

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    – home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	3.5
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    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

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

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
Grilled chicken thighs , marinated in lemon and herbs, on a bed of Romesco sauce  	7.25
Dirty patatas bravas our regular bravas pimped up with cheese, Catalan dip, crispy onions and chorizo   	7.8
Morcilla Catalan black pudding, rolled in cornflakes and deep fried, with orange honey and pomegranate molasses   	6.9
Crispy chicken our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip   	7.2
Huevos Rotos Home-made chips, two fried eggs, topped with our own recipe chorizo 	7.95
Chorizo sausage roll made with our own recipe chorizo, fennel seeds, smoked chilli jam and Manchego cheese   	4.2
Ibérico Bellota Morcilla cured, sliced Spanish black pudding from acorn fed pigs 	8
Catalan country pork pâté , apricot chutney & crackers   	6.8

FISH TAPAS

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
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
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

DESSERTS

Chocolate and churros	5.25
Straight from the streets of Barcelona. Home-made churros, sprinkled with cinnamon and sugar, with a cup of extra-thick hot chocolate, perfect for dunking!   	
Tarta de Santiago	5.75
Literally meaning 'cake of St. James', from Galicia. Delightfully rich and dense almond cake. Served with Cheshire Farm vanilla ice-cream   	
Selection of Cheshire Farm ice creams and sorbets	5.95
Three scoops of your choice. Ask your server for today's flavours.   	

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
Garbanzos middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	6.9
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
Veggie Dirty Bravas – our regular bravas pimped up with cheese, Catalan dip, crispy onion and mushrooms   	7.5
Veggie Huevo Rotos – Catalan Egg and Chips home-made chips, two fried eggs, topped with fried mushrooms 	7.8
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
(add Bonito tuna and eggs ) (available vegan)	1.5
Tortilla Freshly made, individual Spanish potato and onion omelette, served runny  	6.25
Russian salad mixed vegetables in mayo with breadsticks   	4.9
(add Bonito tuna) 	1.2
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
Escalivada chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce (served cool)   	6.6

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

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

Card payment only, we no longer take cash

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/Chradonnay blend, fruity and medium dry</i>			

Vallemayor Blanco, D.O. Cariñena 🍷	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>			

Muga Blanco, D.O. Cariñena			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	
<i>From León, a red vermouth with gentle spicing and wonderful fruity notes</i>	
Padro Blanco	
<i>White vermouth from Tarragona, aromatic with a citrus finish</i>	

DESSERT WINES

Victoria Moscatel, DO Malaga	Glass 7.25 (50ml)
	Btl 45.95 (375ml)

Libamus Mencia Red, Tierra de Castilla	Glass 5.75 (50ml)
	Btl 49.50 (500ml)

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, D.O. Cariñena 🍷	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, 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, D.O. Cariñena	9.95		36.50
<i>Samsó, Garnacha, Syrah. A great example of Priorat and fantastic value.</i>			

Muga Tinto Reserva, D.O. Cariñena	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 Ceradilla, D.O. Cariñena 🍷	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>			

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

SHERRY

	Glass	Btl
Tio Pepe Fino (125ml/750ml)	5.95	28.95
Amontillado Contrabandista (75ml) 🍷	5.95	
🌟 Matusalem Oloroso (75ml)	8.95	
🌟 Apostoles 30 yr old Palo Cortado (75ml)	9.65	
El Candado PX (50ml/750ml)	4.95	40.45

BEER & CIDER

DRAUGHT	Caña (1/3pt)	Half pint	Pint
Moritz (5.4%)	2.10	3.10	5.95

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
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	3.65
<i>A non-alcohol version of Moritz</i>	

ASK YOUR SERVER FOR THIS WEEK'S SELECTION OF SPANISH CRAFT BEER

CIDER

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

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

SOFT DRINKS & WATER

Coca Cola, Diet Coke, Sprite (330ml)	2.50
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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
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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

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
	<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

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