

## GOAT'S MILK CHEESE <sup>Ⓜ</sup>

**Garrotxa** – mild Catalan cheese with a mushroomy crust <sup>Ⓟ</sup>  
**Monte Enebro** – regal soft lemony goat's cheese, twice World Cheese of the Year from Ávila <sup>Ⓟ</sup>

**Murcia al Vino** – wine soaked mild goat's cheese from Murcia <sup>Ⓟ</sup>

**Olavidia** – intensely creamy and soft cheese from Andalucia with an ash layer in the centre. Winner of the 2021 World Cheese of the Year

**Musgo Lavado** – rind washed goat's milk cheese from Ávila, giving a strongly flavoured cheese with fruity notes

**Santa Gadea** – strong Camembert-style organic cheese, nutty with a mild blue after-taste, from Burgos <sup>Ⓟ</sup>

## COW'S MILK CHEESE <sup>Ⓜ</sup>

**Ermesenda** – soft buttery and nutty cheese from Catalunya

**Mahón** – pimentón and oil rubbed sharp cheese from Menorca

**San Simon** – naturally smoked cone shaped Galician cheese <sup>Ⓟ</sup>

**Montgomery Cheddar** – strong robust Cheddar, best in the UK by far <sup>Ⓟ</sup>

**Puig Pedros** – semi-hard unpasteurised Cows cheese from Catalunya, nutty notes with a sharp finish

## BLUE CHEESE <sup>Ⓜ</sup>

**Valdeón Picos Blue** – cave cured in sycamore leaves, mid strength <sup>Ⓟ</sup>

**Cabrales** – the strongest blue cheese in the world!

**La Peral** – mild creamy blue cheese from Asturias <sup>Ⓟ</sup>

**Gamoneu** – the enigma cheese of Asturias, a blue cheese that isn't blue but sought after by cheese connoisseurs the world over. Sweet to the taste, followed by a nuttiness, then very sharp and finally a delicate blue aftertaste. It's sensational

## FRUIT ACCOMPANIMENTS (1 PER CHEESE) <sup>Ⓜ</sup>

Membrillo – Quince jelly, Date and almond wheel <sup>🌱</sup>

Fig and almond wheel, Sweet and sour figs <sup>🌱</sup>

Fig and cinnamon relish <sup>🌱</sup>

Red onion marmalade, Piccalilli <sup>🌱</sup>

Apricot & cranberry chutney <sup>🌱</sup>

Orange blossom honey <sup>🌱</sup>

Chestnut honey <sup>🌱</sup>

## LARGE SHARING CHEESES <sup>Ⓜ</sup> <sup>Ⓟ</sup> <sup>🌱</sup>

These are all whole soft cheeses which make perfect centrepieces for between 2-6 people sharing; all are served with breadsticks for dipping

**Torta de Cañarejal** – a soft, acidic ewe's milk cheese 23

**Half a Torta de Cañarejal** – a soft, acidic ewe's milk cheese 12

**Pasqualete Retorta** – very soft, buttery ewe's milk cheese from Extremadura 17

**Torta del Barros** – unctuous, nutty, pungent, buttery scooping cheese from Extremadura \*serves 20-40 99

## Cured Fish

We have a stunning range of canned and cured seafood from our deli shelves, including:

**Mejillones** mussels in escabeche

**Morillo** char grilled Red Tuna neck from Gueyumar

**Navajas** razor clams cooked over coals

**Zamburiñas** tiny queen scallops from the Rias Baixas in a traditional sauce

**Pulpo** sliced octopus in a pimentón infused olive oil

**Berberechos** glorious cockles from Galicia

**Sardinillas** tiny sardines, full of flavour

**Cold smoked sardines** light and delicately smoked

**Cold smoked anchovies** large plump anchovies from the Cantabrian sea, lightly smoked

*Ask your server for pricing*

*If there are other deli products you would like at the table, please ask your server to see what is possible. Pricing will reflect the addition of VAT and restaurant costs*

## 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 <sup>Ⓜ</sup> Gluten, <sup>Ⓜ</sup> Milk, <sup>Ⓜ</sup> Nuts and <sup>Ⓜ</sup> 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. <sup>🌱</sup> Vegetarian and <sup>🌱</sup> 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.

## Tips

All tips received (including those left on card), are fully distributed to every member of our team - without any deductions, whatsoever. You can confidently give tips and know that our team benefit, 100%, from your generosity. We do not add a service charge to your bill, with the exception for large groups of 8 or more people, where we add an optional 10% service charge. Please consult our website for full details of our tips policy. 😊

## Deli discount

Fill in your feedback card and use it in the deli before you go to get 10% off (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](http://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. 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.



