



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

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 **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 **☞** 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 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



@lunya



www.facebook.com/pages/lunyadeli



[lunyadeli](https://www.instagram.com/lunyadeli)





Catalonian Deli, Bar & Restaurant

LUNCHTIME TAPAS MENU

3 Tapas for **18.95**

(available Sunday to Friday 12noon - 5pm, special events excepted)

Catalan Rarebit our take on Welsh rarebit, made with Ermesenda cheese, cheddar and Asturian cider, topped with Membrillo cubes and Henderson's Relish [a](#) [g](#) [m](#)

Chestnut mushrooms pan fried in our fabulous olive oil with asparagus shavings [a](#) [g](#)
(add Serrano ham +1.40)

Patatas bravas the very best crispy potatoes with spicy tomato sauce and allioli [a](#) [v](#)

Tortilla freshly made daily, a slice of Spanish potato and onion omelette [a](#) [v](#)

Escalivada Catalan dish of grilled Mediterranean vegetables, including aubergine, onion, courgette and peppers on a bed of Romesco sauce [a](#) [n](#) [g](#)

Cocido de Verduras creamy white Alubias beans with peas, baby broad beans and mint in a light vegetable broth, topped with crushed hazelnuts [a](#) [n](#) [g](#)

Garbanzos a classic tapa of nutty Navarran chickpeas with spinach, garlic, cumin spices [a](#) [n](#) [g](#)

Padrón peppers small Galician green peppers, mostly mild, sometimes hot [a](#) [g](#)

Lunya house salad mixed leaves, tomatoes, onion, encurtidos, house dressing [a](#) [v](#)
(add Bonito tuna and eggs [a](#) 1.75)

Ensaladilla (previously known as Russian salad) the incredibly popular tapa of mixed vegetables in mayo with breadsticks [a](#) [g](#) [v](#)

Hummus chef's recipe hummus, with deep fried chickpeas in Ras al Hanout spices, served with flatbread [a](#) [g](#) [g](#)

Manchego and membrillo the famous ewe's milk cheese from Spain with quince jelly [a](#) [g](#) [m](#) [v](#)

Sun dried sweet cherry tomatoes in herbs [g](#)

Xiringuito Alitas straight from Barcelona's beach bars. Chicken Wings in a sticky glaze of cumin, pimentón, tamarind and membrillo [a](#)

Bomba a classic from Barcelona. Spicy meat centre, wrapped with potato, breadcrumb and deep-fried, served with a spicy bravas sauce and allioli [a](#) [g](#) [n](#)

Morcilla Cojones fragrant black pudding balls, coated in cornflakes, deep fried and served with an orange blossom honey and pomegranate molasses sauce [a](#) [g](#)

Catalan Scouse our signature dish blending the best of Liverpool with Catalunya; made with smoked chorizo & morcilla, topped with red cabbage [a](#) [g](#)

Chorizo our own recipe chorizo, pan fried in white wine with fennel seeds, drizzled with honey [a](#)

Albóndigas our home-made pork and beef meatballs in a rich tomato sauce [a](#)

Croquetas quite simply, balls of pure joy - the famous tapa bar staple (ask your server for today's flavour) [a](#) [g](#) [m](#)

Catalan country pork pâté, apricot chutney & crackers [a](#) [g](#) [m](#)

Serrano ham from Rodriguez of Leon, 14 month cured Serrano ham, hand carved [a](#)

Calamari fresh Cornish calamari from Wards of Birkenhead, deep fried in beer batter with allioli [a](#) [g](#)

Mejillones mussels steamed with white wine, shallots and parsley with fumet de pescado [a](#)

Marisco salad Surimi crabsticks, prawns, mayo, a superb tapas bar staple all over Spain [a](#) [g](#)

Piquillo Pepper stuffed with Bonito tuna, creamed cheese and cornichons [a](#) [m](#)