

La Viña

Manchester

Established 2004

Wine & Tapas

Spanish Sundays

LUNCH 12:00pm to 6:00pm

Pan de la Casa 5.95

Sourdough bread served with confit garlic and anchovy butter

Gordal Olives 4

Spanish Gordal olives from Seville

Pan con Tomate 5.50

Freshly toasted sourdough bread with garlic, tomato and olive oil



MAINS

Pollo Asado "Roast Chicken" <i>with red wine jus</i>	16.95
Cerdo Asado "Roast Pork Belly" <i>with red wine jus</i>	17.95
Carne Asada "Roast Beef" <i>with red wine jus</i>	18.95

All our roasts are served with roasted potatoes, roasted carrots, roasted red peppers, broccoli, yorkshire pudding and our house gravy.



DESSERTS

Churros con chocolate	7	Helado de vainilla PX	7
Sevillan orange cheesecake	7	Chocolate mousse	7
Manchego board	16		

It is your responsibility to inform your server of any allergies or intolerances before placing your order

*A discretionary service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request.

Contact us:
reservations@lavina.co.uk
0330 135 9225
www.lavina.co.uk
Follow us online @lavinauk

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Lunch Menu

MONDAY TO FRIDAY FROM 12.00pm TO 3.00pm

2 tapas and a drink* 18.00
3 tapas and a drink* 24.00

Calamares fritos

*Squid rings & baby squid
deep fried served with ink
squid alioli*

Croquetas de jamón

*Fried ham bechamel
croquetas, spicy aioli
& grated manchego cheese*

Patatas bravas

*Fried potatoes served with
spicy tomato sauce
& garlic aioli*

Boquerones

*Marinated anchovies
in orange and
parsley*

Chorizo a la Riojana

*Spiced Austurian sausages
roasted red onion & a
Riojan reduction*

Tortilla de patatas

*Spanish potato omelette
served at room temperature
with garlic alioli*

Buñuelos de Bacalao

*Cod and potato
croquettes served with
parsley and caper aioli*

Montadito de cerdo

*Marinated pulled pork,
toasted ciabatta &
manchego cheese*

Pimientos del padron

*Fried Galician peppers
with honey and
sea salt*

* drinks includes 175ml of house wine, San Miguel or white/ sparkling sangria.

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