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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 (⅓ 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) 5.45** **Double (100ml) 10.45**

Mariol Vermut Negre (Catalan fruity vermouth)

Made with green walnuts, herbs and citrus. **Contains nuts (walnuts)**

Padro Blanco (Reus, drier and herby)


Aromatic bitter-sweet flavours, laurel and elderberry

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.

La Copa (made with sherry)

A unique vermouth from Sherry maker, Gonzalez Byass. With a base of Oloroso and Pedro Ximénez and made to an old 18th century recipe, this has a balance of sweetness from the sherry and beautiful bitters from the orange peel and herbs.

Petroni Blanco (Galicia, dry and herby) 

Albariño based vermouth with light balsamic notes, hibiscus and lemon balm. Our driest vermouth.

All our vermouth contains Sulphites

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 £5.25 for a 75ml glass**

Contains Sulphites

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 best Spanish gin selections 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 6.45, Double 11.95

Lunya Gin

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

Gin Mare

Catalunya, thyme, basil & olives

Macaronesian

Canary Islands, cardamom, orange

Nordes

Galicia, Albariño grapes, bay leaves

Palma

Mallorca, wild flowers, citrus fruits

Palma Spiced

Mallorca, oak aged, vanilla, cinnamon, cloves

Port Vell

Barcelona, citrus, cardamom

The London no.1 Gin

Bergamot & blue gardenia flowers

Xoriguer

Menorca, angelica, cardamom

5th 'Fire' Red Fruits

Barcelona, blueberry, raspberry, strawberry, blackberry

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. **All our sherry contains Sulphites.**



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. **13.95**


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

 **Valdespino Manzanilla Deliciosa (750ml)** **Glass 7.75** **Btl 37.95**
An iconic, single vineyard Manzanilla from Sanlúcar de Barrameda has a very dry, light, crisp and slightly 'salty' taste. Fresh and intriguing on the nose with big green apples to the fore.


 **Tio Pepe Fino En Rama** **Glass 7.45** **Btl 36.95**
 The very best Fino, unfiltered, straight out of the barrel. Crisp and dry with a superb yeasty zestiness and green apples on the nose. 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 6.45**
From Gonzalez Byass, a bone dry, nutty sherry with a dry caramel finish which is perfect with Spanish hams.


 **Amontillado Contrabandista** **Glass 8.55**
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.

Del Duque Amontillado **Glass 9.75**
From Gonzalez Byass, a rich aromatic sherry which is dry on the palate with caramel and hazelnuts bursting out. Rich and elegant – crying out for a plate of Bellota meats.

 **Matusalem Oloroso** **Glass 9.75**
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 5.55** **Btl 44.95**
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)**

 **Noé 30yo Pedro Ximénez** **Glass 7.85** **Btl 41.95**
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 5.95

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.

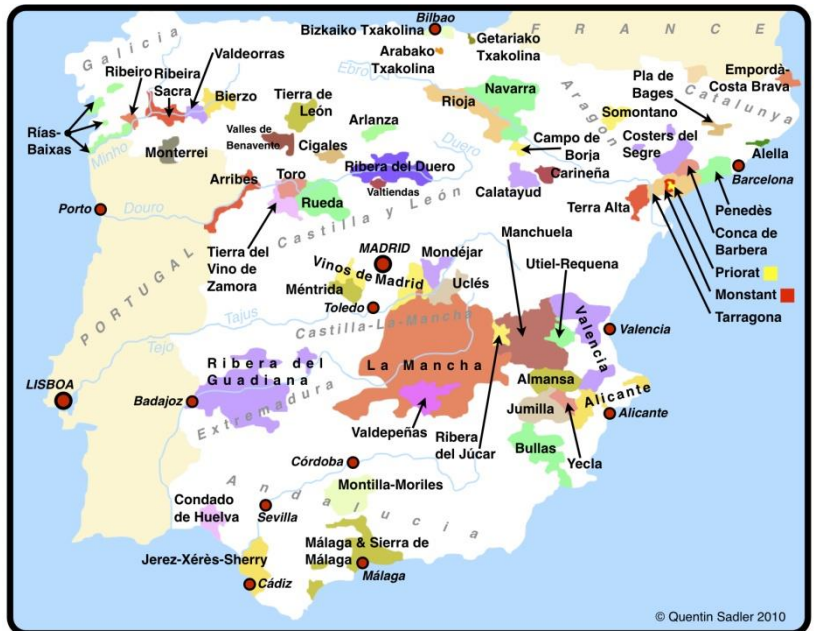


Apostoles 30 yr old Palo Cortado

Glass 9.75

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. All our wine contains Sulphites (except Ginja Ninja)



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.

