

Zunya

Buffet and Canapé Menus

2025-26



Barcelona inspired Deli, Restaurant and Bar in Liverpool One & Royal Albert Dock

We provide unique, supreme quality boardroom lunches through to extravagant party food and everything in between. Everything is made on our premises by our team of talented chefs from the best possible ingredients. Available in your home, venue or workplace – within a reasonable distance of Liverpool

We have a range of menus to suit all budgets. Below is an example of our most popular ones, however, you can create your own by choosing the pintxos and other food you would like (pintxos are Spanish canapés). Please call us for any advice or to discuss any element of your function. Our buffet menus are provided both at your premises and in our restaurant subject to minimum numbers/spend, which varies on the day/night of the week.

In our restaurants, we have a variety of private spaces, and secluded spaces and can make part or whole of the restaurant available for exclusive events. Please enquire for details.

We really are unique. A proud independent business with passion for food, drink and service running through our veins. We know that your choice of catering reflects on you and us. You and your guests will be wowed and impressed with the quality and range of food you choose. We cater for large and small events, we can fully staff your events and provide a full bar service too. Please don't hesitate to contact us to discuss your requirements.

Mixed sandwich platter (£9.95 + VAT per head)

- A platter of a selection of generously filled sandwiches on our fresh home-made bread, providing chef's selection of meat, fish and vegetable fillings (one and a half rounds per person)
- Mini chorizo sausage rolls
- Spanish crisps

La Ribera (£11.95 + VAT per head)

- Escalivada crostini (char-grilled aubergine, courgette, caramelised red pepper, onion with Romesco sauce)
- Russian salad in pastry cases
- Crostini with grilled chorizo, piquillo pepper and rocket
- Marisco salad (prawns and surimi crab-sticks bound in mayonnaise) in pastry cases
- Kikones and Habas Picantes

El Dali (£16.95 + VAT per head)

- Cured meat skewers
- Mini-chorizo sausage rolls
- Encurtido banderillas with gordal olives
- Escalivada crostini (char-grilled aubergine, courgette, caramelised red pepper, onion with Romesco sauce)
- Russian salad in pastry cases
- Crostini with grilled chorizo, piquillo pepper and rocket
- Marisco salad (prawns and surimi bound in mayonnaise) in pastry cases
- Kikones and Habas Picantes
- Hummus and roasted pepper pastry cases

El Miro (£26 + VAT per head)

- Lamb koftas with ras al hanout spices and yoghurt dip
- Mini-chorizo sausage rolls
- Cured meat skewers
- Char-grilled aubergine, courgette, caramelised red pepper, sun-dried tomato on crostini
- Crostini with grilled chorizo, piquillo pepper and rocket
- Encurtido banderillas with gordal olives
- Marisco salad (prawns and surimi crabsticks bound in mayonnaise) in pastry cases
- Cauliflower, Manchego & cumin fritters with a romesco sauce dip*
- Russian salad in pastry cases
- Tortilla de patatas with allioli and Cherry tomato
- Morcilla balls (Catalan black pudding, wrapped in Cornflakes & deep-fried) with an orange & honey syrup and pomegranate molasses*
- Habas Picantes and Kikones

El Gaudi (£34 + VAT per head)

- Croquetas de jamón (béchamel sauce and Ibérico ham covered in breadcrumbs and deep-fried)*
- Mini chorizo sausage rolls
- Encurtido banderillas with gordal olives
- Cured meat skewers
- Crostini with grilled chorizo, piquillo pepper and rocket
- Marisco salad (prawns and surimi crabsticks bound in mayonnaise) in pastry cases
- Tortilla de patatas with allioli and Cherry tomato
- Morcilla balls (Catalan black pudding, wrapped in Cornflakes & deep-fried) with an orange & honey syrup and pomegranate molasses*
- Cauliflower, Manchego & cumin fritters with a romesco sauce dip*
- Roasted Piquillo peppers filled with bonito tuna, cream cheese and parsley
- Crispy chicken, with Lunya seasoning and Catalan dip*
- Russian Salad in pastry cases
- Habas Picantes and Kikones

El Ramblas (£57 + VAT per head)

A selection of waiter/waitress served canapés:

