



































## SNACKS

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

<b>Giant mixed deli plank</b>	21.9
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks    	
<b>Artisan cheese platter</b>    	12.9
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments	
<b>Mixed deli platter</b>   	14.9
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
<b>Deli veg platter</b>    	13.5
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
<b>Deli vegan platter</b> - A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter   	11.9
<b>Ibérico meat platter</b> 	16.9
Lomo, salchichón, fuet and chorizo	
<b>Serrano ham</b> from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (40g)	7.2
<b>Iberico 5J Jamón de Bellota</b> 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










<b>Dirty patatas bravas</b> our regular bravas pimped up with cheese, Catalan dip, crispy onions and chorizo   	7.8	<b>Chorizo slider</b> mini chorizo burger made with patties of our home made chorizo and Catalan dip   	3
<b>Chorizo sausage roll</b> made with our own recipe chorizo, fennel seeds, smoked chilli jam and Manchego cheese   	4.2	<b>Morcilla &amp; beef slider</b> mini-burger, caramelised onion, cheese, bravas sauce   	3
<b>Morcilla scotch egg</b> our take on a traditional English classic made with a richly flavoured Catalan black pudding   	4.5	<b>Seabass slider</b> deep fried in our beer batter, on mini brioche buns with home-made tartare sauce and rocket   	3.5
<b>Crispy chicken</b> our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip   	7.2	<b>Slider platter</b> sharing platters of any combination of our sliders you would like (from beef & morcilla, chorizo and seabass)   	
<b>Salt and pepper chipirones</b> 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 29	
<b>Cauliflower "Wings"</b> 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	<b>Ham hock fritters</b> honey-roasted, sweet cure ham hock (from Edges of Wirral) and cornichon fritters with a mustard mayonnaise   	6.3
		<b>Morcilla</b> 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

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

## FISH TAPAS

<b>Mussels</b> , creamy alubias beans, chorizo and mint 	7.5
<b>Calamari</b> fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter  	7.9
<b>Gambas Pil Pil</b> sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic 	7.9
<b>Marisco salad</b> Surimi crabsticks, prawns, mayo  	5.7
<b>Piquillo Peppers</b> stuffed with Bonito tuna, creamed cheese and cornichons 	6.9
<b>Boquerones</b> marinated anchovies on potato crisps, from Pujadó Solano, Cantabria's leading anchovy curer 	7.3
<b>Salted anchovies</b> glorious intense umami flavours from Pujadó Solano, Cantabria's leading anchovy curer 	8.9

## VEGETABLE TAPAS








<b>Patatas bravas</b> with spicy tomato sauce and allioli  	5.9
<b>Woodland mushrooms</b> pan fried in our fabulous Arbequina olive oil with Serrano ham and asparagus (available without the Serrano ham) 	6.9
<b>Deep fried Monte Enebro</b> goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps   	7.9
<b>Arancini de verduras</b> deep-fried vegetable rice balls with a Salmorejo sauce  	7.25
<b>Tenderstem broccoli</b> with a mojo picon sauce and crushed Marcona almonds   	6.95
<b>Garbanzos</b> middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	6.9
<b>Padrón peppers</b> small Galician green peppers, mostly mild, sometimes hot 	5.9
<b>Hummus</b> chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread   	5.3
<b>Lunya house salad</b> mixed leaves, tomatoes, onion, encurtidos, house dressing   (add Bonito tuna and eggs  ) (available vegan)	5
<b>Tortilla</b> Freshly made, individual Spanish potato and onion omelette  	1.5
<b>Russian salad</b> mixed vegetables in mayo with breadsticks   	6.25
(add Bonito tuna) 	4.9
<b>Escalivada</b> chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce (served cool)    	1.2
Sun dried sweet <b>cherry tomatoes</b> in herbs 	6.6
<b>Manchego and membrillo</b> 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?

<b>Seafood Paella</b> 	16.9 per person
<b>Mixed Paella</b> 	16.9 per person
<b>Vegetable Paella</b>  	15.9 per person
<b>Arroz Negro</b> 	16.9 per person
<b>Fideuá</b> 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](http://www.lunya.co.uk)

Lunya  
lita



## 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 999 Rosado Cava 🌱	8.75	36.95	
WHITE WINE	175ml	250ml	Btl
Las Corazas, Tierra de Castilla	5.75	7.50	18.95
<i>Macabeo, touches of pineapple and elderflower - soft, easy drinking.</i>			
La Fea Blanco, D.O. Cariñena	6	7.85	19.95
<i>Macabeo/Chardonnay blend, fruity and medium dry</i>			
Vallemayor Blanco, DOCa Rioja 🌱	6.75	8.85	23.95
<i>Crisp, fresh, young and dry white Rioja.</i>			
🍷 Colegiata Blanco, D.O. Toro	24.95		
<i>A Toro with Malvasia grapes, clean and fresh with white stone fruits</i>			
Badajo, DO Rueda	7.25	9.45	25.75
<i>A really crisp, dry Verdejo.</i>			
Cora, DO Penedès 🌱	7.75	10.45	27.95
<i>Aromas of rose petal and honeysuckle, tropical fruits on the palate</i>			
Castelo de Medina, DO Rueda 🌱	7.95	10.85	28.95
<i>A Spanish Sauvignon Blanc with lots of the character of a New Zealand Marlborough.</i>			
Trisquel Albariño, DO Rias Baixas	8.95	11.85	31.95
<i>Superb value Albariño from Terras Gauda.</i>			
Muga Blanco, DOCa Rioja			32.95
<i>100% barrel-fermented in new oak.</i>			
ROSE	175ml	250ml	Btl
Las Corazas Rosado, Tierra de Castilla	5.45	7.55	19.75
<i>Mind-bogglingly good value rosé!</i>			
Campos de Luz 🌱	5.70	7.90	20.75
<i>Glorious light blush rose, with Garnacha grape</i>			

