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# Wine List

We have an unparalleled list of exclusively Spanish wines, with many of the best wines that Spain produces, some of which may be unfamiliar and are rarely seen outside of Spain, but taste sensational. We would encourage you to be adventurous in your choice of wine. Ask your server if you are unsure, we'll be delighted to help with your choice. We have over 100 fabulous Spanish wines to choose from.

Now, for the very good news! We do our utmost to keep our wine prices reasonable whilst sourcing the very best quality that Spain has to offer. We really want you to try these amazing Spanish wines and do not see the point in having great value food and then wine prices which are so exorbitant that many people are forced into having the house wine. The more expensive the bottle of wine, the better value you will get.

Finally, a little word about our sherries. Do not think of sherry just as something for granny or to put in trifles at Christmas. We have a large and superb range of sherries, many available by the glass. Some are dryer than the driest wines you have tasted and some are as sweet as sweet can be. They go wonderfully with all of our food. Try a dry or nutty one as an aperitif with some of our snacks, or try an ultra-sweet one with your dessert. You will not be disappointed!

## **Please note**

Many of our wine vintages are rare and in short supply. For the duration of this list, vintages may vary. Please double check with your server for the current vintage of our older wines. Where we exhaust a particular vintage, we will offer the next vintage which matches the wine for quality.

Also, don't forget our huge range of Spanish spirits – the biggest in the UK.

## **Our measures:**

### *Beer:*

Draught beer is served in either caña (½ pint) ½ pint or pint measures; we also serve a flight of beer of 3 glasses each of ⅓ pint.

### *Wine:*

Our wines are served in 175ml (regular) or 250ml (large) measures - we also serve in small 125ml on request

Cava and sparkling wine are served in 125ml measures

Dry, light sherries are served in 125ml measures

Medium sherries are served in 75ml measures

Sweet sherries and dessert wines are served in 50ml measures

Spirits are served in 25ml measures (doubles in 50ml)

Vermouth and cream liqueurs are served in 50ml single measures (100ml double)

 **Denotes that the wine is suitable for vegans**

## Vermuteria

All over Spain, and in particular, Barcelona, Vermouth (or in Catalan, Vermut) is becoming the drink everyone must have. A popular tippie at the weekend, served simply over ice and a squeeze of orange, it is the perfect way to announce the weekend is here. We think it is fabulous every day of the week and encourage you to try the perfect aperitif. **Single (50ml) 4.50** **Double (100ml) 8.50**

### **Mariol Vermut Negre** (Catalan fruity vermouth)

Made with green walnuts, herbs and citrus.

### **Padro Blanco** (Reus, drier and herby)

Aromatic bitter-sweet flavours, laurel and elderberry

### **Forzudo Tinto** (Reus, fruity, red)

Sweet red fruit notes, bitter orange and herby on the palate

### **Yzaguirre** (From just outside Reus)

This is one of Spain's oldest vermouth makers. Using a blend of over 80 herbs and spices, this classic red vermouth has long lasting herby bitter-sweet flavours on the palate.

## 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 unique in its own right. A fantastic first or last drink, give it a go. **Just £4.45 for a 75ml glass**

# Gin Bar

For well over 10 years, Gin has been the drinking phenomenon of Spain. They have started to distil their own and have quickly become some of the best in the world. We have one of the biggest Spanish gin bars outside of Spain. We are always adding to it, so ask about specials.

**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 – the typical Spanish serve.

**Single 5.55, Double 9.95**

## **Lunya Gin**

Liverpool (inspired by Catalunya), created by Peter & Elaine, quince, orange blossom, ñora pepper, blanched almonds

## **Gin Mare**

Catalunya, thyme, basil & olives

## **Gin Sea**

Galicia, herbs, liquorice, peppermint

## **Larios**

Segovia, orange peel, coriander

## **Larios 12**

Segovia, nutmeg, lemon, clementine, tangerine

## **Larios Rosé**

Segovia, strawberry, coriander, angelica

## **Nordes**

Galicia, Albariño grapes, bay leaves

## **Sabores Bellota**

Extremadura, acorn, cinnamon, vanilla

## **Turncoat Cascade**

Liverpool, hops, citrus

## **Xoriguer**

Menorca, angelica, cardamom

# Sherry



Sherry makes for a wonderful aperitif or can be paired with many dishes on our menu. Try one out, you will not be disappointed. We have one of the most extensive and best sherry selections in the UK. Try one of our sherry flights as a great introduction – 3 taster glasses of sherry.

## Sherry Flights

### Taster Flight

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. **10.95**


## Dry Sherries *Superb with olives, salty snacks and fish (125ml)*


 **Valdespino Manzanilla En Rama (375ml)** **Btl 22.95**  
 This half bottle of Manzanilla is from Sanlúcar de Barrameda and is instantly recognisable by sherry lovers the world over. En Rama sherries are bottled straight from the barrel without any filtration. The sherry is still 'alive' in the bottle and presents itself as bone dry, crisp, yeasty with a delightful light 'salty' taste. Green apples, white almonds and yeasty notes are in abundance

**Tio Pepe Fino En Rama** **Glass 5.95** **Btl 28.95**  
Crisp and dry with a superb yeasty zestiness. Spain's bestselling Fino. Perfect with snacks, olives and cured fish.


