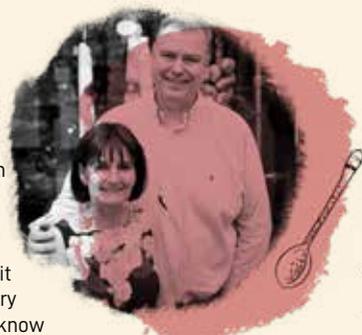


FOOD MENU

Welcome to Lunyalita, a true family run and independently owned business. Lunyalita is the little sister of Lunya, our multi award winning restaurant and deli in Liverpool and Manchester. Lunyalita does things a little differently. We incorporate more of our deli heritage, occasionally go off piste a little with deli food from across the world, but which is distinctly 'us' too. As ever, we have 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 a year to visit our suppliers to find 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 in the beautiful Royal Albert Dock.



Buen provecho and bon profit!

Peter and Elaine Kinsella

Food Allergies & Intolerances

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 **E** Vegan.

a indicates that other allergens are also present. Please refer to our full allergen matrix sheet for details. We can adapt some of our dishes to take the allergen out or to make some vegan.

Additional needs

We want you to enjoy your time with us; if you have any additional needs, at all, please let us know. We have a disabled toilet a short distance along the dock. Please ask your server for details.

Bones and bits

We use real meat and real fish, please be careful as the odd bone or olive stone may be in there.

Tips

Our staff share all of their tips out across the whole team. An optional service charge of 10% will be applied to groups of 8 or more people. Tips are entirely at your discretion.

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. We can also provide a full outside catering service for boardroom lunches and private parties.

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

Lunya
lita

BREAKFAST Available until 11.45am

Lunyalita specials

Smashed avocado **g** **v** 6.95
Avocado and roast cherry tomatoes on toasted bread with lime and coriander

Full Lunyalita **g** **m** **a** 7.95
Chorizo, morcilla, crispy panceta, fried egg, homemade baked beans and toasted sourdough

Catalan Migas **g** **a** 7.95
The traditional country Spanish breakfast. Chorizo, morcilla and panceta sautéed with breadcrumbs, onion and garlic, topped with a poached free-range egg

Beans on toast **g** **m** **a** 3.95
Our home-made baked beans on toasted bread

add cheese **m** 0.85

add Catalan pork sausage 1.40

Chocolate y Churros **g** **m** **v** 4.95
Straight from the streets of Barcelona. Churros, sprinkled with cinnamon and sugar, served with a cup of extra thick hot chocolate!

Porridge **g** **v** **m** **n** 4.95
With orange blossom honey, almonds and Catalan hazelnuts (available **v**)

Eggs

Eggs Flamenco **g** **a** 6.45
The prettiest breakfast ever. Two eggs, baked in a cazuela with a sofrito (tomato and onion) sauce, seasonal vegetables, Serrano ham and chorizo (Vegetarian option available **v**)

Eggs Benedict **g** **m** **a** 6.95
2 poached eggs with a Piquillo pepper Hollandaise sauce on toasted bread with crispy jamón serrano

Eggs Florentine **g** **m** **a** **v** 6.25
2 poached eggs with a Piquillo pepper Hollandaise sauce on toasted bread with sautéed spinach

Revueltos **g** **m** **a** **v** 5.45
Fluffy scrambled free-range eggs with cream and butter, served on toasted bread

Eggs on toast **g** **m** **a** **v** 4.95
2 free range eggs, cooked to your liking on toasted Baltic Bakehouse bread

Sandwiches **g** 5.75

All served on a soft bread roll or granary bread.
*Please note that we also stock Genius gluten free bread

Griddled Catalan chorizo with Piquillo pepper
Griddled Catalan sausage with Hawkshead fig & cinnamon relish

Griddled Catalan morcilla with a Piquillo pepper **g**

Crispy smoked panceta (Spanish bacon) from León

Pimentón marinated Spanish pork loin with melted cheese **m**

Montgomery cheddar cheese grilled with red onion marmalade **m**

Tortilla, served with homemade allioli **a** **v**

Add an egg or Piquillo pepper for 75p

Add extra bacon or sausage for 1.45

Breads

Pastries **g** **m** **v** from 2.75
Fresh daily from the French Corner, ask your server for today's selection