### 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**  
 🍷 Forzudo  
*From León, a red vermouth with gentle spicing and wonderful fruity notes*  
**Padro Blanco**  
*White vermouth from Tarragona, aromatic with a citrus finish*

### 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**

### WINE

RED WINE	175ml	250ml	Btl
Las Corazas, Tierra de Castilla	5.75	7.50	18.95
<i>Fantastic value red is full of black cherry and, raspberry</i>			
Uva 44, D.O. Cariñena	6	7.85	19.95
<i>Fruity, medium bodied Tempranillo</i>			
Fancy Pants Garnacha, DO Cariñena 🌱			22.95
<i>Superb value red, old vine Garnatxa. Blackberry, plums and raspberry on the palate</i>			
Vallemayor Tinto, DOCa Rioja 🌱	6.75	8.85	23.95
<i>Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins</i>			
Bosque Real, Tierra de Castilla	6.95	9.35	26.95
<i>A rare barrel-aged Merlot, gentle spiciness and dark red fruits</i>			
🍷 Irreptible Malbec, DO Manchuela	7.25	9.65	27.95
<i>A blend of Malbec and Shiraz, this wine oozes pure class</i>			
Tramuz, DO Ribera del Duero 🌱	7.75	10.80	28.95
<i>Barrel aged red with full, fresh with big fruit flavours.</i>			
🍷 Puertas Novas, 2014, DO Toro 🌱	8.95	12.15	33.95
<i>Dense ruby in colour, there are exotic aromas of red and dark berries, with hints of candied liquorice, tobacco and botanical herbs.</i>			
Formiga, 2015, DOcq Priorat	9.95	36.50	
<i>Samsó, Garnacha, Syrah. A great example of Priorat and fantastic value.</i>			
Muga Tinto Reserva, 2014, DOCa Rioja	10.15	36.95	
<i>Classic quality Rioja from the region's best known bodega. This vivacious red delivers black cherry, mineral, mint and citrus peel.</i>			
🍷 Vallemayor Gran Reserva, 2010, DOCa Rioja 🌱			40.95
<i>Classic Rioja full of silky charm. Ripe and mature blackcurrant fruits entwined with soft tannins</i>			
Tomás Postigo, 2014, DO Ribera del Duero 🌱			57.95
<i>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, flavoursome, warm, powerful and balanced.</i>			

### DESSERT WINES

Victoria Moscatel, DO Malaga	Glass 7.25	Btl 45.95. (375ml)
Libamus Mencia Red, Tierra de Castilla	Glass 5.75	Btl 49.50 (500ml)



### SHERRY

SHERRY FLIGHTS	Glass	Btl
Taster Flight		10.95
<i>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.</i>		
PX Flight		13.95
<i>A showcase of three of our fabulous range of boozy raisiny PX sherries. Perfect for desserts &amp; cheeses (El Candado, Fernando de Castilla, Noe)</i>		
SHERRIES	Glass	Btl
Tio Pepe Fino	5.95	28.95
Amontillado Contrabandista 🌱	5.95	
🍷 Matusalem Oloroso	8.95	
🍷 Apostoles 30 yr old Palo Cortado	9.65	
El Candado PX (750ml)	4.95	40.45

### 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

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>		
<b>Classic and signature cocktails unique to Lunya - ask your server for details</b>		
	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	Caña (1/3pt)	Half pint	Pint
Lagers (Moritz, Palax, Siete Vidas)			5.50
DRAUGHT			
Moritz (5.4%)	2.10	3.10	5.95
Siete Vidas (Kolsch) (5%)	2.45	3.50	6.45
Palax IPA (4.9%)	2.10	3.10	5.95
BOTTLES	<i>(all bottles 330ml unless otherwise stated)</i>		
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
<i>Estrella Damm with fresh lemon juice</i>			
Aigua de Moritz (250ml)			2.75
<i>A non-alcohol version of Moritz</i>			
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
Torres Brandy (10 year old)	3.90	6.25
103 Brandy	3.35	5.45
Lepanto Brandy	6.95	11.80
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		
<i>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</i>		
		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		
<i>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</i>		
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

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

### TEA SELECTION

<i>All of our teas come from Brew, a fabulous local company, originating in Liverpool. They're available in the deli too!</i>		
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

