

FUEGO

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Ham croquettes	£1.5 each
Pan con tomate	£3
Broad bean hummus, goat’s curd and flat breads	£4.5
Boquerones marinated anchovies with celery and almonds	£3
Housebaked breads a selection of fresh baked bread	£3.5
Hand stretched mozzarella cheese and garlic sour dough	£7

CHARCUTERIE

Jamón Ibérico de Bellota 36 month aged – Spain	£8
Prosciutto di Parma 24 month aged – Italy	£7
Chorizo Ibérico de Bellota – Spain	£4.5
Finocchiona Tuscan fennel salami – Italy	£5.5
Tartufo black truffle and honey salami – Italy	£5.5
Toscana Tuscan salami – Italy	£6

CHEESE

Manchego Gran Reserva 9 month aged – Spain	£4.7
Parmigiano Reggiano 28 month aged – Italy	£5
Gorgonzola Piccante – Italy	£4
Taleggio – Italy	£4
Monte Enebro soft goat’s cheese – Spain	£4.5

SHARING BOARDS

Charcuterie	small/large	£9/£16
prosciutto di Parma, chorizo, toscana, tartufo and finocchiona		
Cheese		£9/£16
manchego, parmigiano, gorgonzola, taleggio and monte enebro		
Vegetable		£15
vegetables, salads, olives and guindilla peppers		
Grand		£18
charcuterie, cheese and vegetables		

SEAFOOD

Gambas a la plancha with garlic and chilli	£8.5
Hake with clams, fennel, tomatoes and saffron	£12.5
Stuffed sardines Sicilian style	£6
Calamari a la plancha, chilli and rocket	£9.5
Grilled mussels Provençal	£6.5
Salad of Spanish white beans, tomatoes and tuna conserva	£8

MEAT

Pork belly pinxos	£6
Grilled lamb cutlet and salmoriglio	£4.7 each
Wood pigeon crostini with truffle, rocket and parmesan	£7
Roast chicken thighs, salsa romesco	£5.5
Rump steak, piquillo peppers and garlic	£10
Polpetti – Italian meatballs in tomato sauce	£6

TORTILLA – TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)	
Classic tortilla	£6.5
Tortilla with crab mayonnaise	£11

VEGETABLES

Patatas bravas	£4.7
Heirloom tomatoes with feta curd	£6
Watermelon and blue cheese salad	£4
Pea, pancetta and manchego salad	£4.5
Courgette, apple and monte enebro salad – truffle dressing	£6
Roasted beets and smoked anchovies	£4
Roasted vegetable bruschetta with olives and basil	£6.5
Sicilian Salad fennel, grapefruit, orange, olives and chilli	£5

NAPOLI STYLE PIZZA

Our pizzas have a thin crisp base and are topped with Fior di Latte mozzarella. Cooking at 400°C in our wood-stone oven ensures an authentic ‘Napoli Style’ blister on the crust. San Marzano tomatoes and fresh basil are used in our Rosso pizza sauce and home made béchamel sauce provides the base for our Biancos.

PIZZA ROSSO

Margherita	£10
fresh basil leaves and extra virgin olive oil	
Prosciutto	£11.5
rocket, shaved parmesan and prosciutto di Parma	
Marino	£12
tiger prawns, calamari, chilli, black olives and capers	
Chorizo	£11
piquillo peppers, sundried tomatoes, chilli and chorizo	
Finocchiona	£11
Tuscan fennel salami	
Fuego	£11
nduja, chilli, fresh mozzarella and rocket	
Ricotta	£10
mozzarella, ricotta, red onions and oregano	

PIZZA BIANCO

Quattro Formaggi	£10.5
gorgonzola, mozzarella, ricotta and taleggio	
Funghi	£11
wild mushrooms and white truffle oil	

DESSERT

Crema Catalana	£5
Tiramisu	£5
Churros with hot chocolate sauce	£5
Meringue, sangria raspberries and orange cream	£5
Malaga Ice Cream vanilla ice cream, PX sherry and raisins	£5
Affogato vanilla ice cream with espresso	£4
– add a shot of Amaretto	£6.5