## Nutty and medium Sherries *Superb with cured meats and cheese (75ml)*


**Viña AB Amontillado** **Glass 3.75**  
From Gonzalez Byass, a bone dry, nutty sherry with a dry caramel finish which is perfect with Spanish hams.


 **Amontillado Contrabandista** **Glass 4.75**  
From Valdespino, a complex wine, sweeter than usual for an Amontillado (coming from the injection of a small amount of Pedro Ximénez), although still a medium dry sherry. Great with our Ibérico hams.

 **Matusalem Oloroso** **Glass 7.5**  
This 30 year old medium sherry is rich and opulent in feel but with well moderated sweetness. Absorbingly complex, both nose and palate are awash with notes of raisins, figs, candied orange peel and pudding spices.

## Sweet Sherries *Superb with desserts and blue cheese (50ml)*

 **El Candado (Valdespino Pedro Ximénez)** **Glass 3.95** **Btl 37.95**  
This sherry is rich, velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. An intense mahogany colour with deep flavours of raisins and figs. This is the perfect accompaniment to any sweet dessert. It's so good, each bottle has its own little padlock and key! **(750ml)**

 **Don PX Dulce de Pasas, 2018** **Glass 5.10** **Btl 33.95**  
**DO Montilla-Moriles**  
A very special sweet wine made solely from Pedro Ximénez grapes. Fruity and exultant with aromas of raisins, dates, eucalyptus, honey and oven baked confectionery. **(375ml)**

 **Noé 30yo Pedro Ximénez** **Glass 5.95** **Btl 35.95**  
A dense, sweet wine made from the Pedro Ximénez grape. This is a dark amber/brown wine with rich molasses and butterscotch aromas and flavours of nuts and raisins. This 30 year old sherry is absolutely sublime with a vanilla ice cream or creamy desserts. **(375ml)**

### **Palo Cortado (75ml)**

Impossible to capture, Palo Cortados are Finos where the flor breaks and the wine oxidises, producing a bouquet of aromas and flavours. The result is a wine with some of the richness of Oloroso and some of the crispness of Amontillado.



### **Leonor Palo Cortado**

**Glass 4.25**

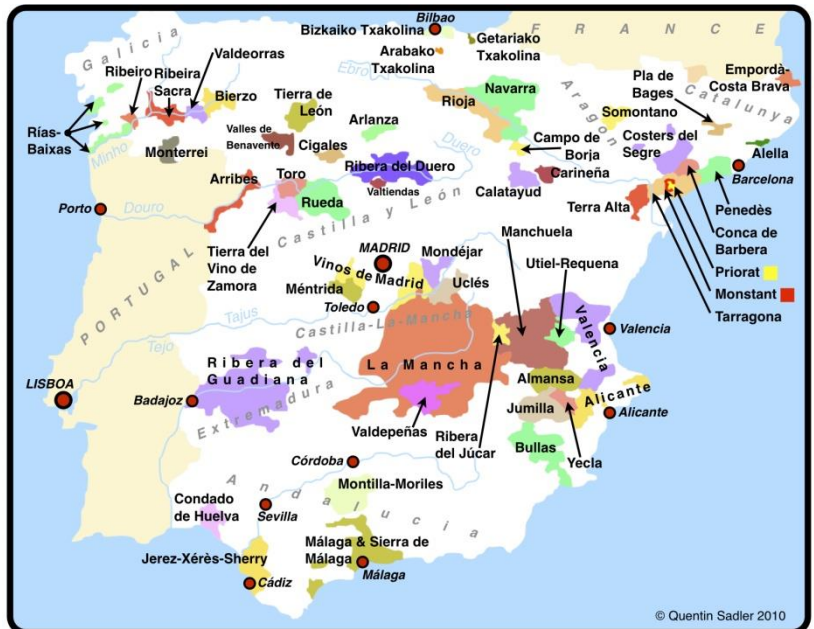
A stunning amber colour with hints of orange, this wine has an intense nutty aroma of toasted hazelnuts and almonds with some spicy character on the palate. The finish is very long and smooth.

### **Apostoles 30 yr old Palo Cortado**

**Glass 7.50**

The Apostoles Solera was created in 1862 to commemorate the visit of Queen Isabel II of Spain to the vineyard. This rare sherry offers a sublime combination of the dried fruits present in the Palomino grapes, blended with lush sweetness of Pedro Ximénez grapes.

# The wines of Spain



We have wines from most of Spain's DOs. They are organised by price in our list. If you are wondering where in Spain they are from, use this map to help you. Don't forget to just ask any of our staff for help in choosing your wine.

***You can also check out a quick list of our wines by the glass on page 8.***



## **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 truly love every one. Where you see this symbol, we think in their category, they are absolutely the stand out ones – sometimes for value (in their price range), other times for being really exceptional wines. We'd urge you to give them a go – we highly recommend them.



***Denotes that the wine is suitable for vegans***

# At a glance – our wines by the glass


We often get asked for a 'house' wine. We don't have a wine that we designate as a house wine. We have a wine list that is not driven by what other people want to sell us, but a list that has been personally chosen by Lunya's owners, Peter & Elaine Kinsella, to reflect the very best of what Spain has to offer. We have a huge list. Here are all the wines we have which are by the glass and offer exceptional quality. Full descriptions are in the main list.