All our wine contains Sulphites (except Ginja Ninja)

White	Grape	175ml	250ml	Bottle
Costa Cruz	Sauvignon Blanc/Verdejo	6.55	8.20	23.95
Vallemayor	Rioja – Viura	6.95	9.35	25.50
Soñadora	Airen/Verdejo	7.55	9.95	27.95
Badajo	Verdejo	7.95	10.65	29.95
El Enhebro	Verdil/Merseguera	8.50	11.55	31.95
Castelo de Medina	Sauvignon Blanc, Macabeo	8.75	11.80	32.95
Pixel	Moscatel, PX (dry)	9.25	12.15	33.95
Abadal	Picapoll	9.45		36.50
Picapoll				
Laureatus	Albariño	9.75		37.95
Luna	Godello	10.25		38.95
Beberide				
Vallemayor	Rioja – Viura - Barrel	10.95		41.95
Barrica	Fermented			
Blanco				
Pousada	Albariño	12.50		47
Red	Grape	175ml	250ml	Bottle
Costa Cruz	Tempranillo/Shiraz	6.55	8.20	23.95
Fancy Pants	Garnacha	6.95	9.35	25.50
Vallemayor	Rioja – Tempranillo	6.95	9.40	25.95
Bosque Real	Merlot	7.95	10.75	29.50
Maires Cuzo	Toro, Tinta del Toro	8.60	11.15	31.95
Irreptible	Malbec, Shiraz	8.95	11.95	33.95
El Enhebro	Monastrell, Garnacha	9.35	12.55	34.50
Vega Real El	Ribera del Duero	9.55		35.90
Empecinado				
Roble				
Samsó	Samsó	9.75		36.95
Crianza				
O Mouro	Ribeira Sacra, Mencia	9.95		37.95
Beronia Rioja	Tempranillo, Edicion Limitada	10.00		38.95
Formiga	Priorat, Samsó, Garnacha, Shiraz	11.25		41.95
Vallemayor	Rioja – Tempranillo	11.75		42.95
Ceradilla				
2019				
Abadal 3.9,	Cab Sav, Shiraz	12.35		45.95
2017				
Miguel	Rioja – Tempranillo	15.75		58
Merino				
Reserva 2016				
Clos Fonta	Priorat - Garnacha, Cabernet	18.95		73
2016	Sauvignon, Cariñena			




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. **All our wine contains Sulphites (except Ninja Ninja)***

- ✔ **Gran Gesta** **Glass 6.95** **Btl 31.95**
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 Saniger Brut Reserva** **Glass 8.55** **Btl 35.95**
 Lengthy ageing in the bottle gives this vintage Cava elegance, balance and complexity of soft fruits, with hints of biscuit on the finish. An astonishing bubbly that could rival many major champagnes.
- ✔ **Gran Gesta Rosado** **Glass 8.55** **Btl 35.95**
This elegant rosé Cava, made with Trepas, 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 minerally, raspberry flavours dominating and an elegant, creamy, long finish.
- ✔ **Loxarel Reserva Familiar** **Btl 45.95**
 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

All our wine contains Sulphites (except Ginja Ninja)

- | | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|---|--------------|--------------|---------------|
| Costa Cruz Blanco, Tierra de Castilla | 6.55 | 8.20 | 23.95 |
| ✓ 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. | | | |
| La Fea Blanco, D.O. Carinyena | | | 25.95 |
| ✓ 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 | 6.95 | 9.35 | 25.50 |
| ✓  Crisp, fresh, young and dry white Rioja. The appley fruits combine perfectly with zesty acidity to make this wine a mouth-watering delight. | | | |
| Soñadora Airen/Verdejo, D.O. La Mancha | 7.55 | 9.95 | 27.95 |
| ✓ Translating as day-dreamer, this organic wine will take you off to pure Spanish sunshine. Soft and fruity on the palate with notes of peach and guava, with a crisp citrus finish, made with the super versatile Airen grape | | | |
| Colegiata Blanco, D.O. Toro | | | 28.50 |
|  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. | | | |
| Badajo, DO Rueda | 7.95 | 10.65 | 29.95 |
| 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. | | | |
| Barbadillo Blanco de Albariza, Tierra de Cadiz | | | 30.95 |
| Very unusual white made from the Palomino Fino grape (unfortified). This gives a superb crisp white wine, which on the nose is full of white fleshy fruit aromas with pear nuances, accompanied by fresh citrusy notes. Smooth on the palate with the typical flavour and elegance of the palomino grape, this is nice and tangy with good freshness and vitality. | | | |
| Nereida, D.O. Ribeiro | | | 31.50 |
| ✓ 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. | | | |
| El Enebro, D.O. Valencia | 8.50 | 11.55 | 31.95 |
|  A vibrant crisp white coming from the indigenous and rare Verdil and Merseguera grapes, offering a light, crisp acidity, which balances their rich fruitiness. On the palate, you get yellow plum, apple and peach notes with a clean, fresh finish perfect for a wide variety of tapas, especially fish and seafood. | | | |
| El Goru Blanco, D.O. Jumilla | | | 32.95 |
| ✓ 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. | | | |
| Castelo de Medina, Sauv Blanc, DO Rueda | 8.75 | 11.80 | 32.95 |
| ✓ 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. | | | |

-  **La Miranda Blanco, Garnacha Blanca, DO Somantano** **33.95**
 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.
-  **Pixel, DO Malaga** **9.25 12.15 33.95**
 Made with the unusual combination of Pedro Ximénez and Moscatel grapes, this is just too easy to drink! Enticing aromas of tropical fruits, rose petal and honeysuckle are followed on the palate by tropical fruits in this unique dry wine.
- Rezabal Blanco/Primo, DO Guetaria Txakolina** **34.95**
 A rare Basque wine made with the indigenous Hondarribi Zuri grape. A nose of mineral, green apple, citrus and sea salt. Crisp and vibrant on the palate with the slight natural tingly fizz to this unusual wine. Perfect with seafood. Long and energetic on the finish. Highly recommended.
-  **Pansa Blanca, DO Alella** **£35.95**
 From the fabulous boutique Parxet winery, just outside Barcelona. Named after the grapes indigenous to the area. This is elegance personified. Creamy, mouth-filling fruity wine. Bananas on the nose, citrus and green apple on the palate, this powerful wine is full of character and will have you filling the restaurant with outrageous noises with every sip!
- Abadal Picapoll, DO Pla da Bages** **9.45 36.50**
 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.
-  **Paca Alore, DO Jumilla** **36.95**
 This is an outstanding blend of Riesling and Verdejo from this glorious fourth generation boutique bodega. On the nose it is powerful with notes of green apple, pear and white flowers with a touch of citrus. It is fresh, round and very fruity on the palate. This clean white is crying out for a sunny day, a plate of calamari and ELO's Mr Blue Sky to blare out of the radio and for you to do silly dance moves to.
-  **La Aña de Ayer Albillo Real, DO Cebreros** **37.95**
 A most exceptional wine from the Sierro de Gredos mountains, north west of Madrid (suckling pig country). The Albillo grape is a rarity and indigenous to this area. Fermentation in concrete tanks and on the lees, leaves a light orange colour to the wine, this is full of stone fruits, floral notes and a mineral finish. It's perfect
-  **Laureatus Albariño, DO Rias Baixas** **9.75 37.95**
 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
-  **Ginga Ninga, Verdejo, Castilla (Orange wine)** **38.95**
 Our only natural wine on the list. A great example of a low intervention wine, with the only thing added to the grapes is the sweat of the wine-maker's feet. Organic and biodynamic, this low intervention, natural wine is clean and fresh with a salmon colour. On the palate, it has fresh acid fruit aromas with pink grapefruit and a long finish of vegetal notes with a farmyard tinge (you've been warned!). *Does not contain sulphites*
- Luna Beberide, Godello, D.O. Bierzo** **10.25 38.95**
 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.
-  **Vallemayor Barrica Blanco, DOCa Rioja** **10.95 41.95**
 A really special oak-aged white Rioja with a very limited production. 100% Viura grapes from 50 year old vines are picked at full ripeness and have a double fermentation in oak giving vanilla, ripe pears and toasty notes from the wood. Fruity aromas from the Viura grape blend with the wonderful bouquet of new French oak. The palate is complex with notes of lanolin and a full finish.



