



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 **C** 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 **VE** 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 Lunyalita for a special occasion. It makes a great venue for product launches, company meetings, networking events and family occasions. Lunyalita 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 bring it over to Lunya, 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. 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.

Welcome to Lunyalita, a true family run and independently owned business. At Lunyalita (which is Lunya's 'little sister'), 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 Lunyalita team**



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 lunyalita

BREADS & SNACKS

Mixed olives and encurtidos (a) (g) (v)	3.95
Giant Gordal olives stuffed with orange and chilli flakes (a) (g) (v)	4.95
Roasted Catalan almonds (a) (n) (v)	5.95
Habas Picantes spicy baked baby broad beans (a) (g) (v)	3.95
Kikones salted baked giant corn (a) (g) (v)	3.95
Pa amb Tomaquet traditional tomato bread on Coca bread from Barcelona (g) (v)	4.95
Pan allioli made with toasted Coca bread from Barcelona, topped with garlic butter (g) (n) (v)	4.95
Traditional Pan allioli toasted sourdough bread with a pot of home-made allioli (a) (g) (v)	4.95
Bread, oil and vinegar (a) (g) (v)	4.95
– home-made sourdough bread served with a choice of exquisite extra virgin olive oils and vinegars from Spain	
Home-baked sourdough bread (g) (v)	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 (a) (g) (n) (v)	31.95
A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks	
Artisan cheese platter (a) (g) (n) (v)	18.95
Chef's choice of three award winning Spanish cheeses and Catalan fruit accompaniments and crackers	
Mixed deli platter (a) (g) (n) (v)	21.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli vegan platter (a) (g) (n) (v)	18.75
A selection of our wonderful marinated vegetables, salads, olives, homemade dips and snacks from our deli counter	
Spanish cured meat platter (a)	23.95
A selection of Spain's superb artisan charcuterie including Lomo, salchichón, fuet and chorizo	

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) (a)	11.75
Pescaditos Fritos small Whitebait fish, tossed in fish frying flour, deep fried and served with allioli (a) (g)	7.95
Calamari fresh calamari from Wards of Birkenhead, deep fried in beer batter with allioli (a) (g)	10.65
Mejillones mussels steamed with white wine, shallots and parsley with fumet de pescado (a)	9.40
Gambas Pil Pil sweet Argentinian red prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic (a)	11.75
Piquillo Peppers stuffed with Bonito tuna, creamed cheese and cornichons (a) (n)	8.30
Boquerones stunning marinated anchovies from Pujadó Solano, Cantabria's leading anchovy curer, served with Spanish potato crisps (a)	9.60

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.

MEAT TAPAS

Xiringuito Alitas Straight from Barcelona's beach bars Chicken Wings in a sticky glaze of cumin, pimentón, tamarind and membrillo (a)	8.95
Ibérico Bellota Sobrasada a luxurious chorizo style pate, lightly grilled and served with whipped goats cheese and orange blossom honey (a) (g) (n)	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 (a)	11.95
Morcilla Cojones fragrant black pudding balls, coated in cornflakes, deep fried and served with an orange blossom honey and pomegranate molasses sauce (a) (g)	9.45
Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with smoked chorizo & morcilla, topped with red cabbage (a) (g)	9.40
Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey (a)	9.40
Albóndigas our luscious home-made pork and beef meatballs in a rich tomato fritada sauce (a)	8.95
Crispy chicken our signature chicken strips, marinated in buttermilk and coated in a broken potato crisp crumb coated with our house spice blend and served with our glorious Catalan dip (a) (g) (n)	9.45
Croquetas quite simply, balls of pure joy - the famous tapa bar staple (ask your server for today's flavour) (a) (g) (n)	9.25
Catalan country pork pâté , apricot chutney & crackers (a) (g) (n)	8.50
Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved (80g)	8.95
Sliced Alejandro chorizo (a)	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) (a)	23.50

VEGETABLE TAPAS

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

Garbanzos a classic tapa of nutty Navarran chickpeas with Spinach, garlic and smoky cumin spices (a) (g) (v)	8.50
Guiso de Alubias a creamy bean stew with peas, leeks, spinach and basil with a Marcona almond emulsion (a) (n) (v)	7.95
Escalivada Catalan dish of grilled Mediterranean vegetables, including aubergine, onion, courgette and peppers on a bed of Romesco sauce (a) (n) (v)	8.55
Deep fried Monte Enebro goats cheese (winner of two World Cheese of the Year awards), drizzled with Alemany orange blossom honey and beetroot crisps (a) (g) (n)	10.65
Chestnut mushrooms pan fried in our fabulous olive oil with asparagus shavings (a) (g) (v) <i>add Serrano ham</i>	7.75 1.40
Patatas bravas the very best crispy potatoes with spicy tomato sauce and allioli (a) (v)	7.75
Dirty bravas patatas bravas with Catalan dip, chorizo, cheese and crispy onions (a) (n)	10.25
Tortilla freshly made daily, a slice of Spanish potato and onion omelette (a) (v)	7.25
Padrón peppers small Galician green peppers, mostly mild, sometimes hot (a) (g)	7.50
Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing (a) (v) <i>(add Bonito tuna and eggs)</i> (a)	6.95 1.75
Hummus chef's recipe hummus, with crispy chickpeas in Ras al Hanout spices, served with flatbread (a) (g) (v)	7.75
Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly (a) (g) (n) (v)	10.95
Sun dried sweet cherry tomatoes in herbs (g)	6.25

PAELLA

Seafood Paella (a)	18.95 per person
Mixed Paella (a)	18.95 per person
Vegetable Paella (a) (g) (v)	18.25 per person

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?