<b>White</b>	<b>Grape</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Costa Cruz</b>	Sauvignon Blanc/Verdejo	5.20	6.95	18.95
<b>Sabina</b>	Viura/Chardonnay	5.40	7.30	19.95
<b>Blanco</b>				
<b>Vallemayor</b>	Rioja – Viura	6.50	8.70	23.95
<b>Badajo</b>	Verdejo	7.00	9.35	25.95
<b>El Enhebro</b>	Verdil/Merseguera	7.50	10.00	27.95
<b>Cora</b>	Xarel.lo, Muscat	7.75	10.35	28.95
<b>Laureatus</b>	Albariño	8.50	11.35	31.95
<b>Avancia</b>	Godello	10.50		40
<b>Red</b>	<b>Grape</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Costa Cruz</b>	Tempranillo/Shiraz	5.20	6.95	18.95
<b>Sabina</b>	Tempranillo	5.40	7.30	19.95
<b>Vallemayor</b>	Rioja – Tempranillo	6.50	8.70	23.95
<b>Bosque Real</b>	Merlot	6.75	9.00	24.95
<b>Tramuz</b>	Ribera del Duero	7.25	9.70	26.95
<b>Quinta de Aves</b>	Shiraz	7.65	10.20	28.50
<b>Samsó</b>	Samsó	7.75	10.35	28.95
<b>Crianza</b>				
<b>Puertas</b>	Tinta del Toro	8.00	10.70	29.95
<b>Novas</b>				
<b>Vallemayor</b>	Rioja – Tempranillo	9.50		36.95
<b>Ceradilla</b>				
<b>Abadal 3.9</b>	Cab Sav, Shiraz	10.00		37.95
<b>Miguel</b>	Rioja - Tempranillo	12.50		48.00
<b>Merino</b>				
<b>Reserva</b>				



# Cava/Sparkling


*Cava is made in exactly the same way as Champagne. We have one of the most extensive Cava selections in the whole of the UK, coming from mostly small and boutique cava makers, offering you everything from simple quaffable bubbly to the world's best Cavas, comparable to some of the best vintage champagnes.*

- ✔ **Gran Gesta** **Glass 5.95** **Btl 27.95**  
From Covides, one of the most important wine co-operatives in Catalunya, this delightful Cava is bottle fermented using the 'method traditional'. A blend of 40% Xarel.lo, 40% Macabeo and 20% Parellada. Pale yellow with a fine persistent mousse, creamy and soft on the palate, excellent fruit, freshness and a good finish. Terrific value for money!
- ✔ **Loxarel 999 Rosado Cava** **Glass 8.75** **Btl 31.95**  
This elegant rosé Cava, made with Pinot Noir and Xarel.lo Vermell, is a pale bright strawberry colour with a long firm mousse and fresh intense summer fruit aromas. On the palate it is fresh & light with raspberry flavours dominating and an elegant, creamy, long finish.
- ✔ **Loxarel Reserva Familiar** **Btl 37.95**  
 Using only the vineyards best grapes (Xarel.lo, Macabeo and Chardonnay), this Cava is matured for 4 years before bottling, producing lovely biscuity notes and ripe apple aromas.

# whites


175ml   250ml   Bottle

✓ **Costa Cruz Blanco, Tierra de Castilla**   **5.20**   **6.95**   **18.95**  
Made with Verdejo and Sauvignon Blanc grapes, this wonderful white wine has a soft ripe nose with touches of pineapple and elderflower with hints of guava and apricot on the finish - soft, easy drinking.

✓ **Sabina Blanco, D.O. Navarra**   **5.40**   **7.30**   **19.95**  
 Fabulous, fruity white, tropical fruits on the nose with a wonderful fruity crispness on the palate, all driven by the Viura grapes. A stonkingly fresh wine – perfect for our long, hot British summers!


**La Fea Blanco, D.O. Carinyena**   **22.50**  
A lively blend of Chardonnay and Viura with light maceration. Aromas of apple and pineapple backed by floral notes; the palate is smooth, light, with a pleasing, crisp harmony.


✓ **Vallemayor Blanco, DOCa Rioja**   **6.50**   **8.70**   **23.95**  
✓ Crisp, fresh, young and dry white Rioja. The appley fruits combine perfectly with zesty acidity to make this wine a mouth-watering delight.

 **Colegiata Blanco, D.O. Toro**   **24.95**  
A real rarity, this. A white wine from Toro. Made with Malvasia grapes, this is clean and fresh with white stone fruits jumping out from the glass. Aromatic on the nose, balanced acidity on the palate, this is a match made in heaven for rice, shellfish and vegetables.

**Nereida, D.O. Ribeiro**   **25.95**  
An interesting blend using Treixadura – the main grape of the Ribeiro region (adjacent to Rias Baixas in the far north west of Spain) – Torrontes and Palomino. Light and delicate with hints of floral notes and citrus in the bouquet and palate. A great accompaniment to seafood.


**Badajo, DO Rueda**   **7.00**   **9.35**   **25.95**  
A really crisp, dry Verdejo. Big and bright on the nose with a full fruity palate, with elegant textured apple and citrus fruit. Nice and tangy with good freshness and vitality.


 **El Goru Blanco, D.O. Jumilla**   **26.95**  
A superb white blend from Murcia, with Moscatel to the fore. The Moscatel grape gives its typical upfront floral notes, weight and balance is contributed by the Chardonnay – blended, they have an overall crisp finish. This is a real crowd pleaser and manages that difficult balance of superb floral notes whilst being a great dry white wine.


