























SNACKS

Mixed olives and encurtidos  	3.9
Giant Gordal olives  	4.2
Spanish potato crisps with our spicy Lunya hot sauce  	3.7
Roasted Catalan almonds   	4.5
Catalan tomato bread on Coca bread from Barcelona  	4
Pan allioli made with Coca bread from Barcelona   	4
Bread, oil and vinegar   	4
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread  	2.9

*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	22.9
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks    	
Artisan cheese platter    	14.5
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments	
Mixed deli platter    	16.5
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli veg platter    	14.9
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
Deli vegan platter - A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter    	14.3
Ibérico meat platter  	18.5
Lomo, salchichón, fuet and chorizo	
Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (40g)	8.3
5J Iberico Jamón de Bellota from the very best Acorn fed pigs roaming wild in Jabugo, D.O.P (50g)	17.5
5J Presa Ibérica Bellota out of this world, cured shoulder muscle from acorn fed Ibérico pigs (40g)	12.9

FISH TAPAS


Seabass from the Menai Straits, pan-fried and served with slow cooked Pardina lentils and chorizo oil 	8.5
Sepia pan-fried cuttle fish with Fideua negra and allioli  	7.9
Steamed Menai mussels in a langoustine bisque with samphire  	7.7
Calamari fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter with allioli  	8.5
Gambas Pil Pil sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic with allioli 	8.5
Marisco salad Surimi crabsticks, prawns, mayo  	6
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 	7.8
Salted anchovies glorious intense umami flavours from Pujadó Solano, Cantabria's leading anchovy curer 	8.9

MEAT TAPAS

Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey 	7.4
Albóndigas pork and beef meatballs in a rich tomato sauce 	7.2
Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla  	7.6
Croquetas ask your server for today's flavour   	7.5
Ox-cheek estofado slow roasted ox-cheeks in a cinnamon and orange infused sauce, served with parsnip puree and Idiazabal cheese  	8.6
Membrillo glazed Iberico pork ribs subtly infused with star anise and smoky paprika, tender and juicy Spanish ribs 	8.3
Slow roasted lamb shoulder with a PX sherry infused jus on a bed of Judion beans with Jerusalem artichoke crisps 	8.7
Preso Iberica Bellota a pork shoulder cut from the famous acorn-fed pigs, served pink with Moscatel marinated, caramelised red peppers 	9.9
Carpaccio of cured, smoked beef the finest Cecina from León with a hot horseradish cream 	7.8
Ibérico Sobrasada a luxurious chorizo style pate, lightly grilled, whipped goats cheese and orange blossom honey   	7.9
Ibérico Bellota Morcilla cured, sliced Spanish black pudding from acorn fed pigs 	8.9
Catalan country pork pâté , apricot chutney & crackers   	7.2

VEGETABLE TAPAS




(please check with your server if any dishes can be adapted to make them vegan)

Patatas bravas with spicy tomato sauce and allioli  	6
Chestnut mushrooms pan fried in our fabulous Arbequina olive oil with asparagus shavings 	6.9
<i>(add Serrano ham)</i>	1.4
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps   	8.4
BBQ pulled aubergine with caramelised red peppers on toasted coca bread  	7.2
Pan-fried tenderstem broccoli on a bed of Romesco sauce, topped with toasted hazelnuts   	7.7
Garbanzos middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	7.3
Padrón peppers small Galician green peppers, mostly mild, sometimes hot 	6.2
Hummus chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread   	5.8
Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing   <i>(add Bonito tuna and eggs </i>)	5.7
Tortilla Freshly made, individual Spanish potato and onion omelette (served runny)  	6.3
Russian salad mixed vegetables in mayo with breadsticks    <i>(add Bonito tuna) </i>	5.6
<i>(add Bonito tuna) </i>	1.2
Escalivada chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce (served cool)    	6.9
Sun dried sweet cherry tomatoes in herbs 	4.9
Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly   	7.8

STREET FOOD

a selection of modern tapas reflecting our origins in food festivals in the North West