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Catalonian Deli, Bar & Restaurant

*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, 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.*

*Buen provecho and bon profit!*

**Peter and Elaine Kinsella  
and the whole Lunya team**

## DELI EXTRAS

Our deli is a cornucopia of fabulous products from across Spain, whether that is our extensive range of cheese, meats or olives. We also have a superb range of cured fish from Spain's leading conservas companies. Some of the very best seafood comes out of tins in Spain. Here we list our most popular products, but if there is something you love on or shelves, ask your server and we will see if it is possible to open it up and serve it to you.

## Olives and Eneuridos <sup>Ⓜ</sup> <sup>🌱</sup> All 3.95

*all of our olives are stone-in unless specified 'pitted' or are stuffed*

**Mixed marinated olives** – a mix of everything

**Marinated Manzanilla olives** – in a marinade of garlic, fennel and chilli

**Marinated Arbequina olives** – strong Catalan olives with fennel and garlic

**Manzanilla olives** – juicy green Andalusian olives

**Verdial olives** – cracked green olives with paprika and oregano

**Empeltre olives** – black Catalan olives marinated in oregano

**Arbequina olives** – tiny Catalan olives, full of flavour

**Giant Gordal olives** – stuffed with fresh orange and chilli flakes (4.95)

Red pepper stuffed Manzanilla olives

**Pickled garlic** – crispy and flavoursome with no garlic breath!

**Giant caperberries** – crunchy with a mild nutty flavour

**Cornichons** – small, sweet and crunchy pickled gherkins

**Guindilla chillies** – sweet and sour pickled mild green chillies

## Snacks

**Habas Picantes** spicy baked baby broad beans <sup>Ⓜ</sup> <sup>🌱</sup> 3.95

**Kikones** salted baked giant corn <sup>Ⓜ</sup> <sup>🌱</sup> 3.95

**Torreznos** Spanish pork scratchings <sup>Ⓜ</sup> 5.65

**Spanish potato crisps** with spicy Espinaler hot sauce <sup>Ⓜ</sup> <sup>🌱</sup> 4.35

**Roasted Catalan almonds** <sup>Ⓜ</sup> <sup>🌱</sup> <sup>🌱</sup> 5.95

## Cheese

We have the largest selection of Catalan and Spanish cheese in the world, outside of Spain. Choose from our full range of international award winning cheeses from the deli counter. Many of our cheeses are unpasteurised. Please tell your server if you are pregnant or cannot eat unpasteurised cheese. Just choose your portion size and we will serve you fabulous cheese with Catalan fruit accompaniments. <sup>Ⓟ</sup>

Small (1 cheese) 10.95

Medium (2 cheeses) 14.95

Large (3 cheeses) 18.95

## SHEEP'S MILK CHEESE <sup>Ⓜ</sup>

**Semi-curado Manchego** – 3-4 months semi-curado Manchego <sup>🌱</sup>

**Ojos de Guadiano Manchego** – 8 months curado Manchego

**Vicente Pastor Zamorano** – long cured (16 months), similar to Pecorino

**Rosemary Manchego** – strong cured cheese wrapped in pork lard and rosemary leaves

**Idiazábal** – very lightly smoked Basque cheese

**Honey & Oregano Manchego** – long cured Manchego combining glorious sweetness and herby notes <sup>🌱</sup>

**Grazalema** – very strong 12 months cured, wrapped in wheatgerm and pork lard <sup>Ⓜ</sup> <sup>Ⓟ</sup>

**Torta de Barros** – very soft fragrant torta style cheese from Extremadura <sup>🌱</sup>

**Roncal** – long matured strong cheese from Navarra

**Payoya Oloroso** – mature cheese soaked in Oloroso sherry, for deep and intense flavours <sup>Ⓜ</sup>

**Pastura with truffles** – soft creamy cheese from Extremadura with crushed Italian black truffles <sup>Ⓟ</sup> <sup>🌱</sup>

**Abuelo Rupuerto** semi-soft, pungent ewe's milk cheese with washed rind; nutty and creamy on the palate

## BREADS & SNACKS

Mixed olives and encurtidos ⓐ 🌱	3.95
Giant Gordal olives stuffed with orange and chilli flakes ⓐ 🌱	4.95
Roasted Catalan almonds ⓐ 🌱 🌿	5.95
Habas Picantes spicy baked baby broad beans ⓐ 🌱	3.95
Kikones salted baked giant corn ⓐ 🌱	3.95
Pa amb Tomaquet traditional tomato bread on Coca bread from Barcelona 🌱 🌱	4.95
Pan allioli made with toasted Coca bread from Barcelona, topped with garlic butter 🌱 🌱 🌿	4.95
Traditional Pan allioli toasted sourdough bread with a pot of home-made allioli 🌱 🌱	4.95
Bread, oil and vinegar ⓐ 🌱 🌱	4.95
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread 🌱 🌱	3.95