 **El Enebro, Verdil/Merseguera, DO Valencia**   **7.50**   **10.00**   **27.95**  
✓ With white floral notes, almond and citrus aromas on the nose, El Enebro Blanco is lively and aromatic. Juicy and peachy, the blend also offers lime and herbal notes from the unique green character of Verdil, and a racy acidity and fresh finish from the Merseguera. A truly unique Mediterranean wine made from extremely rare grapes. Verdil is even more unique than its partner in this blend, Merseguera. The only place in the world where it is grown is in the Vall dels Alforins and in fact, it had almost disappeared before locals rejuvenated these old vines

✓ **Castelo de Medina, Sauv Blanc, DO Rueda**   **27.95**  
A Spanish Sauvignon Blanc with lots of the character of a New Zealand Marlborough. Gooseberry and grapefruit jump out of the glass in this Sauvignon packed with mouth-watering acidity.

**Muga Blanco, DOCa Rioja**   **28.95**  
This is a great example of traditional white Rioja from Bodegas Muga. 100% barrel-fermented in new oak. This wine offers plenty of complex zesty flavours with a gorgeous spicy oak finish.


 **Cora, DO Penedès** **7.75** **10.35** **28.95**  
Made by Loxarel from Xarel.lo and Moscatel grapes, this is just too easy to drink! Enticing aromas of rose petal and honeysuckle are followed on the palate by tropical fruits in this unique wine.

 **La Miranda Blanco, Garnacha Blanca, DO Somantano** **28.95**  
A wonderful, highly aromatic wine with great citrus fruit on the nose, combined with a soft creamy palate and a crisp fresh finish. After hand picking the Garnacha Blanca grapes, a speciality of the area, the wine is fermented in French oak barrels and then matured for a further 4 months to give it great character.

 **Abadal Picapoll, DO Pla da Bages** **29.95**  
A Catalan white wine with generous breadth in the mouth, suggesting fruity and floral complexity. On the palate there are notes of pineapple, grapefruit, jasmine and apricot. Wonderful with seafood and chicken.

**Laureatus Albariño, DO Rias Baixas** **8.50** **11.35** **31.95**  
Superb value Albariño. Golden yellow in colour, this is a rich and aromatic with notes of pineapple and hay. It has a beautiful balance of honeyed tropical fruits whilst retaining a refreshing acidity.


**Luna Beberida, Godello, D.O. Bierzo** **32.95**  
With a beautiful light golden colour and crisp citrus and herby notes this Godello is screaming out for seafood. Delicate fennel on the nose and palate, it is a delicate white and much sought after by those in the know.

 **Fefiñanes Albariño, DO Rias Baixas** **36.95**  
An Albariño from Spain's most highly regarded bodega. This is a fabulous alternative to a great white Burgundy. Rias Baixas has received a lot of attention lately for the Albariños produced there, which many consumers are turning to as an alternative to many heavy, over-oaked Chardonnay wines.

**Avancia, D.O. Valdeorras** **10.50** **40**  
One of our most unusual whites on our list. Barrel fermented Godello, this is a sensational wine. An abundance of lemon zest, tangerine oil, quince and white fruits are leaping all over your mouth. White almonds and minerality give this a wonderful balance and make it the perfect balance for any of our fish dishes.


# ROSÉ


175ml   250ml   Bottle


- ✓ **Costa Cruz Rosado, Tierra de Castilla**      **5.25**      **7.00**      **18.95**  
Mind-bogglingly good value rosé! Made from Tempranillo (the grape famously used in Rioja) and Garnacha, it is dry-but-not-too-dry with plenty of strawberry and raspberry fruit. Masses of flavour for your money!
-  **Campos de Luz, DO Cariñena**      **22.95**  
Blush rosé with subtle red berry fruits with a satisfying finish. Garnacha grapes make this wine stand out from the crowd. Perfect with a wide range of tapas
- ✓ **Vallemayor Rosado, DOCa Rioja**      **23.95**  
A glorious example from one of Rioja's very best boutique bodegas. Made from a Tempranillo and Garnacha blend, this is summer in a glass. Red fruits on the nose and palate, with a perfect balance, perfect with shellfish.


# Reds

175ml   250ml   Bottle

 **Costa Cruz, Tierra de Castilla**      **5.25**      **7.00**      **18.95**  
 Made with a blend of Tempranillo and Shiraz, this fantastic value red is full of black cherries, raspberries and even a light hint of ginger root on the nose in this fantastic value red. A lovely, soft blackcurrant fruit core is backed up by a touch of spice.


 **Sabina Tinto, DO Navarra**      **5.40**      **7.30**      **19.95**  
 Coming from Navarra, very similar in style to a Rioja. 100% Tempranillo grapes give this wine smooth, rich blackcurrant notes on the palate and a good smooth finish, with delicate notes of vanilla and light spice


 **Fancy Pants Old Vine Garnacha, DO Cariñena**      **6.25**      **8.35**      **22.95**  
 Superb value red, coming from 60 year old plus vines in Aragón. Blackberry, plums and raspberry on the palate, there is a gentle spiciness and chocolate on the finish. Perfect with cheese and meats.


