FUEGO

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Ham croquettes	£1.5 each
Pan con tomate	£3
Crispy polenta with rosemary salt	£3
Grilled chorizo dulce	£4.5
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

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

SEAFOOD

Gambas a la plancha with garlic and chilli	£8.5
Seared tuna with salsa verde	£11
Crab croquettes with crab mayonnaise	£7.5
Grilled calamari with chilli and rocket	£9.5
Whipped salt cod, olives and croutons	£6
Salad of Spanish white beans, tomatoes and tuna conserva	£8

MEAT

Pork belly pinxos	£6
Grilled lamb cutlet and salmoriglio	£4.7 each
Confit duck pastilla with spiced aubergine	£6.5
Chicken Tagine, herb cous cous	£6
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
Basque black pudding tortilla, mint and poached hen's egg	£8

VEGETABLES

Patatas bravas	£4.7
Heirloom tomatoes with feta curd	£6
Carrot hummus, labneh and roasted hazelnuts	£4.5
Courgette, apple and monte enebro salad – truffle dressing	£6
Charred broccoli, tahini and dukkah	£4.5
Roasted vegetable bruschetta with olives and basil	£6.5
Roast beetroot and squash salad, citrus dressing	£5
Spiced chickpea and spinach estofado	£5
Chicory, medjool dates and gorgonzola salad	£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 fresh basil leaves and extra virgin olive oil	£10
Prosciutto rocket, shaved parmesan and prosciutto di Parma	£11.5
Marino tiger prawns, calamari, chilli, black olives and capers	£12
Chorizo piquillo peppers, sundried tomatoes, chilli and chorizo	£11
Finocchiona Tuscan fennel salami	£11
Fuego nduja, chilli, fresh mozzarella and rocket	£11
Ricotta mozzarella, ricotta, red onions and oregano	£10

PIZZA BIANCO

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

DESSERT

Crema Catalana	£5
Tiramisu	£5
Churros with hot chocolate sauce	£5
Portuguese Custard Tart	£3
Meringue, mulled fruits 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

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.