Pousada Albariño, D.O. Rias Baixas

12.50

47



This stunning Albariño is made from 70 year old vines giving a most elegant wine bright citrus intensity, herbal notes and creamy finish. White almonds and minerality give this a wonderful balance and make it the perfect balance for any of our fish dishes.







Fefiñanes Albariño, DO Rias Baixas

49

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.



ROSÉ















All our rosé wine contains Sulphites









	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
 Costa Cruz Rosado, Tierra de Castilla	6.55	8.20	23.95
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			25.95
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			26.95
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.			
 Rezabal Rosado, D.O. Txakolina Getaria	8.00	10.70	29.95
A real rarity, this stunning dry rose is only produced in tiny quantities in the Basque country around San Sebastian and is almost never exported. We have an allocation (the only allocation in the UK). It is pale pink in colour with a light, fresh strawberry and redcurrant palate, with a touch of sherbet. Txakoli always has a very light natural fizz (well, tingle really). Bone dry, it is perfect with a wide range of tapas from seafood and vegetables to red meats. Best poured from a height in small quantities into your glass to get the fine bubbles going. You will not be disappointed, one of the most unusual wines to come out of Spain.			

Reds

All our red wine contains Sulphites

- | | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|--|--------------|--------------|---------------|
|--|--------------|--------------|---------------|
- ✓ **Costa Cruz, Tierra de Castilla** **6.55** **8.20** **23.95**
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.
- ✓ **La Fea Tinto, DO Cariñena** **24.95**
Great value red with the black cherry character of Garnacha grapes, blending perfectly with the light spice of Shiraz and blackcurrant notes of Tempranillo. Smooth, with a faint spiciness, this is an easy drinking fruity red wine, perfect with a wide range of our tapas
-  **Fancy Pants Old Vine Garnacha, DO Cariñena** **6.95** **9.35** **25.50**
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, DOCa Rioja** **6.95** **9.40** **25.95**
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** **7.95** **10.75** **29.50**
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** **29.95**
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.
-  **Maires Cuzo, DO Toro** **8.60** **11.15** **31.95**
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.
- ✓ **El Goru Tinto, D.O. Jumilla** **32.95**
A superb red blend from Murcia, with Monastrell, Petit Verdot and Syrah grapes. Outstanding intense aroma of black cherries and palma violets; ripe fruit adds a rich mouthfeel with spice, soft tannins, vanilla and cinnamon notes on the finish. Winner of many awards.
- Irreptible Malbec, DO Manchuela** **8.95** **11.95** **33.95**
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.
-  **El Enhebro Tinto, DO Valencia** **9.35** **12.55** **34.50**
This is deep in colour and flavour, thanks to the intensity of Garnacha Tintorera, but with bright floral notes and ripe red fruits - cherries and raspberries - from Monastrell which thrives in this part of Valencia. The wine truly expresses the beautiful balance of concentration and freshness from this part of Spain. Fabulous with pretty much any tapas.