 **Vallemayor Tinto, DO Ca Rioja**      **6.50**      **8.70**      **23.95**  
 Easy drinking red Rioja with vibrant but rounded blackcurrant fruits and soft tannins. Great value Rioja, a huge crowd pleaser


**Bosque Real, Merlot, Castille y Leon**      **6.75**      **9.00**      **24.95**  
 A complex bouquet of ripe fruit with toasty and dark roasted scents. Good texture on the palate with dark fruits to the fore, lightly oaked, this is a most unusual and super aged Merlot. Goes perfectly with any red meat or when you just want to sit at the bar and chew the cud!


**Borsao Selección Tinto, DO Campo de Borja**      **25.95**  
 100% Garnacha grapes from Aragón. Grown in a harsh winter climate. This wine was rated by Parker as the best value dry reds in the world. Mild spices, blackberry, cherry and lots of warmth from this cheeky full-bodied red












 **Tramuz, DO Ribera del Duero**      **7.25**      **9.70**      **26.95**  
 This young style of red from Ribera has been aged in new American oak barrels for several months prior to bottling. Deeply coloured with notes of purple, this delicious wine has fine aromas of fruits of the forest with notes of vanilla. On the palate it is full, fresh with big fruit flavours.

 **La Miranda Secastilla Tinto, DO Somantano**      **27.50**  
 The Garnacha bush vines are over 70 years old, yielding fruit with amazing concentration of flavour, the resulting wine is rich, intense and full of flavour. A deep cherry red colour, with ripe berry and floral aromas, and powerful ripe fruit flavours are complemented perfectly by toasty oak characters imparted during 8 months' ageing in French barrels.

 **Irreptible Malbec, DO Manchuela**      **7.50**      **10.00**      **27.95**  
 A very sought after wine from a little known D.O. in La Mancha. A blend of Malbec and Shiraz, this wine oozes pure class and screams out 'give me meat'! Spicy finish and full fruit on the palate, this wine is made for red meats, especially our Ibérico meat

 **Quinta de Aves, Tierra de Castilla**      **7.65**      **10.20**      **28.50**  
 A bold 100% Shiraz from the heart of La Mancha. Quinta de Aves Syrah is an award winning, small production, wine from one of Spain's areas producing 'Volcanic wines'. A deep, long lasting aroma of red fruits and strawberry with the merest touch of spice; the finish is long and surprisingly soft and silky for a Syrah. Perfect with cheese, pulses and red meats.

 **Samsó Crianza, 2015, DO Tierra Alta**      **7.75**      **10.35**      **28.95**  
 Another fabulous wine from the young winemakers at Casa Mariol. A really well balanced medium bodied, dry red made with Carignan grapes. Spicy cherry and plum fruits with some cream on the finish from 16 months in wood. One to savour.

-  **Beronia Elaboración Especial, DOCa Rioja** **7.75** **10.35** **28.95**  
 An innovative Rioja wine with unique character due to its special elaboration process of all its fermentation in oak barrels. Deep maroon colour with cherry tones. Complex on the nose with aromas of liquorice, and red and black fruits with chocolate and mineral tones. This is a real beauty.
-  **Puertas Novas, 2015, DO Toro** **29.95**  
 From one of Spain's prettiest bodegas, this Toro is produced by one of Ribera del Duero's best regarded wine-making families. Dense ruby in colour, there are exotic aromas of red and dark berries, with hints of candied liquorice, tobacco and botanical herbs. Lush, rich and broad, the ripe dark berry flavours complemented by suave oak spice. The beauty of the ancient candle-lit bodega is reflected in the elegance of this wine.
- Formiga, 2018, DOCq Priorat** **33.95**  
 Samsó, Garnacha, Syrah. A great example of Priorat and fantastic value too. Intense, textured wine with rich blackberry and cassis fruit flavours, very pure with hints of smoky wood-spice and vanilla, with a smooth, tasty finish.
-  **Sardon, Tierra de Castilla** **33.95**  
 Fandiddlytastic, that's all that needs to be said! But here's a little more. From fields metres away from Ribera del Duero, originally a project of Peter Sissek of Pingus fame. The wine is made both to organic and bio-dynamic principles. Imagine naked men and woman, collecting grapes under the moonlight chanting in ancient tongues whilst they feel the rhythm of the land. If you died with this on your lips, it would be a fantastic way to go. Lush, deep, carnal and mineral all at once. Wood smoke, allspice and all manner of husky leathery spices, dark florals - liquorice, tobacco and bluebells, mild chocolate and old flowers in earth. The palate is deep and relaxed - a dark cave full of mild chocolatey plum and black cherry fruits floating down a liquid mineral-anise river chocked full of great spice to a long oak/acid finish. Your juices will be beyond flowing; we hope you get home safely! Oh, a little bit about the grapes - Cabernet Sauvignon, Tempranillo, Garnacha Tinta, Malbec – a fabulous blend
- Muga Tinto Reserva, 2016, DOCa Rioja** **34.95**  
 Classic quality Rioja from the region's best known bodega, showing rich fruit blending well with subtle oak flavours. Good structure and balance. This vivacious red delivers black cherry, mineral, mint and citrus peel flavours, with firm but well-integrated tannins and a fresh, floral finish.
-  **Vallemayor Ceradilla 2016, DOCa Rioja** **9.50** **35.95**  
 Made with grapes from the vineyards most prized plot of 60 year old vines. 90% Tempranillo and 10% Mazuelo. It has long ageing in new French Oak barrels. On the nose it is all dark fruits, vanilla and spice. On the palate, it is perfectly balanced, with well-structured tannins and the fruit and vanilla coming through all the way to the end of the long finish.
-  **Vallemayor Gran Reserva, 2010, DOCa Rioja** **36.95**  
 Classic Rioja full of silky charm. Ripe and mature blackcurrant fruits entwined with soft tannins and hints of vanilla on the lingering finish. Superb value for money.
-  **Abadal 3.9 Reserva, 2016, DO Pla de Bages** **10.00** **37.95**  
 Cabernet Sauvignon/Shiraz. Intensely smooth with dark forest fruits bursting out. Hints of cocoa (the Barcelona variety, of course) with a subtle underlying minerality. Named after the expression of the plot over the years. This wine is just exceptional.
-  **Tomás Postigo, 2015, DO Ribera del Duero** **47**  
 From Ribera del Duero's legendary winemaker who has now ventured out on his own. This is his first stunning wine. 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. It exhibits sweet, compact tannins and fruit notes, ending with a lengthy finish.



