













LUNCHTIME TAPAS MENU



3 Tapas for **16.95**




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



Manchego & membrillo semi-curado Manchego cheese with Catalan quince jelly    



Escalivada chargrilled vegetables with Romesco sauce on sourdough    

Hummus chef's recipe hummus, deep fried chickpeas, Ras al Hanout dusting, flatbread   

Tortilla Spanish omelette slice (served at room temperature)  

Russian salad mixed vegetables in mayo the classic tapas bar dish    (available with Bonito tuna 1.2)

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

Marisco salad – medley of prawns, crab sticks, cornichons and spring onion in mayo  







Piquillo pepper stuffed with Bonito tuna, creamed cheese, parsley and cornichons  




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





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


Catalan country pork pâté, apricot chutney & crackers   




Patatas bravas – crispy fried potatoes with spicy tomato sauce and allioli  




Padrón peppers – fried baby green peppers from Galicia with sea salt 



Chickpea, roast butternut squash & apricot stew with almonds   




Cauliflower "Wings" a vegetarian take on Buffalo wings; battered deep-fried cauliflower florets, drizzled with buffalo sauce and a glorious Valdeon blue cheese dressing (available  without the cheese sauce)   


Chestnut mushrooms, asparagus shavings & Serrano ham (available without the Serrano ham 


Catalan Rarebit our take on welsh rarebit, made with Manchego, cheddar and Asturian cider, topped with Membrillo cubes and Henderson's Relish   


Berenjena con pisto - baked aubergine stuffed with Pisto Manchego (Spanish ratatouille), migas and hazelnuts   



Catalan Scouse with morcilla and chorizo  

Croquetas - ask your server for this week's flavour   



Morcilla de Burgos lightly cumin spiced Spanish black pudding with Trinxat (Catalan bubble and squeak) and piquillo pepper sauce 


Albóndigas – home-made pork & beef meatballs in a tomato sauce 




Chorizo - pan fried with white wine, fennel seeds and drizzled with honey 

Menai Mussels, steamed and served with a Langoustine bisque and samphire  

Frito Marisco Mallorquin - traditional Mallorcan seafood dish with calamari, prawns, mussels and vegetables 

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

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

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

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

Card Only

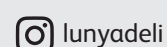
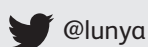
We now only accept cards or smartphone payment apps. This is in light of the COVID 19 pandemic and enables us to have a cleaner, more hygienic payment operation and enables our staff to leave earlier at the end of the night as they do not have cash to count.

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,  Vegetarian and Vegan   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.

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. Please sit back, relax, enjoy the fabulous surroundings and our superb food and drink.

*Buen provecho and bon profit!
Peter and Elaine Kinsella*



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	28.95
Loxarel 999 Rosado Cava 🌱	8.75	32.95

WHITE WINE

	175ml	250ml	Btl
Costa Cruz Blanco	5.75	7.50	20.95
Verdejo/sauvignon Blanc, touches of tropical fruits and citrus on the finish - soft, easy drinking			
La Fea Blanco			22.50
Macabeo/Chardonnay blend, fuity 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	5.75	7.50	20.95
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	5.75	7.50	20.95
Fantastic value red, full of black cherries and raspberry notes			
Fancy Pants 🌱	6.25	8.35	23.50
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 Edicion Limitada 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

Lagers			
(Estrella Damm, Moritz, Alhambra Reserva)			6.20
DRAUGHT	Caña	Half	Pint
	(1/3pt)	Pint	
Estrella Damm (4.6%)	1.95	2.80	5.50
Moritz (5.4%)	2.10	3.10	5.95
Alhambra Especial (4.8%)	2.00	2.90	5.75
Alhambra Reserva 1925 (6.5%)	2.25	3.30	6.50
Mala Gissona Apatxe (5%)	2.25	3.30	6.50

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	2.65
Double Espresso	3.10
Cortado	3.05
Black Coffee	3.05
Café con leche (white coffee)	3.35 Large 4.25
Cappuccino	3.35 Large 4.25
Latte	3.35 Large 4.25
Café Bombon	3.05
Mocha	3.95

extra shot of coffee 55p

Hot Chocolate 3.05
Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee/tea? Just 2.85 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