\*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 ⓐ 🌱 🌱 🌿	31.95
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks	
Artisan cheese platter ⓐ 🌱 🌱 🌿	18.95
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments or check our blackboard section and choose your own	
Mixed deli platter ⓐ 🌱 🌱 🌿	21.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli veg platter ⓐ 🌱 🌱 🌿 🌱	19.50
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
Deli vegan platter ⓐ 🌱 🌱 🌱	18.75
A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter	
Spanish cured meat platter ⓐ	23.95
A selection of Spain's superb artisan charcuterie including Lomo, salchichón, fuet and chorizo	
Ibérico Bellota meat platter ⓐ	33.95
A selection of the very best charcuterie from Spain's acorn fed black hooved pigs including 5J Jamon, bellota chorizo, bellota salchichón, bellota morcilla	

## 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
Mixed Paella ⓐ	18.95 per person
Vegetable Paella ⓐ 🌱	18.25 per person
Arroz Negro ⓐ	18.95 per person

## MEAT TAPAS

Xiringuito Alitas Straight from Barcelona's beach bars	8.95
Chicken Wings in a sticky glaze of cumin, pimentón, tamarind and membrillo ⓐ	
Ibérico Bellota Sobrasada a luxurious chorizo style pate, lightly grilled and served with whipped goats cheese and orange blossom honey ⓐ 🌱 🌱	9.95
Bavette Moruno flank steak from Galician ex-dairy cattle, (full of flavour with a good chew to it) in Moruno spices, flash fried and served on a bed of Babaganoush, caramelised Murcian red peppers and drizzled with Chimichurri ⓐ	11.95
Secreto glorious cut of Ibérico Bellota Pork shoulder, with beautifully layered fat, slow cooked, sous vide, and seared on the plancha with Chicharones spices, served with roasted garlic and bean puree and drizzled with pomegranate molasses ⓐ	13.50
Morcilla Cojones fragrant black pudding balls, coated in cornflakes, deep fried and served with an orange blossom honey and pomegranate molasses sauce ⓐ 🌱	9.45
Bomba a classic from Barcelona. Spicy meat centre, wrapped with potato, breadcrumb and deep-fried, served with a spicy bravas sauce and allioli ⓐ 🌱 🌱	8.75
Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with smoked chorizo & morcilla, topped with red cabbage ⓐ 🌱	9.40
Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey ⓐ	9.40
Albóndigas our luscious home-made pork and beef meatballs in a rich tomato fritada sauce ⓐ	8.95
Crispy chicken our signature chicken strips (inspired by Albert Adria), strips of chicken marinated in buttermilk and coated in a broken potato crisp crumb coated with our house spice blend and served with our glorious Catalan dip ⓐ 🌱 🌱	9.45
Croquetas quite simply, balls of pure joy - the famous tapa bar staple (ask your server for today's flavour) ⓐ 🌱 🌱	9.25
Carpaccio of cured, smoked beef the finest Cecina from León with a horseradish cream ⓐ 🌱	9.95
Catalan country pork pâté, apricot chutney & crackers ⓐ 🌱	8.50
Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (80g)	8.95
Sliced Alejandro chorizo ⓐ	8.95
Sliced Teruel lomo	9.50
Sliced Salchichon de Vic	12.75
5J Ibérico Jamón de Bellota Cinco Jotas, spain's very best ham from the Acorn fed pigs roaming wild in Jabugo, D.O.P (50g) ⓐ	23.50
Sliced Chorizo Ibérico de Bellota	14.95
Sliced Salchichón Ibérico de Bellota	14.95
Sliced Ibérico Bellota Morcilla cured Spanish black pudding from acorn fed pigs ⓐ	10.75

## FISH TAPAS

Seabass pan fried and served on a bed of fancy Patatas a lo Pobre (sautéed new potatoes, red peppers, onions and black olives) ⓐ	11.75
Chipirones the definitive Spanish tapa. Tiny baby squid, floured and deep fried until crisp. Served with allioli ⓐ 🌱 add Salt & Pepper option	9.90 1.00
Calamari fresh calamari from Wards of Birkenhead, deep fried in beer batter with allioli ⓐ 🌱	10.65
Mejillones mussels steamed with white wine, shallots and parsley with fumet de pescado ⓐ	9.40
Gambas Pil Pil sweet Argentinian red prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic ⓐ	11.75
Marisco salad Surimi crabsticks, prawns, mayo, a superb tapas bar staple all over Spain ⓐ 🌱	7.85
Piquillo Peppers stuffed with Bonito tuna, creamed cheese and cornichons ⓐ 🌱	8.30
Boquerones stunning marinated anchovies from Pujadó Solano, Cantabria's leading anchovy curer, served with Spanish potato crisps ⓐ	9.60
Salted anchovies glorious intense umami flavours from Pujadó Solano, Cantabria's leading anchovy curer ⓐ	10.65
Smoked anchovies small Mediterranean anchovies, hot smoked over oak chippings, served with membrillo ⓐ	9.95
Mojama air dried tuna loin, served with smoked olive oil and almonds ⓐ 🌱	11.95

