

## SNACKS

<b>Mixed olives and encurtidos</b>  	4.5
<b>Giant Gordal olives</b> stuffed with orange and chilli flakes  	4.5
<b>Roasted Catalan almonds</b>   	4.9
<b>Habas Picantes</b> spicy baked baby broad beans  	4.3
<b>Kikones salted</b> baked giant corn  	4.3
<b>Catalan tomato bread</b> on Coca bread from Barcelona  	4.4
<b>Pan allioli</b> made with Coca bread from Barcelona   	4.4
<b>Bread, oil and vinegar</b>   	4.2
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
<b>Home-baked sourdough bread</b>  	3.2
<i>*Please note that we also stock Genius gluten free bread</i>	

## SHARING DELI PLATTERS

*Our large deli platters give you the opportunity to try our wonderful range of deli produce, perfect to share.*

<b>Giant mixed deli plank</b>	24.9
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks    	
<b>Artisan cheese platter</b>    	14.5
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments	
<b>Mixed deli platter</b>    	16.9
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
<b>Deli veg platter</b>    	14.9
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
<b>Deli vegan platter</b> - A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter    	14.3
– A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter	
<b>Ibérico meat platter</b>  	18.5
Lomo, salchichón, fuet and chorizo	
<b>Serrano ham</b> from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (40g)	8.8
<b>5J Iberico Jamón de Bellota</b> from the very best Acorn fed pigs roaming wild in Jabugo, D.O.P (50g)	18.5
<b>5J Presa Ibérica Bellota</b> out of this world, cured shoulder muscle from acorn fed Ibérico pigs (40g)	13.5

## FISH TAPAS

<b>Merluza Asturiana</b> - Peterhead hake in an Asturian cider, tomato and red pepper sauce 	8.9
<b>Frito Marisco Mallorquin</b> - traditional Mallorcan seafood dish with calamari, prawns, mussels and vegetables 	8.9
<b>Steamed Menai mussels</b> in a langoustine bisque with samphire  	7.7
<b>Calamari</b> fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter with allioli  	8.8
<b>Gambas Pil Pil</b> sweet Argentinian red prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic 	9
<b>Marisco salad</b> Surimi crabsticks, prawns, mayo  	6.4
<b>Piquillo Peppers</b> stuffed with Bonito tuna, creamed cheese and cornichons  	6.9
<b>Boquerones</b> marinated anchovies from Pujadó Solano, Cantabria's leading anchovy curer 	7.9
<b>Salted anchovies</b> glorious intense umami flavours from Pujadó Solano, Cantabria's leading anchovy curer 	8.9

## MEAT TAPAS

<b>Chorizo</b> our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey 	7.7
<b>Albóndigas</b> pork and beef meatballs in a rich tomato sauce 	7.2
<b>Catalan Scouse</b> our signature dish blending the best of Liverpool with Catalunya; made with chorizo & morcilla  	7.6
<b>Croquetas</b> ask your server for today's flavour   	7.8
<b>Fillet steak pincho moruno</b> - marinated in a spicy moruno rub and served with salted Canary Island style potatoes and a spicy mojo picon sauce 	8.9
<b>Membrillo glazed Iberico pork ribs</b> subtly infused with star anise and smoked paprika, tender and juicy Spanish ribs 	8.8
<b>Slow roasted lamb shoulder</b> on a bed of Judion beans in a light lamb broth with PX sherry, peas, spinach and mint 	9
<b>Morcilla de Burgos</b> lightly cumin spiced Spanish black pudding with Trinxat (Catalan bubble and squeak) and piquillo pepper sauce  	7.2
<b>Presca Iberica Bellota</b> a pork shoulder cut from the famous acorn-fed pigs, served pink with Moscatel marinated, caramelised red peppers 	9.9
<b>Carpaccio of cured, smoked beef</b> the finest Cecina from León with a hot horseradish cream  	7.8
<b>Ibérico Sobrasada</b> a luxurious chorizo style pate, lightly grilled, whipped goats cheese and orange blossom honey   	7.9
<b>Ibérico Bellota Morcilla</b> cured, sliced Spanish black pudding from acorn fed pigs 	8.9
<b>Catalan country pork pâté</b> , apricot chutney & crackers   	7.2
<b>Crispy chicken</b> our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip   	7.8