**Miguel Merino Reserva, 2012, DOCa Rioja 12.50 48**

Miguel Merino is a legend in Rioja. One of Rioja's newest wineries, it is already known as one of the very best. 2005 was a superb year and this very limited production Tempranillo wine is the perfect balance between fruit and oak. Deep garnet and brick red in colour with an astonishingly complex nose of vanilla, black berry fruit and spice all vying for centre stage. Very elegant; soft and fresh - rapidly filling the mouth with spice, mint and prunes. Velvety tannins give gentle but firm backbone and weight to the wine. One to savour.

**San Roman, Tinta de Toro, 2017, DO Toro 49**

This is a supreme Toro and as good as it gets, from the beautiful region of Zamora. Magnificent fruitiness with vibrant floral aromas and fine earthy background. Abundant but polished tannins. Silky, full bodied and dense on the palate but never heavy. Try it with red meats and cheeses.



**Clos Fonta, 2012, DOCq Priorat 62**

The top of the range from one of Priorat's most prestigious wineries. The vineyard is located 300 metres above sea-level and benefits from its own micro climate. A blend of Garnacha, Cabernet Sauvignon and Cariñena. It is complex, intense, powerful yet elegant with a long finish. Black fruits are to the fore on the palate, but on the nose there is chalkiness, the inside of posh ladies' handbags and the distinctive aromas of the Priorat terroir.

# Dessert wines

50ml measures, unless stated otherwise

## Moscatel

**Victoria, DO Malaga**

**Glass 5.95**

**Btl 35.95**

Made from 50-70 year old wines, this beauty has almost eiswein qualities. Brilliant yellow hue, sweet & sour, with freshly peeled apple, orange peel, pollen and aromatic herbs all concentrated on the palate. Served to HM the Queen on her 88<sup>th</sup> Birthday celebrations at Picton Castle in Wales. Perfect with any of our desserts. **(375ml)**

## Red dessert wines

**Libamus Mencia, Tierra de Castilla**

**Glass 5.75**

**Btl 37.95**

As close to Port as you will get from Spain. A deep cherry red dessert wine. It has a profound aroma of baked apples, vanilla, cocoa and tobacco. On the palate, it has flavours of ginger, marmalade and marzipan. What a delight and quite unique! **(500ml)**

## Sherries

**Matusalem Oloroso (75ml)**

**Glass 6.95**

30 year old medium sherry which is rich and opulent in feel but with well moderated sweetness. Absorbingly complex, both nose and palate are awash with notes of raisins, figs, candied orange peel and pudding spices.



**El Candado (Valdespino Pedro Ximénez)**

**Glass 3.95**

**Btl 37.95**

This sherry is rich velvety, smooth and beautifully sweet coming from the Pedro Ximénez grape. With an intense mahogany colour with deep flavours of raisins and figs, this is the perfect accompaniment to any sweet dessert. It's so good, each bottle has its own little padlock and key! **(750ml)**



**Don PX Dulce de Pasas, 2018**

**Glass 5.10**

**Btl 33.95**

**DO Montilla-Moriles**

A very special sweet wine made solely from Pedro Ximénez grapes. Fruity and exultant with aromas of raisins, dates, eucalyptus, honey and oven baked confectionery. Fantastic accompaniment to ice cream and any sweet desserts. **(375ml)**

**Noé 30yo Pedro Ximénez**

**Glass 5.95**

**Btl 35.95**

A dense, sweet wine made from the Pedro Ximénez grape. This is a dark amber/brown wine with rich molasses and butterscotch aromas and flavours of nuts and raisins. Rich, creamy, mouth coating texture creates a long powerful finish. This is a VORS (Very Old Rare Sherry) designated wine indicating an average age of 30 years or more. It is absolutely sublime with vanilla ice cream or creamy desserts. **(375ml)**



# soft drinks & water

Coca Cola, Diet Coke, Coke Zero, Sprite (330ml)	2.75
Vichy Catalan (0 calories flavoured sparkling water)	2.95
Lemon & lime	
Lemon	
Orange & mint	

## Water

*Mondariz is the finest mineral water from Galicia. Dating back to 1873, it is a pure, clean water from natural springs.*

	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.*

Apple Juice	3.70
Lime Crush	3.70
Raspberry and Vanilla Lemonade	3.70
Sicilian Lemonade	3.70
St Clements Lemonade (orange and lemon)	3.70
Sparkling Apple Crush	3.70
Strawberry Lemonade	3.70
Madagascan Vanilla Cream Soda	3.90
Wild Elderflower Bubbly	3.90
Hot Ginger Beer	3.90
Fresh Valencian Orange Juice	3.45
Fresh Navarran Tomato Juice	3.45

## Bar Juices

Orange/Apple/Cranberry/Pineapple Juice	2.50
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## 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

# Beer & Cider

## **Beer Flight (Moritz, Siete Vidas, Barcelona Blonde) 6.25**

Three ⅓ pint glasses of each of our draught beers on a wooden plank. A great way to taste them all and then get hooked on a favourite!