-  **Vallemayor Crianza, DOCa Rioja** **34.95**
 This is a full bodied Crianza Rioja and very well balanced between a fruity bouquet and vanilla flavours resulting from its 12 months in both American and French oak barrels. A classic Riojan blend of 90% Tempranillo, 5% Mazuelo and 5% Graciano from the award winning boutique winery, Vallemayor. Aromas of black cherry and dark fruits, toasty notes from the wood and secondary sensations from the malolactic fermentation.
-  **Vega Real El Empecinado Roble,** **9.55** **35.90**
DO Ribera del Duero
 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 elegant 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** **35.95**
 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.
-  **Quinta de Aves, Tierra de Castilla** **35.95**
 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, 2017, DO Tierra Alta** **9.75** **36.95**
 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.
-  **O Mouro, Mencia, D.O. Ribeira Sacra** **9.95** **37.95**
 A superb example of the Mencia grape. From the north of Spain, this is juicy, fresh and vibrant, with aromas and flavours of wild strawberries, blackberries and dark cherry, with a gentle spiciness on the finish. This wine is all about the fruit and terroir.
-  **Beronia Crianza Edición Limitada, DOCa Rioja** **10.00** **38.95**
 An innovative Riojan wine with unique character due to the special selection of the very best Tempranillo grapes and slow fermentation with 12 months in oak barrels. Deep garnet colour with cherry tones. Complex on the nose with aromas of liquorice and camomile, and red and black fruits with chocolate and mineral tones. This is a real beauty.
-  **Barbara Palacios Puppi, 2018, DOCa Rioja** **38.95**
 A beautiful modern style, Rioja Alta wine from an internationally renowned wine-maker (of the Palacios family), with a blend of Tempranillo and Merlot. With the name inspired by the family dog, this is full of red fruits, think cherries and redcurrants. It is fresh, nicely balanced with rounded tannins and a pleasant long finish.
-  **Formiga, DOCq Priorat** **11.25** **41.95**
 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.
-  **Vallemayor Ceradilla 2019, DOCa Rioja** **11.75** **42.95**
 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.
2016 also available as a Magnum (1.5L) 89

-  **Viña Padre Rufete, 2016, D.O. Sierra de Salamanca** **43.95**
 A perfect combination of pure cherry and wild herbs, this is a supreme example of the rare and indigenous Rufete grape. Similar to a Pinot Noir with texture, and yet with a character of its own. This is a blend of Rufete with Garnacha, Aragones and Calabres grapes, from up to 80 year old vineyards, this handcrafted wine is unfiltered and unfined. It will dance all over your mouth, reminiscent of Olivia Newton-John when she burst on to the scene in Grease
- Detras de Casa Larga, DO Rias Baixas** **44.95**
 A most unusual red, coming from Albariño country, this is a blend of Mencia, Brancellao and Espadeiro, giving a dry, almost savoury red – a little lighter than a Californian Cabernet but richer and fuller than a Pinot Noir. Aged for 12 months in used French Oak barrels, with light red fruits, a hint of chocolate and a lovely mineral finish. Perfect with both seafood and grilled meats.
-  **Abadal 3.9 Reserva, 2017, DO Pla de Bages** **12.35** **45.95**
 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.
-  **Vallemayor Gran Reserva, 2010, DOCa Rioja** **45.95**
 Classic Rioja full of silky charm. Ripe and mature blackcurrant fruits entwine with soft tannins and hints of vanilla on the lingering finish. Superb value for money.
- Creu Celta, DOC Priorat** **48**
 A unique blend of Garnacha, Syrah and Merlot, the vineyard is in Salanques, one of the coolest terroirs in Priorat. Rich, complex and full bodied with opulent dark spicy fruit flavours, lifted by a fresh, mineral finish. A really exceptional Priorat
-  **Barbara Palacios Barbarot, 2015, DOCa Rioja** **49**
 An outstanding Rioja Alta from an internationally renowned wine-maker (of the Palacios family), with a blend of Tempranillo and Merlot, giving complex aromas with a multi-layered palate that is soft with a long aftertaste. Aged for 13 months in French oak, it has concentrated damson, blackcurrant and from the oak appear on a secondary level, diffused behind the fruit.
-  **Las Violetas, 2017, DO Cebreros** **55**
 A superb 100% Garnacha wine from Sierra de Gredos, North west of Madrid, this wine has big rich, juicy flavours of cherry and light red fruits, with a light minerality on the finish. Showing wonderful signs of ageing and soft, rounded tannins and texture, this is one elegant wine and will send you away skipping like Morecambe and Wise at the end of their show.
-  **Quinta Sardonía, Tierra de Castilla** **55**
 Fandiddlytastic, that's all that needs to be said! But here's a little more. From fields metres away from Ribero 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 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



Miguel Merino Reserva, 2016, DOCa Rioja 15.75 58

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.



