

APERITIVOS

ACEITUNAS Green Gordal olives marinated with lemon zest, thyme and rosemary. GF/DF/V	£4.50
CHARGRILLED SOURDOUGH BREAD Chargrilled sourdough bread served with extra virgin olive oil, chilli sauce. DF/V	£3.95
ALMENDRAS Lightly salted and roasted Catalan Marcona almonds. GF/DF/V	£4.50
PAN CON TOMATE Chargrilled Sourdough bread served with fresh tomato, shallot onion, garlic and extra virgin olive oil. DF/V	£5.95
MOJAMA Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. GF/DF	£6.95
BOQUERONES Marinated Cantabrian white anchovies. GF/DF	£6.95
ESPARRAGOS BLANCOS Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. GF/DF	£6.95
CORAZONES DE ALCACHOFAS Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. GF/DF/V	£6.95
MONTADITOS CON SALCHICHON IBÉRICO Chargrilled sourdough bread served with Spanish Ibérico salami with smoked garlic fresh tomato. DF	£6.95
MONTADITOS CON JAMON Y MANCHEGO Chargrilled sourdough bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.	£6.95
PIMIENTOS DEL PADRON Pan-fried little Galician peppers served with sea salt. GF/DF/V	£6.95

CHARCUTERIA

JAMÓN IBÉRICO Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. GF/DF	£14.95
JAMÓN DE TERUEL Traditional Spanish ham off the bone. GF/DF	£12.95
TORRALBA MAHÓN CHEESE Raw Cow's milk Savoury, tang of island salt air. Paprika-rubbed rind. Chalky centre. Peachy aroma.	£8.95
ROSEMARY MANCHEGO Pasteurized ewes cheese with a rosemary flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	£8.45
YOUNG MANCHEGO Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	£8.45
PEPE BADA CABRALES Blue Cheese Raw Cow's Milk intensely spicy, a big beast of a cheese. Cave-aged. Spain's mountain Roquefort.	£8.45
TORTA DE BARROS (VEGETARIAN) Unpasteurised Ewes milk (raw milk) Rich, earthy, hint of bitterness. Cut of top, scoop & share like a Vacherin. Traditional Torta.	£8.45
CHORIZO IBÉRICO DE BELLOTA Coarse grained cured chorizo made from Ibérico Bellota pork. GF/DF	£9.95
SALCHICHON IBÉRICO DE BELLOTA Extra-cular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. GF/DF	£9.95
BRESAOLA Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. GF	£9.95

TAPAS DE PESCADO

GAMBAS AL AJILLO King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. GF / DF	£11.50
CHIPIRONES Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest. DF	£9.95
CROQUETAS DE BACALAO Salt cod croquets served with bravas and ali oli sauce.	£7.95
ARROZ NEGRO Black ink risotto with squid, parmesan and ali oli. GF	£12.95
PULPO A LA GALLEGA Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. GF/DF	£13.95
GRILLED SALMON FILLET Served with avocado, mango salad and roasted sesame seeds spring onion confit and a balsamic glaze. GF/DF	£12.95
SALMON TARTARE Avocado stuffed with fresh salmon red chilli pepper and shallot with honey mustard and cucumber carpaccio. GF	£8.95
LUBINA A LA PLANCHA Sea bass fillet with asparagus risotto, balsamic glaze and basil pesto sauce. GF/DF	£12.95
ATUN A LA PLANCHA Grilled tuna steak with quinoa salad, served with honey mustard sauce. GF/DF	£9.95

TAPAS VEGETARIANAS

COURGETTE FLOWERS Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.	£9.95
PIMIENTOS DEL PADRON Pan-fried little Galician peppers served with sea salt. GF/DF/V	£6.95
PATATAS FRITAS Roughly cut fried potatoes served with bravas and ali oli sauce. GF/DF	£5.95
MUSHROOM RIPIENI Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze GF	£6.95
CROQUETAS DE ESPINACA Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.	£7.95
ENSALADA VERDE Mix leaf salad with cucumber and avocado, served with a lemon and olive oil dressing. GF/DF/V	£6.95
EMPANADILLA Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.	£8.95
BERENJENA ASADA Grilled Aubergine with Rojo humus, roasted pepper with mix crispy salad pomegranate and pomegranate dressing.	£7.95

TAPAS DE CARNE

POLLO AL AJILLO Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. DF	£9.95
ALBONDIGAS BLANCAS Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic. DF	£9.95
TORTILLA DE JAMÓN SERRANO Potato, onion and fresh herbs Spanish omelette with Serrano ham. GF/DF	£7.95
CHULETAS DE CORDERO Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.	£13.95
CHORIZO A LA PARRILLA Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme.	£8.95
CROQUETAS DE JAMÓN SERRANO Serrano ham croquets served with aioli and bravas sauce.	£7.95
CRISPY PORK BELLY Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. GF/DF	£9.45
RIB-EYE STEAK Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce. DF	£15.45
SOLOMILLO DE TERNARA Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. DF	£15.45
ALITAS DE POLLO Grilled chicken wings with chimichurri sauce. GF/DF	£7.95
BOMBA Deep fried potato balls filled with beef bolognaise served with bravas and aioli sauce. DF	£8.95
PRESA IBERICA Grilled iberico pork shoulder served with butternut squash mash, black cavolo nero cabbage, thyme and gravy sauce. DF	£14.95

SPECIALS

SELECTION OF CURED MEAT PLATTER Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota. GF/DF	£14.95	PAELLA DE MARISCO Mix sea food shell fish paella GF/DF	£15.50
SELECTION OF CHEESE PLATTER Young Manchego, Pepe Bada Cabrales, Torta De Barros and Mahon.	£14.95	PAELLA DE CARNE Chorizo and chicken paella DF	£15.50
		PAELLA VEGETARIANA GF/DF/V	£15.50

KIDS MENU

Our Kids Menu is for children 12 years & under

GRILLED CHICKEN BREAST £7.95

Fillet chicken breast marinated with herbs served with chips & salad

FISH GOUJONS £7.95

Fried sea bass fillet in breadcrumbs served with chips & a mixed salad

CHICKEN GOUJONS £7.95

Fried chicken strips in breadcrumbs served with chips & a mixed salad

SPAGHETTI £7.95

With basil tomato sauce and parmesan cheese

GRILLED SALMON FILLET £7.95

Grilled salmon served with chips and a mixed salad

PLAIN BURGER £7.95

Beef patty in a bun served with chips and a mixed salad

BEEF KOFTE £7.95

served with chips and a mixed salad

GF - Gluten Free • DF - Dairy Free • V - Vegan

Please advise a member of staff if you have any allergy or particular dietary requirements. A discretionary 12.5% service charge will be added to your bill and shared amongst all staff.



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