







Lunchtime Tapas Menu





2 tapas for **10.95** or 3 Tapas for **14.95**

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



Cold Tapas



Patatas allioli – potato salad tossed in allioli, drizzled with olive oil  



Manchego & membrillo – semi-curado Manchego cheese with Catalan quince jelly  



Escalivada – roasted vegetables with Romesco sauce on sourdough    


Flame roasted Piquillo pepper **hummus** with Spanish breadsticks  



Tortilla – Spanish omelette (served at room temperature)  

Russian salad – mixed vegetables in mayo – the classic tapas bar dish  



Lunya house salad with egg, tuna, mixed leaves and olives (available without tuna and egg)  


Marisco salad – Medley of prawns, crab sticks, cornichons and spring onion in mayo  




Piquillo pepper stuffed with Bonito tuna, creamed cheese, parsley and cornichons
Plate of 14 month cured Reserva **Serrano ham**
Plate of **mixed cured meats** (chorizo, lomo & salchichón) 




Catalan country pork pâté, apricot chutney & sourdough Rysps   

Hot Tapas


Patatas bravas – crispy fried potatoes with spicy tomato sauce and allioli  




Padrón peppers – fried baby green peppers from Galicia with sea salt 




Cocido de Verduras – summer Spanish stew with soft white beans, peas, spinach, mint and hazelnuts   



Chickpea, roast butternut squash & apricot stew and almonds   




Vegetable Fideuá, a medley of summer vegetables with Catalan noddles   




Woodland mushrooms, asparagus & Serrano ham (available without the Serrano ham) 


Courgette and Garrotxa frituras – light fritters made with a stunning Catalan goat's cheese and served with a minted yoghurt   


Catalan Scouse with Morcilla and Chorizo   




Grilled Chicken – herb marinated & grilled chicken thigh, served on a bed of Catalan Romesco sauce  



Croquetas – ask your server for this week's flavour   




Morcilla rolled in cornflakes, deep fried and served with an orange and honey syrup and pomegranate molasses   


Albóndigas – home-made pork & beef meatballs in a tomato sauce 




Chorizo – pan fried with white wine & fennel seeds 



Suquet – delightful Catalan fish stew with Mussels and dressed with a traditional Picada   

Bacalao – pan fried fillet of cod on a pea puree with crispy serrano ham (£2 supplement)  

Calamari a la romana – in beer batter with allioli (£2 supplement)   

Gambas Pil Pil – sweet Argentinian prawns cooked in a cazuela of bubbling olive oil, guindilla chilli & garlic (£2.50 supplement) 

Crispy chicken – our signature chicken strips (inspired by Albert Adrià) coated in broken tortilla chips with our special seasoning & our Catalan Dip (£1.50 supplement)   

Seabass Sliders – deep fried in our beer batter, on mini broche buns with home-made tartare sauce and rocket (£2 supplement)  



Lunchtime Sandwich Menu

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

Soup of the Day **5.95**

*Every day, we have a fresh soup. Look at the blackboards or ask your server for details.
Served with bread*

Hot or cold deli sandwich & home-made chips **10.95**

*Choose from our fabulous range of hot & cold sandwiches below; all made with our stunning ingredients from the deli counter. All of our sandwiches are served with a side salad garnish and with a choice of bread or soft bread roll. **g m***

(swap the chips for our soup of the day for just £2 extra)

Grilled **lomo y queso** (pimentón marinated Ibérico pork loin with melted cheese) **m**

Grilled chorizo, rocket and Piquillo pepper

Edge's of New Ferry **dry cured back bacon** **a**

Grilled Morcilla (Spanish black pudding) with roasted Piquillo Pepper **g m**

Butifarra (Catalan pork sausage), fig & cinnamon relish

Deep fried crispy chicken & Catalan dip **g a**

Coronation chicken – shredded chicken breast in curry mayo **a**

BLT – crispy Spanish panceta, lettuce, tomato & mayo **a**

Ibérico 5J Bellota Jamón (£2 supplement)

Serrano ham – 14 month cured Rodriguez ham from León, tomato rub

Grilled Montgomery Cheddar cheese and red onion marmalade **m**

Tuna mayo mixed with celery, peppers & red onion **a**

Marisco salad (a medley of prawns, surimi crabsticks, mayo and parsley) **g a**

Manchego (the classic Spanish cheese), membrillo (quince jelly) **v m**

Tortilla de patatas and home-made allioli **v a**

Grilled **Mediterranean vegetables** & Piquillo pepper hummus **a**

Smashed avocado with coriander & lime

We carry a stock of Genius bread and can do all our sandwiches on Gluten Free bread
Our full a la carte menu is also available.

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, **v** Vegetarian and Vegan. **a** indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details, ask your server for full details.

Follow us on



@lunyalita



lunyalita