PSI, 2013, D.O. Ribera del Duero 60



Peter Sisseck is an exceptional Danish winemaker, who fell in love with Ribera del Duero. He could see the huge potential of the very old bush vines, its poor soils and climate. So started the great Pingus dynasty, a wine of which was described by top critic Robert Parker, as "one of the greatest and most exciting young red wines I have ever tasted." Sisseck wanted to give back to the region and so PSI was born. He works closely with growers, showing them how to make the most of their ancient vines, by tending sustainably and producing small amounts of superb fruit. 'Capturing the soul' of Ribera del Duero, this is a very fine red. The 2013 is a beautiful colour, an intense plum, bright and lustrous. The nose presents very bright, fresh, crystalline, summer berry fruit, roses and violets to the fore, complemented by a more savoury layer, warm spice, grilled fennel and minerals. Peter has included 7% of Garnacha, which makes for a rounded texture, coated ripe tannins and a very approachable wine.



Clos Fonta, 2016, DOCq Priorat 18.95 73

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. *All our wine contains Sulphites (except Ginja Ninja)*

Moscatel


Capricho de Goya, DO Navarra **Glass 6.90** **Btl 40.95**
This stunning Capricho de Goya (Goya's 'Whim'), is pale caramel in colour and as a consequence of its seven years ageing, is fresh and greengagey with overtones of coffee, dates, menthol, figs, prunes, and green tobacco leaves. Superb accompaniment to any cream based dessert. **(500ml)**


Red dessert wines


Libamus Mencia, Tierra de Castilla **Glass 7.95** **Btl 43.95**
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 9.75**
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 5.55** **Btl 44.95**
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)**

 **Fernando de Castilla Antique Pedro Ximénez** **Glass 7.55** **Btl 52.95**
One sip and you will be forever under its spell. Aromas of coffee, liquorice, sweet tobacco, prunes, figs and raisins. A seductive, luscious and wonderful sherry with a lingering bonfire toffee finish. Ideal with chocolate desserts, ice creams and pastries as well as blue cheeses. **(500ml)**

 **Noé 30yo Pedro Ximénez** **Glass 7.85** **Btl 41.95**
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)**

soft drinks & water

Coca Cola, Diet Coke (Zero), Sprite (330ml)	3.75
Vichy Catalan Lima (0 calories flavoured sparkling water) (Lemon & lime)	3.95

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	2.95	3.95
Solan de Cabras sparkling water	3.25	4.50
Vichy Catalan sparkling water (500ml)		4.95

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	4.45
Raspberry Crush (sparkling)	4.45
Sicilian Lemonade	4.45
St Clements Lemonade (orange and lemon)	4.45
Wild Elderflower Bubbly	4.85
Hot Ginger Beer	4.45
Fresh Valencian Orange Juice	3.95
Fresh Navarran Tomato Juice	3.95

Bar Juices

Orange/Apple/Cranberry/Pineapple Juice	2.85
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Spanish soft drinks

Horchata – Valencian Tiger nut drink	3.65
Vichy Catalan Lima (0 calories sparkling lemon & lime)	3.95
Cacaolat – thick creamy chocolate milk drink from Barcelona (contains milk)	4.25

Beer

All our beer contains gluten, unless indicated otherwise

Beer Flights

Beers (Moritz, Alhambra Reserva, Guest Craft Beer) 6.95

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!

Draught	Caña (⅓ pt)	Half pint	Pint
Moritz (4.7%) <i>The oldest beer in Barcelona</i>	2.20	3.20	6.25
Alhambra Reserva (6.4%) <i>The taste of Granada (formerly known as Especial)</i>	2.45	3.65	6.95
Guest Craft Beer <i>This rotates often, ask your server for details</i>	2.35	3.40	6.75

Bottles (all bottles 330ml unless otherwise stated)

