



## LUNCHTIME TAPAS MENU

3 Tapas for **15.50**

(available Sunday to Friday 12noon - 5pm, special events excepted)

**Manchego & membrillo** semi-curado Manchego cheese with Catalan quince jelly (m e v)

**Escalivada** chargrilled vegetables with Romesco sauce on sourdough (n e a e)

**Hummus** chef's recipe hummus, deep fried chickpeas, Ras al Hanout dusting, flatbread (e a e)

**Tortilla** Spanish omelette slice (served at room temperature) (v a)

**Lunya house salad** made with mixed leaves, red onion, tomatoes and olives (v a) (add Bonito tuna and egg 1.5)

**Marisco salad** – medley of prawns, crab sticks, cornichons and spring onion in mayo (e a)

**Piquillo pepper** stuffed with Bonito tuna, creamed cheese, parsley and cornichons (m a)

Plate of 14 month cured **Reserva Serrano** ham

Plate of **mixed cured meats** (chorizo, lomo & salchichón)

**Catalan country pork pâté**, apricot chutney & crackers (e m a)

**Patatas bravas** – crispy fried potatoes with spicy tomato sauce and allioli (v a)

**Padrón peppers** – fried baby green peppers from Galicia with sea salt (e)

**Chickpea**, roast butternut squash & apricot stew and almonds (e n e)

**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 (e m a v)

**Woodland mushrooms**, asparagus shavings & Serrano ham (available without the Serrano ham (e))

**Mac n Cheese Bites** deep fried balls of macaroni cheese made with Manchego cheese, served with a Membrillo drizzle (e m a v)

**Catalan Scouse** with morcilla and chorizo (e a)

**Grilled chicken thigh**, marinated in lemon and herbs, on a bed of Romesco sauce (n a)

**Croquetas** - ask your server for this week's flavour (e m a)

**Morcilla** rolled in cornflakes, deep fried and served with an orange and honey syrup and pomegranate molasses (e m a)

**Albóndigas** – home-made pork & beef meatballs in a tomato sauce (e)

**Chorizo** - pan fried with white wine, fennel seeds and drizzled with honey (e)

**Menai Mussels**, steamed and served with a Langoustine bisque and samphire (m a)

**Salt and pepper chipirones** a taste of Spain meets Liverpool's take on China! Tiny, baby squid, floured, deep fried and served with salt and pepper seasoning, red chilli, shallot, peppers & coriander (£1.50 supplement) (e a)

**Calamari a la romana** – in beer batter with allioli (£2 supplement) (e a)

**Gambas Pil Pil** – sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic (£2.50 supplement) (e)

**Crispy chicken** – our signature chicken strips (inspired by Albert Adria) coated in broken potato crisps with our special seasoning & our Catalan Dip (£1.50 supplement) (e m a)

## LUNCHTIME SANDWICH MENU

(available Sunday to Friday 12noon - 5pm, special events excepted)

### Hot or cold deli sandwich & home-made chips

**11.50**

Choose from our fabulous range of hot & cold sandwiches below; all made with our stunning ingredients from the deli counter. All of our sandwiches are served with a side salad garnish and on coca bread. (g m a)

**Grilled lomo y queso** (pimentón marinated Ibérico pork loin with melted cheese) (m)

**Grilled chorizo**, rocket and Piquillo pepper

Edge's **dry cured bacon**

**Grilled Morcilla** (Spanish black pudding) with roasted Piquillo Pepper (g)

**Butifarra** (Catalan pork sausage), fig & cinnamon relish

**Deep fried crispy chicken** & Catalan dip (g m)

**BLT** – crispy Spanish panceta, lettuce, tomato & mayo (a)

**Grilled Montgomery Cheddar** cheese and red onion marmalade (m a)

**Choice of meats:** Serrano ham, Lomo, Chorizo or Salchichón (m)

**Marisco salad** (a medley of prawns, surimi crabsticks, mayo and parsley) (g a)

**Manchego** (the classic Spanish cheese), membrillo (quince jelly) (v m)

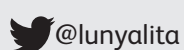
**Tortilla** de patatas and home-made allioli (v a)

Grilled **Mediterranean vegetables** & Piquillo pepper hummus (e a)

*We carry a stock of Genius bread and can do all our sandwiches on Gluten Free bread*

*Our full a la carte menu is also available.*

**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. (g) Gluten, (m) Milk, (n) Nuts, (v) Vegetarian and Vegan (e, a) 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. 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.



