






















BREAD & SNACKS

Mixed olives and encurtidos  	4.95
Giant Gordal olives stuffed with orange and chilli flakes  	5.50
Roasted Catalan almonds  	5.95
Habas Picantes spicy baked baby broad beans  	4.85
Kikones salted baked giant corn  	4.85
Catalan tomato bread on Coca bread from Barcelona  	5.45
Pan allioli made with Coca bread from Barcelona  	5.45
Bread, oil and vinegar  	5.45
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread  	4.35







**Please note that we also stock gluten free bread*

SHARING DELI PLATTERS






Our large deli platters give you the opportunity to try our wonderful range of deli produce, perfect to share amongst 2-4 people.

Giant mixed deli plank	29.95
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks    	
Artisan cheese platter    	17.95
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments or you choose your own	
Mixed deli platter    	20.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli veg platter    	17.95
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
Deli vegan platter - A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter  	16.95
Ibérico meat platter 	22.95
Lomo, salchichón, fuet and chorizo	

FISH TAPAS

Seabass pan fried and served on a Langoustine bisque with Hispi cabbage and crispy chorizo  	10.95
Calamari fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter with allioli  	9.95
Mejillones mussels cooked with Asturian cider and chorizo 	8.75
Gambas Pil Pil sweet Argentinian red prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic 	10.95



From the Deli

Marisco salad Surimi crabsticks, prawns, mayo, a superb tapas bar staple all over Spain  	7.35
Piquillo Peppers stuffed with Bonito tuna, creamed cheese and cornichons  	7.75
Boquerones stunning marinated anchovies from Pujadó Solano, Cantabria's leading anchovy curer, served with Spanish potato crisps 	8.95

MEAT TAPAS























Ibérico Bellota Sobrasada a luxurious chorizo style pate, lightly grilled, whipped goats cheese and orange blossom honey  	9.45
Estofado our take on a Catalan classic. Slow roasted beef in a glossy and rich jus infused with orange and cinnamon, on a creamy cauliflower purée  	9.85
Morcilla Cojones fragrant black pudding balls, coated in cornflakes, deep fried and served with an orange blossom honey and pomegranate molasses sauce  	8.95
Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with chorizo & smoked morcilla, topped with spiced red cabbage  	8.95
Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey 	8.95
Albóndigas pork and beef meatballs in a rich tomato sauce 	8.45
Crispy chicken our signature chicken strips (inspired by Albert Adrià) coated in broken potato crisps with our special seasoning & Catalan Dip  	8.95
Croquetas ask your server for today's flavour  	8.75

From the Deli









Catalan country pork pâté , apricot chutney & crackers 	7.95
Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (60g)	9.95
Sliced Alejandro chorizo	8.45
Sliced Teruel lomo	8.95
Sliced Salchichon de Vic	11.95
5J Ibérico Jamón de Bellota from the very best Acorn fed pigs roaming wild in Jabugo, D.O.P (50g) 	21.95

VEGETABLE TAPAS

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

Catalan Rarebit our take on Welsh rarebit, made with Ermesenda cheese, cheddar and Asturian cider, topped with Membrillo cubes and Henderson's Relish  	7.95
Roasted Carrots in harissa and maple syrup on whipped Feta with pimentón and Ras al Hanout dusted crispy chickpeas  	8.60
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps  	9.95
Chestnut mushrooms pan fried in our fabulous Arbequina olive oil with asparagus shavings   <i>add Serrano ham</i>	7.95
Patatas bravas with spicy tomato sauce and allioli  	1.40
Dirty bravas patatas bravas with Catalan dip, chorizo, cheese and crispy onions 	7.25
Tortilla freshly made daily, a slice of Spanish potato and onion omelette  	9.50
Escalivada Catalan dish of grilled Mediterranean vegetables, including aubergine, onion, courgette and peppers on a bed of Romesco sauce  	6.95
Garbanzos middle eastern spice infused chickpea stew with butternut squash, almonds and apricots  	7.99
Pan-fried tenderstem broccoli on a bed of Romesco sauce, topped with toasted hazelnuts  	8.25
Cauliflower al Moro deep fried cauliflower florets drizzled with a Moroccan inspired sauce, pomegranate molasses and pomegranate seeds  	8.25
Padrón peppers small Galician green peppers, mostly mild, sometimes hot 	8.25

From the Deli

Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing   (<i>add Bonito tuna and eggs</i> 	6.95
Hummus chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread  	1.75
Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly  	7.25
Sun dried sweet cherry tomatoes in herbs 	8.95

Lunya
lita

TAPAS BANQUETS

Tasting Banquets

32.9 per person

Mixed Olives
Kikones
Mixed Ibérico 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

43.9 per person

Habas picantes
Giant Gordal olives
5J Ibérico Bellota Jamon
Torta de Pasqualete cheese and breadsticks
Catalan tomato bread
Estofado
Deep fried Monte Enebro (goats cheese)
Seabass with Langoustine Bisque
Gambas Pil Pil
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?

Seafood Paella ⓐ

18.95 per person

Vegetable Paella 🌱 ⓐ

18.25 per person

Mixed Paella ⓐ

18.95 per person

Arroz Negro ⓐ

18.95 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. All fried food is fried in a vegetable oil made from soya beans and contains soya.

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

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.

Welcome to Lunyalita, a true family run and independently owned business. We are very proud (in Lunya) 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, Edge's of New Ferry for our meat and Hogans of Liverpool.

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