- Cauliflower, Manchego & cumin fritters with a romesco sauce dip*
- Oak smoked cantabrian anchovies and quail eggs on crostini
- Morcilla balls (Catalan black pudding, wrapped in Cornflakes & deep-fried) with an orange & honey syrup and pomegranate molasses*
- Crostini with traditional Catalan chorizo, piquillo pepper and rocket
- Marisco (atlantic prawns and surimi crabsticks bound in mayonnaise) salad in pastry cases

Tortilla de patatas (Spanish omelette with local potatoes, local free range eggs and Spanish onion)

Roasted Piquillo peppers filled with bonito tuna, cream cheese and parsley

Platter of the finest Iberico Charcuterie (Salchichón, Chorizo, Lomo)

Albondigas lollipops – home-made Spanish meatballs*

Chorizo sausage rolls

Mac n cheese bites with membrillo sauce

Patatas Bravas*

Red pepper, Garrotxa and roasted almond salad

Mixed Wirral rocket and red chard salad

Russian salad

A selection of freshly baked rolls

El Catalunya (£73 + VAT per head)

A selection of waiter/waitress served canapés:

- Cauliflower, Manchego & cumin fritters with a romesco sauce dip*
- Oak smoked Cantabrian anchovies and quail eggs on crostini
- Morcilla balls (Catalan black pudding, wrapped in Cornflakes & deep-fried) with an orange & honey syrup and pomegranate molasses*
- Crostini with traditional Catalan chorizo, piquillo pepper and rocket
- Marisco (atlantic prawns and surimi crabsticks bound in mayonnaise) salad in pastry cases
- Moroccan herb minced lamb koftas served with a yoghurt and mint raita

Tortilla de patatas (Spanish omelette with local potatoes, eggs and Spanish onion)

Roasted Piquillo peppers filled with bonito tuna, cream cheese and parsley

Platter of the finest Iberico Charcuterie (Salchichón, Chorizo, Lomo)

Albondigas lollipops – home-made Spanish meatballs*

24 hour slow cooked Suffolk black faced lamb, shredded with pomegranate seeds and mint leaves*

Mac n cheese bites with membrillo sauce*

Patatas Bravas*

Red pepper, Garrotxa and roasted almond salad

Mixed rocket and red chard salad

Russian salad

A selection of freshly baked rolls

A leg of a 3 year old cured Ibérico de Bellota Jamón, hand carved by our chef on the day/night with Catalan Tomato bread (70 people minimum required or ask for a price for a smaller group) + £150 on this menu

Grazing Boards

We can do superb grazing boards consisting of a mix of cheese, cured meats, savoury pastries, cured fish, pates, snacks, crisps, bread, crudites, dips and salads. Prices vary depending on selection. Typically each board is suitable for 10 people, and depending on selection, can vary from £6 to £15 per person (plus VAT). But please discuss with us as we can adapt to suit your budget.

Choose your own

Create your own menu by selecting from our pintxos and/or our fork buffets. If there's something you fancy that is not here, just let us know. Talk to us and we will create a bespoke menu to suit your budget. We can do everything from the food, to drinks, full bar service, full waiter service and take the strain from your event leaving you to enjoy a stress free event, carefully managed by our talented team.