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May2021

## 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.

### SPARKLING

	Glass	Btl
Gran Gesta 🌟 🌱	5.95	27.95
Loxarel 999 Rosado Cava 🌱	8.75	31.95

### WHITE WINE

	175ml	250ml	Btl
Costa Cruz Blanco	5.20	6.95	18.95

Verdejo/sauvignon Blanc, touches of tropical fruits and citrus on the finish - soft, easy drinking

La Fea Blanco 19.95

Macabeo/Chardonnay blend, fruity and medium dry

Vallemayor Blanco Rioja 🌱 6.50 8.70 23.95

Crisp, fresh, young and dry white Rioja.

Colegiata Blanco 🌟 24.95

A Toro with Malvasia grapes, this is clean and fresh with white stone fruits

Badajo 7.00 9.35 25.95

A really crisp, dry Verdejo from Rueda.

Cora 🌱 7.75 10.35 28.95

Enticing aromas of rose petal and honeysuckle, tropical fruits on the palate

Castelo de Medina 🌱 7.50 10.00 27.95

A Spanish Sauvignon Blanc with lots of the character of a New Zealand Marlborough.

Laureatus Albariño 8.50 11.35 31.95

Superb value Albariño, perfect with seafood

### ROSE

	175ml	250ml	Btl
Costa Cruz Rosado	5.25	7.00	18.95

Fantastic value red, full of black cherries and raspberry notes

Campos de Luz 🌱 22.95

Glorious light blush rose, with Garnacha grape

Vallemayor Rosado Rioja 🌱 23.95

This is summer in a glass. Red fruits on the nose and palate

### REDS

	175ml	250ml	Btl
Costa Cruz Tinto	5.25	7.00	18.95

Fantastic value red, full of black cherries and raspberry notes

Sabina 5.40 7.30 19.95

A glorious tempranillo from Navarra, rich blackcurrant notes

Fancy Pants 🌱 6.25 8.35 22.95

Superb value red, old vine Garnatxa. Blackberry, plums and raspberry on the palate

Vallemayor Tinto Rioja 🌱 6.50 8.70 23.95

Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins

Bosque Real 6.75 9.00 24.95

A rare barrel-aged Merlot, gentle spiciness and dark red fruits

Tramuz 🌱 7.25 9.70 26.95

Barrel aged Ribrea del Duero with full, fresh with big fruit flavours.

Irreptible Malbec 🌟 7.50 10.00 27.95

A blend of Malbec and Shiraz, this wine oozes pure class

Samsó Crianza 🌟 7.75 10.35 28.95

A really well balanced medium bodied, dry red made with Carignan grapes

Beronia EE Rioja 🌱 7.75 10.35 28.95

Complex on the nose with aromas of liquorice, and red and black fruits with chocolate and mineral tones

### COCKTAILS

	Glass	Jug
Jug Sangría	5.25	15.95

Red wine, brandy, orange, fruit

Cava Sangría 5.75 17.50

Cava, triple sec, cranberry, lime

White Wine Sangría 16.45

White wine, apple schnapps, triple sec, peach puree, passion fruit

**CLASSICS** Our classic cocktails are all priced at 8.95 or 9.95 and we make the full range. Just ask your server

### BEER & CIDER

#### BEER FLIGHT

(Moritz, Siete Vidas, Barcelona Blonde) 6.25

#### DRAUGHT

	Caña (1/3pt)	Half Pint	Pint
Moritz (5.4%)	2.00	2.90	5.75
Siete Vidas (5%)	2.05	3.10	5.85
Barcelona Blonde (5%)	2.15	3.15	6.10

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

We have a huge range of Spanish lagers and craft beers

#### CIDER

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

### SOFT DRINKS

**WE HAVE A FULL RANGE OF SOFT DRINKS, PLEASE ASK YOUR SERVER**

### 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.

English Breakfast	2.55
Earl Grey	2.65
Moroccan Mint	2.65
Green Tea	2.65
Apple & Blackberry	3.15
Lemon and Ginger	3.15
Chai	3.15
Decaf	2.75