Dirty patatas bravas our regular bravas pimped up with cheese, Catalan dip, crispy onions and chorizo   	8.7	Huevos Rotos the classic tapa, fried potatoes topped with an egg and your choice of chorizo or mushrooms  	7.9
Chorizo sausage roll made with our own recipe chorizo, fennel seeds, smoked chilli jam and Manchego cheese   	4.5	Morcilla wontons with apple puree and pomegranate molasses  	7.6
Morcilla scotch egg our take on a traditional English classic made with a richly flavoured Catalan black pudding   	4.8	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  	8.3
Chorizo slider mini chorizo burger made with patties of our home made chorizo and Catalan dip   	3.8	Mac n Cheese Bites , macaroni cheese balls made with Manchego cheese, breaded and deep fried drizzled with a membrillo sauce   	7.4
Seabass slider deep fried in our beer batter, on mini brioche buns with home-made tartare sauce and rocket   	4	Cauliflower "Wings" a vegetarian take on Buffalo wings; battered deep-fried cauliflower florets, drizzled with spicy buffalo sauce and a glorious Valdeon blue cheese dressing   	6.9
Crispy chicken our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip   	7.8		

STREET FOOD PLATTER our giant, definitely sharing platter full of highlights from our street food menu, including seabass and chorizo sliders, morcilla scotch egg, chorizo sausage roll, albondigas lollipops, cauliflower wings, mac n cheese bites and dirty bravas – it's mammoth!    29



TAPAS BANQUETS

Tasting Banquets

28.9 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)
Crispy chicken with Catalan dip
Patatas Bravas

Gourmet Banquets

38.9 per person

Habas picantes
Giant Gordal olives
Ibérico Bellota meat platter
Torta de Pasqualeta cheese and breadsticks
Catalan tomato bread
Estofado – traditional Catalan stew with slow roasted ox cheek
Deep fried Monte Enebro (goats cheese)
Seabass sliders - deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket
Presa Iberica Bellota
Gambas Pil Pil - sweet prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic
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

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	Arroz Negro	16.9 per person
Mixed Paella	16.9 per person	Fideuá a Catalan noodle and seafood based 'Paella'	16.9 per person
Vegetable Paella	15.9 per person		

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.

Optional Service Charge

An optional service charge of 10% is added to all bills. Every penny of this is distributed fairly to all members of staff, through a staff managed Tronc. This enables us to be competitive with overall staff remuneration with other similar restaurants who have a service charge. If you do not want this service charge added, please let us know, we'll still love you 😊

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

Card Only

We now only accept cards or smartphone payment apps. This is in light of the COVID 19 pandemic and enables us to have a cleaner, more hygienic payment operation and enables our staff to leave earlier at the end of the night as they do not have cash to count.

Welcome to Lunya Liverpool, a true family run and independently owned business. We are very proud to have been awarded, for two years running, the North West Restaurant of the Year for the Good Food Guide 2015 & 16 and included in the Guardian's list of their top 50 UK restaurants. Lunya represents everything we love about Catalunya and the whole of Spain. Stunning ingredients, prepared with love and care, and eaten in relaxed surroundings – for us this epitomises the Spanish food culture.

We cook everything ourselves from scratch; we visit Spain many times every year to visit the farmers, fishermen and women, meat curers, cheese makers and all of our suppliers to choose the very best we can and to form a strong relationship so we really know where our food comes from. For our fresh vegetables, meat and fish, we use good local suppliers to ensure we support the local economy and get the best we can. Ward's of Birkenhead for our fish and Edge's of New Ferry for our meat.

If you need any help with the menu, please do not hesitate to ask a member of staff who will only be delighted to help. Please sit back, relax, enjoy the fabulous surroundings and our superb food and drink.

We have had so much fantastic support throughout the pandemic and can never thank you enough - it's why we are still here x

Buen provecho and bon profit!

Peter and Elaine Kinsella

Also in Albert Dock, Liverpool (Lunyalita).

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 £215 and include roast potatoes, vegetables and gravy. For an additional £16 a person, we can offer a range of tapas starters, dessert and coffee to make it a true feast.



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