Alhambra Singular (Especial) (5.4%)	4.85
Alhambra Reserva 1925 (6.5%)	5.85
Estrella Damm (4.6%)	4.95
Estrella Galicia (4.7%)	4.95
Rosa Light craft lager from Mallorca with Citra hops (3.4%)	4.50
Mahou (5.1%)	4.95
Moritz (4.7%)	5.25
Estrella Daura (gluten free) (5.4%)	5.45
Victoria Malaga (4.8%)	4.95
Moritz Radler (2.8%) <i>Moritz with fresh lemon juice</i>	4.55

Alcohol Free

Moritz 0,0 <i>A non-alcohol version of Moritz, with no sugar</i>	3.95
Estrella Galicia 0 <i>A non-alcohol version of Estrella Galicia</i>	3.95
Moritz Torrada 0,0 <i>A non-alcohol, no sugar toasted malt lager</i>	4.65

Spanish Craft Beers

Socarrada (6%) <i>Craft beer made from rosemary & honey from Valencia</i>	7.85
Batela (4.0%) <i>Gluten free pale ale from Mala Gissona in San Sebastian</i>	7.20
Django (5.0%) <i>Wheat beer from Mala Gissona in San Sebastian</i>	7.20
Hofn Porter (5.1%) <i>Medium dark beer with chocolatey notes, San Sebastian</i>	7.20
Shackel Town (6.5%) <i>Strong IPA from Mala Gissona of San Sebastian</i>	7.70
Ocata (5.4%) <i>Light modern IPA from the Garage brewery in Barcelona</i>	7.70
P9 (4%) <i>Gluten free sour (raspberry & passion fruit) Weisse beer from Barcelona</i>	7.70
Soup (6%) 440ml <i>Hoppy, New England style IPA from the Garage brewery in Barcelo</i>	8.70

Cider

Avalon Spanish Cider (4.1%)	4.95
Maeloc Strawberry Cider (4%)	5.75
Maeloc Pineapple and Pear Cider (4%)	5.75
Trabanco Asturian Dry Cider (750ml) (6%)	12.95

Spanish Liqueurs

	<u>Single</u>	<u>Double</u>
Soberano Brandy	3.70	6.35
Veterano Brandy	3.70	6.35
Torres Brandy (10 year old)	4.10	7.25
103 Brandy	3.75	6.45
Carlos 1 Solera Gran Reserva Brandy	5.75	10.50
Lepanto Brandy	7.55	12.80
Lepanto PX Brandy (aged in PX sherry barrels)	8.55	14.95
Peinado 100 year old Brandy	16.55	30.90
Anis del Mono Dulce	4.20	7.45
Etxeko Pacharan	4.45	7.45
Licor 43	4.65	8.00
Orujo	4.00	7.50
Orujo de café (coffee)	4.20	7.60
Orujo de hierbas (herbs)	3.80	6.95
Ponche Caballero	3.80	6.95
Licorde Avellana (hazelnut) (<i>contains nuts</i>)	2.90	4.75
Licor de Bellota (acorn)	2.90	4.75
Licor de Manzana (green apple)	2.90	4.75
Licor de Melocoton (peach)	2.90	4.75
Melody Crema Catalana (<i>contains milk</i>)	4.65	8.55

Spirits

Absolut Vodka	3.45	5.90
Aperol	3.45	5.90
Bacardi	3.70	6.80
Baileys Irish Cream (<i>contains milk</i>)	3.45	5.90
Bounty Coconut Rum	3.65	6.10
Bounty Gold Rum	4.65	7.75
Bounty Dark Rum	4.85	8.00
Campari	4.25	7.25
Chairman's Reserve Spiced Rum	5.65	9.40
Cointreau	5.25	9.25
Disaranno Amaretto	4.25	7.25
Glenfiddich 12 yr old Single Malt	4.25	7.25
Jack Daniels	4.25	7.25
Jamesons Irish Whiskey	4.25	7.25
Ketel 1 Vodka	4.25	7.25
Ketel 1 Vodka Citron	4.65	8.65
Luxardo Sambuca	4.50	8.00
Nomad PX Whisky	4.90	9.00
Noilly Pratt	4.00	7.30
Jose Cuervo Tequilla	4.55	8.00
Sagatibia Cachaça	4.55	8.00
Southern Comfort	4.55	8.00
Tia Maria	3.45	5.90