<b>Draught</b>	<b>Caña (⅓ pt)</b>	<b>Half pint</b>	<b>Pint</b>
Moritz (5.4%) <i>The oldest beer in Barcelona</i>	<b>2.00</b>	<b>2.90</b>	<b>5.75</b>
Siete Vidas (5%) <i>Kolsch style beer, Barcelona</i>	<b>2.05</b>	<b>3.10</b>	<b>5.85</b>
Barcelona Blonde (5%) <i>American pale ale from San Sebastian</i>	<b>2.15</b>	<b>3.15</b>	<b>6.10</b>

## **Bottles (all bottles 330ml unless otherwise stated)**

Alhambra Especial (5.4%)	<b>4.10</b>
Alhambra RESERVA 1925 (6.4%)	<b>4.80</b>
Estrella Damm (4.6%)	<b>4.10</b>
Estrella Galicia (4.7%)	<b>4.20</b>
Mahou (5.1%)	<b>4.30</b>
Moritz (4.7%)	<b>3.90</b>
Victoria Malaga (4.8%)	<b>4.20</b>
Estrella Daura (wheat free) (5.4%)	<b>4.95</b>
Moritz Radler (2.8%) <i>Moritz with fresh lemon juice</i>	<b>3.95</b>
Aigua de Moritz <i>A non-alcohol version of Moritz</i>	<b>2.75</b>

## **Spanish Craft Beers**

<b>Desiderata</b> (5%) <i>Fabulously aromatic pilsner style beer from Sevilla</i>	<b>6.20</b>
<b>Er Boqueron</b> (4.8%) <i>Hoppy craft beer made from salt water from Valencia</i>	<b>6.10</b>
<b>Socarrada</b> (6%) <i>Craft beer made from rosemary &amp; honey from Valencia</i>	<b>6.95</b>
<b>Batela</b> (4%) <i>Pale ale, gluten free, from Mala Gissona of San Sebastian</i>	<b>5.50</b>
<b>Complot</b> (6.6%) <i>IPA from the makers of Estrella Damm, Taragona</i>	<b>5.50</b>
<b>Django</b> (5.0%) <i>Wheat beer from San Sebastian</i>	<b>6.30</b>
<b>Moritz Negra</b> 500ml (5.0%) <i>Unfiltered, Black, Porter-style beer, Barcelona</i>	<b>7.20</b>
<b>Hofn Porter</b> (5.1%) <i>Medium dark beer with chocolatey notes, San Sebastian</i>	<b>6.20</b>

## **Cider**

Avalon Spanish Cider (5.5%)	<b>4.65</b>
Maeloc Strawberry Cider (4%)	<b>5.25</b>
Maeloc Pineapple and Pear Cider (4%)	<b>5.25</b>
Trabanco Asturian Dry Cider (750ml) (6%)	<b>11.95</b>

# Spanish Liqueurs

	<u>Single</u>	<u>Double</u>
Soberano 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
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
Melody Crema Catalana (cream liqueur)	4.35	7.55

# Spirits

Absolut Vodka	3.25	5.25
Aperol	3.25	5.50
Archers Peach Schnapps	3.25	5.25
Bacardi	3.50	5.80
Baileys Irish Cream	3.25	5.25
Campari	3.95	6.25
Cointreau	4.25	7.00
Disaranno Amaretto	4.25	7.00
Glenfiddich 12 yr old Single Malt	4.25	7.00
Jack Daniels	4.25	7.00
Jamesons Irish Whiskey	4.25	7.00
Ketel 1 Vodka	3.95	6.50
Ketel 1 Vodka Citron	4.35	7.65
Luxardo Sambuca	4.25	7.00
Malibu	3.25	5.25
Martini Blanco/Dry/Rosso	4.05	6.55
Nomad PX Whisky	4.60	8.00
Noilly Pratt	3.80	6.60
Jose Cuervo Tequilla	4.25	7.00
Sagatibia Cachaça	4.25	7.00
Skipper Jack Rum	4.25	7.00
Southern Comfort	4.25	7.00
Tia Maria	3.25	5.25

# Mixers

200ml bottle Coke/Diet/Lemonade	1.75
Orange/Apple/Cranberry/Pineapple Juice	1.25
Splash of Orange, Lime or Blackcurrant Cordial	0.50
Fevertree Tonic & Vichy Catalan Tonic	1.75

# 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 – a beautiful coffee with a deep, strong flavour but no bitterness and a wonderful crema. Arabica beans, grown in Columbia, roasted in Barcelona and served in Liverpool! Also a double gold star award winner at the 2013 Great taste Awards.*

