



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 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

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.

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 **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. **V** 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 Monday – Friday, 12-5pm,
bank holidays & special events excepted)


MENÚ RÁPID


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

Xiringuito Alitas Straight from Barcelona's beach bars
Chicken Wings in a sticky glaze of cumin, pimentón,
tamarind and membrillo 



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



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 



Mejillones mussels steamed with white wine, shallots
and parsley with fumet de pescado 




Piquillo Pepper stuffed with Bonito tuna, creamed
cheese and cornichons  



Garbanzos a classic tapa of nutty Navarran chickpeas
with Spinach, garlic and smoky cumin spices  

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  

Hummus chef's recipe hummus, with crispy chickpeas
in Ras al Hanout spices, served with flatbread  

Manchego and membrillo the famous ewe's milk
cheese from Spain with quince jelly   



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




Guiso de Alubias a creamy bean stew with peas, leeks,
spinach and basil with a Marcona almond emulsion
 



SOUP & SANDWICH

Soup of the day plus your
choice of sandwich
13.50



All of our sandwiches are served
on our Catalan Coca bread from
Cal Mossèn (unless indicated)

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 served on
toasted sourdough bread   

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

Swap soup for:

Homemade Chips £2
Patatas Bravas £4