## VEGETABLE TAPAS

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

<b>Patatas bravas</b> with spicy tomato sauce and allioli  	6.3
Upgrade to our <b>Loaded Bravas</b> with Catalan dip, chorizo, cheese and crispy onions 	1.75
<b>Chestnut mushrooms</b> pan fried in our fabulous Arbequina olive oil with asparagus shavings   <i>(add Serrano ham)</i>	6.9
<b>Catalan Rarebit</b> our take on Welsh rarebit, made with Manchego, cheddar and Asturian cider, topped with Membrillo cubes and Henderson's Relish   	7.3
<b>Deep fried Monte Enebro</b> goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps  	8.7
<b>Berenjena con pisto</b> - baked aubergine stuffed with Pisto Manchego (Spanish ratatouille), migas and hazelnuts   	7
<b>Pan-fried tenderstem broccoli</b> on a bed of Romesco sauce, topped with toasted hazelnuts   	7.7
<b>Garbanzos</b> middle eastern spice infused chickpea stew with butternut squash, almonds and apricots   	7.3
<b>Padrón peppers</b> small Galician green peppers, mostly mild, sometimes hot  	6.4
<b>Hummus</b> chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread   	6
<b>Lunya house salad</b> mixed leaves, tomatoes, onion, encurtidos, house dressing   <i>(add Bonito tuna and eggs)</i> 	5.9
<b>Tortilla</b> Freshly made, individual Spanish potato and onion omelette (served runny)  	6.5
<b>Russian salad</b> mixed vegetables in mayo with breadsticks    <i>(add Bonito tuna)</i> 	6.2
<b>Escalivada</b> chargrilled peppers, aubergines, onions and courgettes on toasted sourdough with Romesco sauce (served cool)    	7.4
Sun dried sweet <b>cherry tomatoes</b> in herbs 	5.2
<b>Manchego and membrillo</b> the famous ewe's milk cheese from Spain with quince jelly    	7.8
<b>Cauliflower "Wings"</b> 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
<i>(available without the blue cheese sauce)</i> 	



## TAPAS BANQUETS

### Tasting Banquets

29.9 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

39.9 per person

Habas picantes  
Giant Gordal olives  
Ibérico Bellota meat platter  
Torta de Pasqualete cheese and breadsticks  
Catalan tomato bread  
Lamb with Judion beans  
Deep fried Monte Enebro (goats cheese)  
Frito Marisco Mallorquin  
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?*

<b>Seafood Paella</b>	17.5 per person	<b>Arroz Negro</b>	17.5 per person
<b>Mixed Paella</b>	17.5 per person	<b>Fideuá</b> a Catalan noodle and seafood based 'Paella'	17.5 per person
<b>Vegetable Paella</b>	16.5 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 . 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 in Hanover Street before you go to get 10% off in the deli (except books and ornaments)

## Online shop

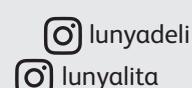
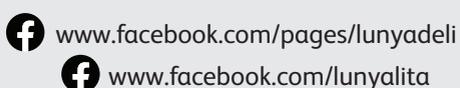
Don't forget, everything from our deli is now available online, where you can order at your convenience, delivery is available throughout the UK. We have one of the largest Spanish online delis in the UK. [www.lunya.co.uk](http://www.lunya.co.uk)

## 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.



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*Welcome to Lunya and Lunyalita, 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*

**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. Only available in Lunya, Hanover Street**

One suckling pig will feed between 6-9 people and is perfect for groups and special occasions. They cost £245 and include roast potatoes, vegetables and gravy. For an additional £17 a person, we can offer a range of tapas starters, dessert and coffee to make it a true feast.