Espresso	2.55
Double Espresso	3.00
Cortado	2.95
Black Coffee	2.95
Café con leche ( <i>white coffee</i> )	3.25
<i>Large</i>	4.15
Cappuccino	3.25
<i>Large</i>	4.15
Latte	3.25
<i>Large</i>	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 and now based in Manchester. Brew's owners, Phil and Aideen, personally select and blend all of their teas. Made with whole leaves, they only work with the very best growers and produce a select range of blends which puts all others in the shade. They're available in the deli too!*

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

## Liqueur coffees

*Liven up your coffee with a hint of liqueur. A perfect way to end a meal!*

Baileys coffee	5.75
Brandy coffee	5.75
Calypso coffee (Tia Maria)	5.75
Carajillo	4.55
French coffee (Cointreau)	5.75
Irish coffee	6.15
Licor 43 coffee	6.75

# Cocktails

Our cocktails have all been developed by our superb bar staff who have assembled a unique and stunning cocktail list from across the world. Ask your server for details of this week's cocktail's specials – our unique cocktails, using our fabulous range of Spanish spirits

	<u>Glass</u>	<u>1L jug</u>
<b>Sangría</b>	<b>5.25</b>	<b>15.95</b>
<i>Red wine, brandy, orange, fruit</i>		
<b>Cava Sangría</b>	<b>5.75</b>	<b>17.50</b>
<i>Cava, triple sec, cranberry, lime</i>		
<b>White Wine Sangria</b>		<b>16.45</b>
<i>White wine, apple schnapps, triple sec, peach puree, passion fruit</i>		

## Specials – signature cocktails crafted by our talented bar staff & unique to Lunya

All 9.95

43 Sours *Licor 43, lemon, egg white*  
 Aviation *Larios Gin, Maraschino liqueur, lemon*  
 Basque Fizz *Patxaran, Campari, grapefruit*  
 Caballero *Caiprinha Ponche Caballero, caichaça, lime*  
 Negroni *Lunya Gin, Casa Mariol Vermut, Campari*  
 PX Old Fashioned *Jack Daniels, El Candado PX, bitters*  
 Sagrada Familiar *Casa Mariol Vermut, Gran Gesta cava, bitters*  
 Strawberry Clover Club *Larios Rose gin, Gomme, egg white, strawberry*  
 Tio Pepe's Perversion *Fino, peach schnapps, triple sec*  
 Turkish Delight *Absolut vanilla vodka, cacao, rose*

## Classics

Amaretto Sours *Amaretto, lemon, egg white* **8.95**  
 Aperol Spritz *Aperol, cava, soda water* **8.95**  
 Between the Sheets *Bacardi, triple sec, brandy, lemon* **8.95**  
 Bloody Mary *Absolut vodka, tomato, spices* **8.95**  
 Bramble *Larios gin, lime, crème de mûre* **8.95**  
 Brandy Alexander *Soberano brandy, crème de cacao, cream* **8.95**  
 Brandy Sidecar *Soberano Brandy, triple sec, lemon* **8.95**  
 Caiprinha *Cachaça, lime* **8.95**  
 Cosmopolitan *Absolut vodka, triple sec, cranberry, lime* **8.95**  
 Cuba Libre *Havana Club rum, lime, coke* **8.95**  
 Daiquiri *Strawberry or Passion Fruit* **8.95**  
 Gimlet *Larios gin, lime cordial, lime* **8.95**  
 Long Island Iced Tea *Absolut vodka, triple sec, Larios gin, tequila, lemon, coke* **9.95**  
 Manhattan *Yzaguirre vermouth, Jack Daniels, bitters* **9.95**  
 Margarita *tequila, triple sec, lime* **8.95**  
 Mojito *Classic, Strawberry, Apple or Passion Fruit* **8.95**  
 Pina Colada *Bacardi, Malibu, cream, pineapple* **8.95**  
 Pink Lady *Larios gin, grenadine, cream, egg white* **8.95**  
 Sex on the Beach *Absolut vodka, peach schnapps, cranberry, orange* **8.95**  
 Singapore Sling *Larios gin, cherry brandy, grenadine, orange, lemon* **9.95**  
 Whisky Sours *Jack Daniels, lemon, egg white* **9.95**

## Martinis

Dirty Martini *Larios gin, dry vermouth, olive brine* **8.95**  
 Dry Martini *Gin Mare, dry vermouth* **9.95**  
 Espresso Martini *Absolut vodka, Orujo de Café, Café Saula espresso* **8.95**  
 French Martini *Absolut vodka, Chambord, pineapple juice* **8.95**  
 Vodka Martini *Absolut vodka, dry vermouth* **8.95**

### **Cava Cocktails**

43 Cava Licor 43, cava and fresh mint	<b>9.95</b>
Bucks Fizz cava, fresh orange juice	<b>8.95</b>
Cava Bellini cava, peach purée	<b>8.95</b>
Kir Royale cava topped with crème de cassis	<b>8.95</b>

### **Alcohol-free Cocktails**

Gaudi orange juice, cranberry juice, grenadine	<b>4.25</b>
Virgin Apple Mojito apple, apple juice, mint, soda	<b>4.75</b>
Virgin Passion Fruit Mojito passion fruit, mint, soda	<b>4.85</b>
Virgin Strawberry Mojito strawberries, mint, soda	<b>4.85</b>