



### 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.lunyalita.co.uk](http://www.lunyalita.co.uk)

### Card Payment Preferred

If you can, please pay by card or phone app. It makes a huge difference to our staff safety, working hours and ultimately cost to the business. We do take cash - but we much prefer card.

### Charity Donation

To support local charities, we add on a voluntary £1 to each bill. In just on two years of doing this, we have raised over £100,000 for local charities. We have a poster at the bar with details of current charities we are supporting. Thank you so much for this support. If you would like this removed, please just tell your server. It's not a problem.

### 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 and ⓐ 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.

*Welcome to 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. Lunyalita 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**



# LUNCH MENU


(available Sunday – Friday, 12-5pm,  
bank holidays & special events excepted)


## MENÚ RÀPID




*Choose from 1 tapa below, plus a choice of Patatas Bravas or Mixed Salad, plus a bottle of Moritz beer / 125ml glass of house wine / soft drink 15.95*



### Tapas Choice




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

**Albóndigas** succulent home-made pork and beef meatballs in a rich tomato sauce 



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

**Garbanzos** chickpea, roast butternut squash & apricot stew infused with Ras al Hanout, served with almonds   

**Cauliflower** deep fried cauliflower florets drizzled with a Moroccan inspired sauce, pomegranate molasses and pomegranate seeds   

**Escalivada** the classic Catalan dish. Plancha grilled mediterranean vegetables (including onion, aubergine, courgette and peppers) served on a bed of Romesco sauce   

**Padrón Peppers** small Galician green peppers, mostly mild, sometimes hot, fried and topped with Maldon salt  

**Mushrooms** pan fried mushrooms in our fabulous olive oil with asparagus shavings  



*Lunya  
lita*




## SANDWICHES


*Sandwich plus a choice of soup / chips / salad 13.50*





*Sandwich 9.50*



All of our sandwiches are served on our Catalan Coca bread from Cal Mossèn




**Grilled Chorizo** our own recipe, mildly spicy and smoky chorizo from Logroño, grilled to perfection and served with roasted Piquillo peppers and rocket  

**Grilled Sobrasada** Ibérico de Bellota Sobrasada (similar to a chorizo pate) from the acorn-fed pigs, melted into the bread with whipped goats cheese and a light drizzle of orange blossom honey. Pure, oozy hedonism   

**BLT** Edge's own back bacon from rare breed pigs, grilled and served with lettuce, sliced tomato and mayonnaise  

**Grilled Cheddar & Manchego Cheese** a cheese lover's delight. Manchego and mature Cheddar cheese grilled and melted into the bread and topped with our own unctuous red onion chutney    

**Escalivada** roasted aubergine, courgette, onions and peppers served with chef's own hummus  

**Tortilla & Allioli** the Spanish classic. Chef's own tortilla, sliced and layered with our own garlicky allioli   

All of our sandwiches can be served on gluten free bread

**On their own**

**Soup of the Day 7.50**

**Home-made Chips 5.50**

**Mixed Salad 6.95**