



Catalonian Deli, Bar & Restaurant

LUNCHTIME TAPAS MENU

3 Tapas for **18.95**

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

Catalan Rarebit our take on Welsh rarebit, made with Ermesenda cheese, cheddar and Asturian cider, topped with Membrillo cubes and Henderson's Relish **m g a**

Roasted Carrots in harissa and maple syrup on whipped Feta with pimentón and Ras al Hanout dusted crispy chickpeas (+ 1.50 supplement) **m a v**

Chestnut mushrooms Chestnut mushrooms pan fried in our fabulous Arbequina olive oil with asparagus shavings **a** **g** **a** (add Serrano ham 1.4)

Patatas bravas with spicy tomato sauce and allioli **a v**

Tortilla freshly made daily, a slice of Spanish potato and onion omelette **a v**

Escalivada traditional Catalan dish of grilled Mediterranean vegetables, including aubergine, onion, courgette and peppers on a bed of Romesco sauce **n a** **g** **a**

Garbanzos middle eastern spice infused chickpea stew with butternut squash, almonds and apricots **n a** **g** **a**

Padrón peppers small Galician green peppers, mostly mild, sometimes hot **a** **g** **a**

Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing **a v** (add Bonito tuna and eggs **a** 1.75)

Ensaladilla (previously Russian salad) mixed vegetables in mayo with breadsticks (add Bonito tuna 1.2) **g a v**

Hummus chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread **g a** **g** **a**

Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly **m g a v**

Sun dried sweet cherry tomatoes in herbs **g** **a** **g** **a**

Morcilla Cojones fragrant black pudding balls, coated in cornflakes, deep fried and served with an orange blossom honey and pomegranate molasses sauce **g a**

Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with smoked chorizo & morcilla, topped with spiced red cabbage **g a**

Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey **a**

Bomba a classic from Barcelona. Spicy meat centre, wrapped with creamy potato, breadcrumb and deep-fried, served with a spicy bravas sauce and allioli **m g a**

Crispy chicken our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip (+ 1.75 supplement) **m g a**

Albóndigas pork and beef meatballs in a rich tomato sauce

Croquetas ask your server for today's flavour **m g a**

Catalan country pork pâté, apricot chutney & crackers **m g a**

Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved

Seabass pan fried and served on a Langoustine bisque with Hispi cabbage and crispy chorizo (+ 2.50) **m a**

Chipirones the definitive Spanish tapa. Tiny baby squid, floured and deep fried until crisp. Served with lemon and allioli (+ 2 supplement) (add Salt & Pepper option + 1 supplement) **g a**

Calamari fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter with allioli (+ 2 supplement) **g a**

Mejillones Menai mussels cooked with Asturian cider and chorizo **a**

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

Marisco salad Surimi crabsticks, prawns, mayo; a tapas bar staple all over Spain **g a**

Piquillo Peppers stuffed with Bonito tuna, creamed cheese and cornichons **m a**



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.

Charity Donation

To support local charities, we add on a voluntary £1 to each bill. If you would like this removed, please just tell your server.

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, **V** Vegetarian and **☑** Vegan. **A** 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, 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 since the beginning and can never thank you enough - it's why we are still here x

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

