albariño based vermouth with light balsamic notes, hibiscus and lemon balm. Our driest vermouth.

WINE

RED WINE	175ml	250ml	Btl
Las Corazas, Tierra de Castilla	5.75	7.50	18.95
Fantastic value red is full of black cherry and, raspberry			

Uva 44, D.O. Cariñena	6	7.85	19.95
Fruity, medium bodied Tempranillo			

Fancy Pants Garnacha, DO Cariñena 🌱			22.95
Superb value red, old vine Garnatxa. Blackberry, plums and raspberry on the palate			

Vallemayor Tinto, DO Ca Rioja 🌱	6.75	8.85	23.95
Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins			

Bosque Real, Tierra de Castilla	6.95	9.35	26.95
A rare barrel-aged Merlot, gentle spiciness and dark red fruits			

🌱 Irreptible Malbec, DO Manchuela	7.25	9.65	27.95
A blend of Malbec and Shiraz, this wine oozes pure class			

Gran Colegiata Barrica, 2014, DO Toro			27.95
This is a wonderful Toro wine with berry fruits and violet notes on the palate			

🌱 Samsó Crianza, 2014, DO Tierra Alta	7.45	10.50	27.95
A really well balanced medium bodied, dry red made with Carignan grapes			

Tramuz, DO Ribera del Duero 🌱	7.75	10.80	28.95
Barrel aged red with full, fresh with big fruit flavours.			

Beronia EE, DO Ca Rioja 🌱	8.80	11.55	31.95
Complex on the nose with aromas of liquorice, and red and black fruits with chocolate and mineral tones			

🌱 Puertas Novas, 2014, DO Toro 🌱	8.95	12.15	33.95
Dense ruby in colour, there are exotic aromas of red and dark berries, with hints of candied liquorice, tobacco and botanical herbs.			

Formiga, 2015, DO Cq Priorat 🌱	9.95	36.50	
Samsó, Garnacha, Syrah. A great example of Priorat and fantastic value.			

Muga Tinto Reserva, 2014, DO Ca Rioja	10.15	36.95	
Classic quality Rioja from the region's best known bodega. This vivacious red delivers black cherry, mineral, mint and citrus peel.			

🌱 Vallemayor Ceradilla 2011, DO Ca Rioja 🌱	10.25	37.95	
90% Tempranillo and 10% Mazuelo. On the palate, it is perfectly balanced, with well-structured tannins, red fruit and vanilla			

🌱 Vallemayor Gran Reserva, 2010, DO Ca Rioja 🌱			40.95
Classic Rioja full of silky charm. Ripe and mature blackcurrant fruits entwined with soft tannins			

🌱 Miguel Merino Reserva, 2007, DO Ca Rioja	14.95	52.95	
Deep garnet and brick red in colour with an astonishingly complex nose of vanilla, black berry fruit and spice.			

Tomás Postigo, 2014, DO Ribera del Duero 🌱			57.95
From Ribera del Duero's legendary winemaker who has now ventured out on his own. The nose displays aromas of wild black fruits, along with floral, lactic, spicy, balsamic and toffee notes. On the palate, it is complex, flavourous, warm, powerful and balanced.			

Vega Sicilia Alion, 2012, DO Ribera del Duero	27	99	
A superb entry into the world of Vega Sicilia. This modern wine has a generous bouquet of blackcurrant, cherries, liquorice, and toasty aromas from old vine Tempranillo.			

SHERRY

SHERRY FLIGHTS	
Taster Flight	10.95
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.	

Fino Evolution	12.45
A superb three glass flight showcasing the evolution of Tio Pepe Fino to a 12 year old Viña AB Amontillado to a 30 year old Del Duque Amontillado. See how the sherry evolves with age.	

PX Flight	13.95
A showcase of three of our fabulous range of boozy raisiny PX sherries. Perfect for desserts & cheeses (El Candado, Fernando de Castilla, Noe)	

SHERRIES	Glass	Btl
Tio Pepe Fino	5.95	28.95
Viña AB Amontillado	4.85	
Amontillado Contrabandista 🌱	5.95	
Del Duque Amontillado	8.95	
🌱 Matusalem Oloroso	8.95	
🌱 Apostoles 30 yr old Palo Cortado	9.65	
El Candado PX (750ml)	4.95	40.45
Fernando de Castilla Antique PX (500ml) 🌱	6.85	42.85
🌱 Noé 30yo Pedro Ximénez (375ml)	9.65	38.50

GIN

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.

Single 5.55 Double 9.95

🌱 Lunya Gin – Our very own, created by Peter & Elaine with botanicals of membrillo, ñora pepper & orange blossom flower		
Gin Mare – Catalunya, thyme, basil & olives		
Larios – Segovia, orange peel, coriander		
Larios 12 Segovia, nutmeg, lemon, clementine, tangerine		
Larios Rosé – Segovia, strawberry, coriander, angelica		
Nordes – Galicia, Albariño grapes, bayleaves		
Sabores Bellota – Extremadura, acorn, cinnamon, vanilla		
Sikkim Bilberry – Madrid & Barcelona, blueberries, blackberries		
Turncoat Cascade – Liverpool, hops, citrus		
Xoriguer – Menorca, angelica, cardamom		

COCKTAILS

Sangria	5.25	15.95
Red wine, brandy, orange, fruit		
Cava Sangria	5.75	17.50
Cava, triple sec, cranberry, lime		
White Wine Sangria		16.45
White wine, apple schnapps, triple sec, peach puree, passion fruit		

Classic and signature cocktails unique to Lunya - ask your server for details 8.95 - 9.95

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

BEER & CIDER

BEER FLIGHT	
Lagers (Estrella Damm, Moritz, Alhambra)	5.50

DRAUGHT	Caña (1/3pt)	Half pint	Pint
Estrella Damm (4.6%)	1.88	2.65	4.95
Moritz (5.4%)	2.10	3.10	5.95
Alhambra Especial (4.6%)	1.90	2.80	5.65
Palax IPA (4.9%)	2.10	3.10	5.95
Mala Gissona	2.40	3.55	6.95

BOTTLES (all bottles 330ml unless otherwise stated)	
Alhambra Especial (5.4%)	4.80
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
Damm Lemon (3.2%)	3.90
Estrella Damm with fresh lemon juice	
Aigua de Moritz (250ml)	2.75
A non-alcohol version of Moritz	

SPANISH CRAFT BEERS	
Siete Vidas (Kolsch Style) (5%)	6.25
Barcelona Blonde (5%)	6.45
Hofn Porter (5.1%)	6.85
Batela Pale Ale (GF) (4%)	6.55
Django R. Wheat Beer (5%)	6.75
Malquerida Red Beer (5%)	6.25
Complot IPA (6.1%)	6.95

CIDER	
Avalon Spanish Cider (5.5%)	4.65
Maeloc Strawberry Cider (4%)	5.25
Trabanco Asturian Dry Cider (750ml) (6%)	11.95

SPANISH LIQUEURS

Soberano Brandy	3.50	5.35
Veterano 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 Brandy	6.95	11.80
Lepanto PX Brandy (aged in PX sherry barrels)	7.95	13.95
Peinado 100 year old Brandy	16.15	28.90
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 de café (coffee)	3.70	6.60
Ponche Caballero	3.40	6.35
Melocoton (peach)	2.70	4.15

We have a huge range of regular bar spirits, just ask us for your favourite tipple

SOFT DRINKS & WATER

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

WATER	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. Ask your server for flavours	
	3.70-3.90

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

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	
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
	extra shot of coffee 45p
Hot Chocolate	3.95

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. 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! Ask your server for your favourite