## SPECIAL BIG MEALS TO PRE-ORDER

These all require a minimum of 48 hours advance ordering for that extra special visit. These are all only available at Lunya, Hanover street. Ask your server for further details. Advance payment required.

### Cochinillo

We import baby suckling pig from Segovia and serve it in true Spanish style with the whole pig at the table, carved only with plates by our skilled staff – the most amazing pork you are likely to taste with crackling as thin as a piece of card.

One suckling pig will feed between 6-9 people and is perfect for groups and special occasions. They cost £325 and include roast potatoes, vegetables and gravy. For an additional £20 a person, we can offer a range of tapas starters, dessert and coffee to make it a true feast, or just order your own on the day.



### Txuleton

A whole (approx) 1kg steak from ex-dairy cattle in Galicia and the Basque Country. Bone on with sensational fat and an believably full flavoured meat, with a wonderful chew. Grilled on the plancha, served rare (unless you insist) and served with home-made chips and padron peppers. Wonderful for 2 to share. Priced at just £99.



### Moritz Chicken

A whole chicken served whole at the table. Marinated in a fabulous recipe from Fabrica Moritz in Barcelona, and roasted over a can of Moritz beer. This produces the juiciest chicken and the most sensational sauce. We bring the chicken whole to the table, before cutting up into 10 pieces. Perfect for 2-4 to share as a large dish or for up to 8 to have as tapas portions alongside other dishes. £28.95 for the whole chicken.



## 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 ⓐ 🌱 🌱	8.50
Roasted Carrots in harissa and maple syrup on whipped Feta with pimentón and Ras al Hanout dusted crispy chickpeas ⓐ 🌱 🌱	8.50
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps ⓐ 🌱 🌱	10.65
Chestnut mushrooms pan fried in our fabulous olive oil with asparagus shavings ⓐ 🌱 add Serrano ham	7.75 1.40
Patatas bravas the very best crispy potatoes with spicy tomato sauce and allioli ⓐ 🌱	7.75
Dirty bravas patatas bravas with Catalan dip, chorizo, cheese and crispy onions ⓐ 🌱	10.25
Tortilla freshly made daily, a slice of Spanish potato and onion omelette ⓐ 🌱	7.25
Escalivada Catalan dish of grilled Mediterranean vegetables, including aubergine, onion, courgette and peppers on a bed of Romesco sauce ⓐ 🌱 🌱	8.55
Cocido de Verduras creamy white Alubias beans with peas, baby broad beans and mint in a light vegetable broth, topped with crushed hazelnuts ⓐ 🌱 🌱	7.95
Garbanzos a classic tapa of nutty Navarran chickpeas with Spinach, garlic and smoky cumin spices ⓐ 🌱	8.50
Pan-fried tenderstem broccoli on a bed of Romesco sauce, topped with toasted hazelnuts ⓐ 🌱 🌱	8.65
Cauliflower Frituras in a cumin, paprika and fennel seed spiced batter, served with Mojo Rojo dip ⓐ 🌱 🌱 🌱	8.45
Padrón peppers small Galician green peppers, mostly mild, sometimes hot ⓐ 🌱	7.50
Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing ⓐ 🌱 (add Bonito tuna and eggs ⓐ) 1.75	6.95
Ensaladilla (previously known as Russian salad) the incredibly popular tapa of mixed vegetables in mayo with breadsticks ⓐ 🌱 🌱 (add Bonito tuna ⓐ)	7.25 1.20
Hummus chef's recipe hummus, with crispy chickpeas in Ras al Hanout spices, served with flatbread ⓐ 🌱 🌱	7.75
Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly ⓐ 🌱 🌱 🌱	10.95
Sun dried sweet cherry tomatoes in herbs 🌱	6.25

## TAPAS TASTING BANQUET

### 39 per person

- Mixed Olives
- Kikones
- Mixed Ibérico Meat & Cheese Platter
- Pa amb Tomaquet
- Bavette Steak Moruno
- Padrón Peppers
- Calamari a la Romana
- Sauteed mushrooms with asparagus shavings
- Sobrasada with whipped goats cheese & honey
- Patatas Bravas

Please note: All people on a table must have a banquet. Price is 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.