Toast and preserves **g** **m** **v** 1.95
Baltic Bakehouse bread toasted and served with your choice of preserves or honey

Pa amb Tomaquet **g** **v** 3.95
Baltic Bakehouse bread, lightly toasted, rubbed with garlic and tomato, then drizzled with extra virgin olive oil and Maldon salt

All inclusive deal

Any hot breakfast or sandwich, toast, coffee/tea, orange/apple juice 10.95

Breakfast roll special offer

Any sandwich and coffee or tea* 6.45
(until 11.45am)

*excludes herbal/fruit teas

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LUNCH Available 12noon-4.45pm

Dish of the Day

9.95

Every day, we have a large stew/main meal as a special. Look at the blackboards or ask your server for details

Soup of the day

5.25

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

Huevos Rotos ^a

9.95

Our signature lunchtime dish (literally broken eggs). Catalan egg & chips. A big bowl of home made chips, two fried eggs and your choice of topping:

Serrano ham | Fried chorizo | Panceta |
Morcilla de Burgos | Mushrooms ^v |
Piquillo Pepper ^v

Platters

Giant Deli Plank ^{g m n a} 20.95

A huge selection of cheeses, meats, chorizo sausage roll, Catalan pâté, dips, crisps, salads, snacks, salad and breadsticks

Fuet Platter ^{g m a} 9.95

Selection of fuets (soft mini-salami style sausages)

Mixed Deli Platter ^{g m n a} 14.95

Meats, cheeses, dips, crisps, olives and snacks from our deli counter

Deli ploughmans ^{g m a} 9.95

Chorizo sausage roll, cheese, meats, salad & bread

Manchego & Membrillo ^{g m a v} 7.95

Famous Spanish ewe's milk cheese with quince jelly and crackers

Spanish Cheese Platter ^{g m a} 12.95

Selection of 3 of our award winning Spanish cheeses with accompaniments and crackers

Mixed Deli Veg Platter ^{g m n a v} 13.50

Vegetables, cheeses, crisps, olives, dips and snacks from the deli

Vegan platter ^{g a} 10.50

Vegetables, crisps, olives, dips and snacks from the deli

Salads

Lunyalita Salad ^a 7.95

bonito tuna, leaves, tomatoes, eggs, olives, onions (available without tuna and egg ^v)

Trio of deli salads ^{g m a} 9.95

ask your server for today's selection

Sandwiches

9.95

All served on a soft bread roll or granary bread, with home-made chips and side salad (swap the chips for our soup of the day for just £2 extra) ^g

Grilled Chorizo & Piquillo pepper

Butifarra fig & cinnamon relish

Morcilla (black pudding) ^g

BLT with smoked León panceta ^a

Grilled lomo y queso ^m

Crispy chicken ^{m a}

Grilled Montgomery cheddar ^m

Tortilla & allioli ^{a v}

Roasted vegetable & hummus ^a ^v

Smashed avocado ^v

Bonito tuna mayo ^a

Marisco (seafood) salad ^{g a}

Manchego & membrillo ^{m v}

Serrano ham

Coronation chicken ^a

Bread, Olives & Snacks

Slow proved bread from the 2.75

Baltic Bakehouse ^g

with oil and vinegar ^v 3.50

Catalan style with tomato ^v 3.95

with allioli ^{v a} 3.95

Giant Gordal olives ^a ^v 3.95

Mixed Olives ^a ^v 3.95

Sweet Guindilla chillies ^a ^v 3.95

Pickled garlic ^a ^v 3.95

Pepinillos (cornichons) ^a ^v 3.95

Kikones ^v 2.95

Habas picantes ^v 2.95

Spanish potato crisps ^v 3.20

Roasted Catalan Almonds ⁿ ^v 3.95

Childrens Menu

Reduced size portions are available with a soft drink and ice cream for 7.75 (excluding platters and paella)

Paella

minimum of 2 people
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!

