



Catalonian Deli, Bar & Restaurant

During outside opening only, we have a limited menu from our deli. We have a broad range of cured fish, pates and meats. If there is something you would like from our deli shelves, please check with your server and they can advise on availability and pricing.

Our full menu will be available when we fully reopen. Thanks so much for your support

SNACKS, PLATTERS AND TAPAS

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 alloli made with Coca bread from Barcelona   	3.2
Bread, oil and vinegar    – home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	3.5
Home-baked sourdough bread   *Please note that we also stock Genius gluten free bread	2.5
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<i>Our large deli platters give you the opportunity to try our wonderful range of deli produce, perfect to share.</i>	
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     Meats, cheeses, dips, crisps, olives and snacks from our deli counter	14.9
Deli veg platter     Vegetables, cheeses, crisps, olives, dips and snacks from the deli	13.5
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  Lomo, salchichón, fuet and chorizo	16.9
Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (40g)	7.2
Iberico Jamón de Bellota from the very best Acorn fed pigs roaming wild in Jabugo, D.O.P (50g)	14.5
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Ibérico Bellota Morcilla cured, sliced Spanish black pudding from acorn fed pigs 	8
Catalan country pork pâté , apricot chutney & crackers   	6.8
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  	5
<i>(add Bonito tuna and eggs ) (available vegan)</i>	1.5
Tortilla a slice of our wonderful home-made tortilla - a tapas bar classic  	4.75
Russian salad mixed vegetables in mayo with breadsticks    <i>(add Bonito tuna)</i>  1.2	4.9
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
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

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

Card payment only, we no longer take cash

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

During limited outside opening, this is an abbreviated drinks list. We have a much larger range including Spanish vermouth, liqueurs, cocktails and a broader range of wine. Please ask your server to see a broader list.

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, DO Ca 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>			

Laureatus Albariño, DO Rias Baixas	8.95	11.85	31.95
<i>Superb value Albariño</i>			

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, DO Ca 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>			

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

🌟 Samsó Crianza, DO Tierra Alta	7.45	10.50	27.95
<i>A really well balanced medium bodied, dry red made with Carignan grapes</i>			

Tramuz, DO Ribera del Duero 🍷	7.75	10.80	28.95
<i>Barrel aged red with full, fresh with big fruit flavours.</i>			

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

🌟 Vallemayor Ceradilla, DO Ca Rioja 🍷	10.25		37.95
<i>90% Tempranillo and 10% Mazuelo. On the palate, it is perfectly balanced, with well-structured tannins, red fruit and vanilla</i>			

SHERRY

	Glass	Btl
Tio Pepe Fino (125ml/750ml)	5.95	28.95
Viña AB Amontillado (75ml)	4.85	
Amontillado Contrabandista (75ml) 🍷	5.95	
Del Duque Amontillado (75ml)	8.95	
🌟 Matusalem Oloroso (75ml)	8.95	
🌟 Apostoles 30 yr old Palo Cortado (75ml)	9.65	
El Candado PX (50ml/750ml)	4.95	40.45
Fernando de Castilla Antique PX (50/500ml) 🍷	6.85	42.85
🌟 Noé 30yo Pedro Ximénez (50/375ml)	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 balloon 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
 Xoriguer – Menorca, angelica, cardamom

BEER & CIDER

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

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
Estrella Daura (wheat free) (5.4%)	5.45
Damm Lemon/Moritz Radler (3.2%)	3.90
<i>Estrella Damm with fresh lemon juice</i>	
Aigua de Moritz A non-alcohol version of Moritz	3.65

CIDER

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

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

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
<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? 2.75

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

Live up your coffee with a hint of liqueur. A perfect way to end a meal! Ask your server for your favourite