



We have selected some of the best wines to accompany your dessert, alternatively please refer to our wine list for an extensive selection of dessert wines, Spanish liqueurs and sherries.

### Chocolate and churros **g m v** £6.50

Straight from the streets of Barcelona. Home-made churros, sprinkled with cinnamon and sugar, with a cup of extra-thick hot chocolate, perfect for dunking! *(available Vegan with non-dairy milk)*

### Tarta de Santiago **m n a v** £7.75

Literally meaning 'cake of St. James', from Galicia. Delightfully rich and dense almond cake. Served with Cheshire Farm vanilla ice-cream.

### Crema Catalana **m a v** £7.75

The ubiquitous Catalan dessert. Silky smooth Catalan custard infused with orange peel and cinnamon, with a burnt sugar crust.

### Burnt Basque Cheesecake **g m n a v** £8.95

Luscious, creamy, eggy and rich baked cheesecake, made famous by La Viña in San Sebastian. Served with raisins soaked in PX sherry.

### Catalan Ice Cream Sundae **g m n a v** £8.95

Cheshire Farm vanilla ice cream, Vicens Turrón and raisins infused with PX sherry.

### Selection of Cheshire Farm ice creams and sorbets **m a v** £7.75

Three scoops of your choice. Ask your server for today's flavours. *(Sorbets are vegan)*

### Lunya Sharing Dessert Platter **g m n a v** £24.95

A very special selection of our desserts. Perfect for 2-4 people who want a taste of our fabulous range of desserts: Burnt Basque Cheesecake, Crema Catalana, Chocolate and Churros & Tarta de Santiago.

### Cheese platter **g m n a**

Your choice of a cheese platter of 1, 2 or 3 cheeses from our extensive range of over 40 of the best Spanish cheeses, with accompaniments. Come and choose them from the deli counter if you like! **Check out our cheese list for our huge selection and pricing.**

**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

**g** Gluten, **m** Milk, **n** Nuts and **v** Vegetarian. **a** indicates that other allergens are also present.

Please refer to our full allergen matrix sheet for details.









# Drinks




## Coffee



We import our own coffee direct from the award winning Café Saülá 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 Colombia, roasted in Barcelona and served in Liverpool!

Espresso	£2.95
Double Espresso	£3.80
Cortado 	£3.65
Black Coffee	£3.70
Café con leche (white coffee) 	£3.95
	Large £4.95
Cappuccino 	£3.95
	Large £4.95
Latte 	£3.95
	Large £4.95
Café Bombon 	£3.95
Mocha 	£4.75
extra shot of coffee 85p	
Hot Chocolate 	£5.25




(Non-dairy milks available - supplements apply)

Why not enjoy a plate of exquisite Spanish biscuits, turrón and chocolate with your coffee/tea?    

£3.50 extra per person



## Liqueur coffees


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

Baileys coffee 	£7.95
Brandy coffee 	£7.95
Calypso coffee (Tia Maria) 	£7.95
Carajillo	£6.60
French coffee (Cointreau) 	£7.95
Irish coffee 	£8.50
Licor 43 Coffee 	£8.75

## 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 – A blend of large, hand-picked Indian Assam, and Sri Lankan Ceylon 	£2.75
Earl Grey – a light and fruity Ceylon tea with bergamot oil, orange peel and calendula petals 	£2.95
Moroccan Mint – a blend of peppermint leaves and large, hand-rolled green tea	£2.95
Green Tea – Yunnan tea leaves are smooth and with a light grassiness	£2.95
Apple & Blackberry – light fruity blend	£3.50
Lemon and Ginger – a spicy blend of ginger pieces, apple, lemon verbena, hibiscus, rosehip, lemon peel, natural lemon oil	£3.50
Chai – A great Masala Chai mix of assam, cardamom, cinnamon, pepper, cloves, and ginger	£3.50

Decaf – made with the CO2 method, this is an easy drinking black tea made with Ceylon leaves which gives a background fruitiness 

£3.15

## Dessert wines

Capricho de Goya Moscatel	£6.90
Libanus Mencia	£7.95
Matusalem Oloroso	£9.75
El Candado Pedro Ximénez	£5.55
Don PX Dulce de Pasas, 2019	£7.75
Fernando de Castilla Antique Pedro Ximénez	£7.55
Noé 30yo Pedro Ximénez	£7.85
Don PX Gran Reserva, 1994	£10.95