Seafood Paella ^a 16.95 per person

Mixed Paella ^a 16.95 per person

Vegetable Paella ^a ^v 15.95 per person

Arroz Negro - black rice with calamari ^a 16.95 per person

Fideuá - A Catalan noodle and seafood based 'Paella' ^{g a} 16.95 per person

DINNER Available from 5pm

Hot Tapas

Patatas Bravas*  	5.45
Calamari*  	7.45
Gambas Pil Pil - prawns in chilli & garlic 	7.95
Crispy Chicken*   	7.35
Garbanzos* - chickpeas in a rich broth  	6.85
Croquetas* - ask your server for today's flavour   	6.95
Huevos Rotos* - Catalan egg, chips & ham 	6.95
Courgette Flower with Monte Enebro - goat's cheese   	8.45
Morcilla de Burgos* - Spanish black pudding with apple puree & onion rings 	6.75
Fried chorizo, honey, fennel seed* 	6.45
Whole tortilla - made fresh to order  	7.85

Cured Deli Meats

5J Ibérico Jamón de Bellota - hand carved	19.95
Trevélez Serrano ham	7.95
5J Cured Presa Bellota	10.95
Bellota Morcilla  	7.95
Lomo - cured pork loin	7.50
Chorizo	6.95
Salchichón - Catalan style salami	8.95
Cecina - smoked and cured beef	9.75
Catalan country pork pâté   	6.45

Fish

Salted Anchovies 	8.60
Boquerones 	7.35
Mojama - cured Tuna loin  	9.65
Ensalada Marisco - seafood salad    	5.25
Piquillo peppers - stuffed with creamed cheese and tuna  	6.25

Vegetables & Salads

Lunyalita Salad - mixed leaves, tuna, egg 	6.95
Daily Special Salad	<i>price varies</i>
Russian Salad  	6.45
Patatas Allioli  	5.25
Escalivada - roasted Mediterranean vegetables  	6.25
Hummus  	5.25
Catalan Dip    	5.25
Babaganoush  	5.25
Perky Salsa 	4.95
Trio of dips    	6.95
Marinated goat's cheese   	5.95

Paella

minimum of 2 people
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!

Seafood Paella 	16.95 per person
Mixed Paella 	16.95 per person
Vegetable Paella  	15.95 per person
Arroz Negro - black rice with calamari 	16.95 per person
Fideuá - A Catalan noodle and seafood based 'Paella'  	16.95 per person

Check our blackboards and ask your server for details of today's special tapas

Olives and snacks

Olives - Giant Gordal Mixed Sweet	3.95
Guindilla chillies Pickled garlic 	
Pepinillos - cornichons 	3.95
Kikones - giant baked corn 	2.95
Habas picantes - spicey baked broad beans 	2.95
Spanish potato crisps    	3.20
Roasted Catalan Almonds  	3.95

Platters

Giant Deli Plank    	20.95
A huge selection of cheeses, meats, chorizo sausage roll, pâté, dips, crisps, salads, snacks and breadsticks	
Fuet Platter   	9.95
Selection of fuets (soft mini-salami style sausages)	
Mixed Deli Platter    	14.95
Meats, cheeses, dips, crisps, olives and snacks from our deli counter	
Deli ploughmans   	9.95
Chorizo sausage roll, cheese, meats, salad & bread	
Manchego & Membrillo    	7.95
Famous Spanish ewe's milk cheese with quince jelly and crackers	
Spanish Cheese Platter   	12.95
Selection of award winning Spanish cheeses with accompaniments	
Mixed Deli Veg Platter    	13.50
Vegetables, cheeses, crisps, olives, dips and snacks from the deli	
Vegan platter  	10.50
Vegetables, crisps, olives, dips and snacks from the deli	

Bread

Slow proved bread from the Baltic Bakehouse 	2.75
with oil and vinegar 	3.50
Catalan style with tomato 	3.95
with allioli  	3.95

Childrens Menu

Choose any tapa marked * (or a children's deli platter) and chips or salad, soft drink and ice cream

7.75