Cold Pintxos (canapés) – per person per item	Price (ex vat)
Vegetable	
Mini bowls of mixed olives	£1.75
Russian Salad (medley of vegetables bound in mayonnaise) in mini pastry cases	£2.00
Char-grilled aubergine, courgette, caramelised red pepper, sun-dried tomato on crostini	£2.00
Tortilla de patatas	£2.00
Smoked San Simon cheese with a sweet balsamic onion on crostini	£2.00
Habas Picantes and Kikones	£1.65
Torta de Baros soft cheese with redcurrant jam on french bread	£2.35
Hummus, Dukkah & caramelised peppers in mini pastry cases	£2.00
Vegetable Banderillas (mixed olives and encurtidos on skewers)	£1.60
Fish	
Bonito tuna, mayonnaise & cornichons in pastry cases	£2.35
Galician mussel in escabeche on a crostini with creamed goats cheese	£2.60
Blinis with creamed cheese and smoked Loch Duart Salmon	£2.85
Banderillas (olives, anchovies, capers and cornichons on sticks)	£3.35
Marisco salad (prawns and surimi crab sticks bound in mayonnaise) in pastry cases	£2.25
Roasted Piquillo peppers filled with bonito tuna, cream cheese and parsley	£4.10
Oak smoked cantabrian anchovies and quail eggs on crostini	£3.35
Meat	
Crostini with grilled Catalan chorizo, rocket and roasted Piquillo pepper	£2.95
Serrano ham on Catalan tomato bread	£2.75
Iberico Jamón de Bellota on Catalan tomato bread	£4.70
Mini chorizo, cheese & chilli jam sausage roll	£2.75
Cecina (smoked & cured beef), horseradish mousse & rocket on crostini	£2.95
Shredded slow roast lamb, mint & pomegranate seeds in pastry cases*	£3.55
Moroccan herb minced lamb koftas served with a yoghurt and mint raita*	£3.65
Iberico Charcuteria pintxos (skewers of Salchichón, Chorizo, Lomo)	£2.75
Croquetas de jamón (béchamel sauce and Ibérico ham covered in breadcrumbs and deep-fried) *	£3.00
Catalan butifarra sausage with peppers, red onion chutney on coca bread	£3.45
Hot Pintxos (canapés) – per item*	Price
Cauliflower, Manchego & cumin fritters with a romesco sauce dip	£3.25
Mini empanadas (choice from Moroccan Lamb or Bonito tuna or roasted Mediterranean vegetables)	£3.25
Pan allioli (garlic coca bread)	£2.60
Patatas bravas	£3.95
Beer battered king prawn with a spicy mojo picon dip	£3.95
Croquetas (enquire about flavours)	£3.00

Albondigas lollipops	£3.00
Chicken strips in crispy potato with a Catalan BBQ sauce	£3.55
Morcilla balls (Catalan black pudding, wrapped in Cornflakes & deep-fried) with an orange & honey syrup and pomegranate molasses	£3.10
Chicken & chorizo mini kebab	£4.25
Mini-chorizo burgers on brioche buns	£5.55
Edge's dry cured bacon & tomato slider	£5.40
Catalan butifarra (pork sausage with peppers), fig & cinnamon chutney slider	£5.40
Seared pluma Iberica, roasted Piquillo pepper on crostini	£5.00
Shredded slow roast beef, rocket & horseradish mousse on brioche sliders	£6.00
Cold fork buffet – per person (minimum 10 people)	Price
Dressed mixed leaf salad	£2.85
Mixed Catalan salad	£3.85
Escalivada – roasted Mediterranean vegetables	£5.10
Red pepper, Garrotxa and roasted almond salad	£4.95
Roasted aubergine, pepper & onion ras-al-hanout infused cous cous	£4.65
Russian salad	£4.25
Coleslaw	£2.95
Patatas allioli	£3.95
Patatas pil pil	£3.95
Marisco salad	£4.95
A selection of freshly baked bread rolls	£1.95
Bonito tuna pasta salad	£4.15
Chorizo & chicken pasta salad	£4.95
A leg of a 3 year old cured Ibérico de Bellota Jamón, hand carved by our chef on the day/night with Catalan Tomato bread (100 people minimum required)	£13.50
Manchego & membrillo	£3.95
Platter of mixed Spanish meats	£6.45
Platter of mixed iberico bellota meats	£9.95
Platter of jamon Serrano	£5.95
Platter of jamon iberico de bellota	£10.95
Platter of Cecina, pomegranate seeds & horseradish mousse	£8.50
Whole dipping Torta de Baros cheese (minimum of 25)	£8.50
Platter of mixed Spanish cheeses & fruit accompaniments	£8.95
Whole honey glazed roast gammon (minimum 20)	£7.95
Hot fork buffet – per person (minimum 10 people) *	Price
Patatas bravas	£5.95
Home-made chunky chips	£4.95
Catalan scouse	£7.95
Chickpeas, Moroccan spices & Spinach	£6.95
Albondigas – home-made meatballs	£6.95
24 hour slow cooked Suffolk black faced lamb with pomegranate seeds and mint leaves	£8.95
Beer battered fresh calamari & allioli	£8.95
Croquetas (Jamón or chicken or goats cheese and spinach)	£6.65
Mixed Paella (full main meal portion)	£18.95
Arroz Negro (full main meal portion)	£18.95
Seafood Fideua (full main meal portion)	£18.95
Mini-pan of paella	£10.95