Mixers

200ml bottle Coke/Diet/Lemonade	2.10
Orange/Apple/Cranberry/Pineapple Juice	1.75
Splash of Orange, Lime or Blackcurrant Cordial	0.75
Fevertree Tonic	2.10

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	2.95
Double Espresso	3.80
Cortado (<i>milk</i>)	3.65
Black Coffee	3.70
Café con leche (<i>white coffee</i>) (<i>milk</i>)	3.95
<i>Large</i>	4.95
Cappuccino (<i>milk</i>)	3.95
<i>Large</i>	4.95
Latte (<i>milk</i>)	3.95
<i>Large</i>	4.95
Café Bombon (<i>milk</i>)	3.95
Mocha (<i>milk</i>)	4.75

extra shot of coffee 85p

Hot Chocolate (<i>milk</i>)	5.25
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Why not have a plate of exquisite Spanish biscuits, turrón and sweets with your coffee/tea? Just 3.65 a person
(contains milk, nuts & gluten)

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 (<i>milk</i>)	2.75
Earl Grey	2.95
Moroccan Mint	2.95
Green Tea	2.95
Apple & Blackberry	3.50
Lemon and Ginger	3.50
Chai	3.50
Decaf	3.15

Liqueur coffees

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

Baileys coffee (<i>contains milk</i>)	7.95
Brandy coffee (<i>contains milk</i>)	7.95
Calypso coffee (Tia Maria) (<i>contains milk</i>)	7.95
Carajillo	6.60
French coffee (Cointreau) (<i>contains milk</i>)	7.95
Irish coffee (<i>contains milk</i>)	8.50
Licor 43 coffee (<i>contains milk</i>)	8.75














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

	Glass	1L jug
Sangría (contains sulphites) <i>Red wine, brandy, orange, fruit</i>	5.95	18.95
Cava Sangría (contains sulphites) <i>Cava, triple sec, cranberry, lime</i>	6.45	20.50
White Wine Sangria (contains sulphites) <i>White wine, apple schnapps, triple sec, peach puree, passion fruit</i>		19.50

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

All 13.95

-  **43 Sours**
Licor 43, lemon, egg white (contains eggs)
-  **Bellota Alexander**
Soberano brandy, Licor de Bellota, Licor de Avellana, Cream (contains milk & nuts)
-  **Catalan Negroni**
Casa Mariol Negre Vermut, Port Vell Gin, Campari (contains nuts)
-  **Chairman's Old Fashioned**
Chairman's Reserve Spiced Rum, brown sugar, bitters
-  **Caballero Margarita**
Ponche Caballero, Tequila, lime, syrup
-  **Lunyatini**
Palma Mallorcan Gin, Petroni vermouth
-  **PX Manhattan**
Jack Daniels, Yzaguirre Vermut, El Candado PX, Bitters
-  **Sangre de Maria**
Absolut vodka, Palo Cortado, tomato, Tabasco, Henderson's Relish, spices
-  **Saula Espresso Martini**
Absolut Vodka, Pazo Cafe Orujo, Cafe Saula Espresso, Syrup
-  **Strawberry Clover Club**
5th Fire Red Fruits gin, Gomme, egg white, strawberry (contains eggs)
-  **Tiojito**
Tio Pepe Fino, Bounty dark rum, lime, mint, brown sugar, lemonade
-  **Turkish Delight**
Absolut vanilla vodka, cacao, rose
-  **Walk down the Ramblas**
Bounty Gold Rum, Bounty Coconut Rum, lime, Pineapple, Grenadine, Passion fruit

Classic Cocktails

We have a full range of spirits, juices, syrups and all the ingredients to make virtually all of the classic cocktails. Please just tell our staff what your favourite is or what you would like, and we will do the rest!

11.95-12.95

Alcohol-free Cocktails

- Gaudi orange juice, cranberry juice, grenadine** **6.25**
- Virgin Apple Mojito apple, apple juice, mint, soda** **6.75**
- Virgin Passion Fruit Mojito passion fruit, mint, soda** **6.85**
- Virgin Strawberry Mojito strawberries, mint, soda** **6.85**