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Dry cured bacon rolls	£8.95
Catalan butifarra with fig & cinnamon chutney roll	£8.95
Chorizo & Piquillo pepper roll	£8.95
Grilled cheese & red onion chutney roll	£8.95
Tortilla roll	£6.95

Carved ham

We provide a full carved ham service too. We will attend your event and hand carve a ham of your choosing for your guests. This provides great theatre and a wonderful centre piece as well as the most amazing ham. We charge £395 for the ham carving plus the cost of the ham itself. This includes setting up an hour before the event starts, 2 hours of ham carving, fully carving the whole ham and leaving slices on platters for guests or for you to take home.

18 month cured Rodriguez Serrano ham £290

4 year's cured Iberico Jamón de Bellota £895

For an extra £3.50 per person, we can provide this with Catalan tomato coca bread

Desserts

White chocolate cheesecake (£6.75)

Burnt Basque Cheesecake (7.75)

Chocolate and churros (£6.50) *

Tarta de Santiago (£6.95)

Bakewell tart (£7.70)

Coffee & walnut cake (£5.65)

Chocolate cake (£5.95)

Belgian chocolate brownie/blondies (£5.65)

Mixed summer berries and clotted cream (£5.95)

A selection of spectacular artisan Spanish cheeses and fruit accompaniments (£9.95)

- Monte Enebro Goats Cheese
- Villarejo with rosemary
- 12 month old Curado Manchego
- Mahon
- Valdeon Picos de Europa
- Selection of fruit accompaniments (Fig and almond wheel, prune and walnut wheel, membrillo, naranja)

We can supply snacks and olives for each table in the bar/function room at the following prices (per table):

- Giant gordal olives stuffed with orange and chilli flakes - £4.95
- Kikones – salted giant corn kernels – £3.95
- Habas picantes – spiced and salted fried broad beans – £3.95

Notes

*** denotes for outside catering, a means to heat up these dishes is necessary at the location. Otherwise, they will be substituted**

All prices exclude VAT, but include delivery (within Liverpool city centre) and setting up (based on a minimum of 12), and exclude a service charge of 10% + VAT. For delivery outside of Liverpool city centre, delivery is calculated according to location and is waived for events of 50 or more within 6 miles of Liverpool City Centre. If the venue requires paid for parking, an extra charge will be incurred

We can mix and match and create a bespoke menu for you. We love this challenge. Set us a budget and let us use our creativity and inspiration to create a special buffet just for you.

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We make all of our food ourselves. We do not buy anything in. Everything is made from the finest quality supplies either imported from artisan producers in Spain or local producers to the North West of England – this includes all our meats, sauces, dips; everything – nothing comes out of a packet or box.

Outside Catering

Ribera, Dali, Miro and Gaudi include the supply of paper/plastic plates, dishes, forks, spoons and paper napkins. The buffet will be set up, left unattended and the customer will be responsible for clearing up.

All other buffets include the provision of much higher quality settings and materials, a staffed buffet and full clearance and cleaning up at the end of the service. The Canapés are served by waiters/waitresses. If you would like to include a waited on service for other buffets, the cost is £35 per hour, per 50 people.

In restaurant catering

Depending on the day or night of the week, and the amount of exclusive space you want, we have a minimum spend policy. We will contact you to discuss this.

A breakage deposit of £200 is required, payable at the time of booking, which will be returned within 7 days of the function, subject to no damage or loss to the restaurant or deli.

Payment Terms

- All prices for catering exclude VAT.
- All restaurant bookings and outside catering requiring staffing are subject to a service charge of 10% of the total bill + VAT.
- A deposit of £200 is required at the time of booking.
- **Final payment is required with confirmation of final numbers 2 weeks before the event.**
- Any cancellation outside of 1 month before the event will only have half of the deposit returned.
- Within 1 month and up to 2 weeks before the event, the full deposit will be forfeited.
- Within 2 weeks of the booking, there will be no refund of any payments.

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Prices valid from 1/11/25 – 3/10/26

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