

# FUEGO

## VEGETARIAN MENU

### SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Crispy polenta with rosemary salt	£3
Housebaked breads a selection of fresh baked bread	£3.5
Pan con tomate	£3
Hand stretched mozzarella cheese and garlic sour dough	£7

### SHARING BOARDS

Vegetable vegetables, salads, olives and guindilla peppers	£15
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### TORTILLA – TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)

Classic tortilla	£6.5
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### VEGETABLES

Heirloom tomatoes with feta curd	£6
Carrot hummus, labneh and roasted hazelnuts	£4.5
Roasted vegetable bruschetta with olives and basil	£6.5
Patatas bravas	£4.7
Charred broccoli, tahini and dukkah	£4.5
Gnocchi al forno with tomato, mozzarella and basil	£5.5
Courgette, apple and monte enebro salad – truffle dressing	£6
Roast beetroot and squash salad, citrus dressing	£5
Spiced chickpea and spinach estofado	£5

### PIZZA ROSSO

Ricotta mozzarella, ricotta, red onions and oregano	£10
Margherita fresh basil leaves and extra virgin olive oil	£10

### PIZZA BIANCO

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

### DESSERT

Crema Catalana	£5
Churros with hot chocolate sauce	£5
Meringue mulled fruits and orange cream	£5
Malaga Ice Cream vanilla ice cream, PX sherry and raisins	£5
Tiramisu	£5
Portuguese Custard tart	£3
Affogato vanilla ice cream with espresso	£4
– add a shot of Amaretto	£6.5

## WHEAT-FREE MENU

### SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Crispy polenta with rosemary salt	£3
Grilled chorizo dulce	£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	

### SEAFOOD

Gambas a la plancha with garlic and chilli	£8.5
Seared Tuna with salsa verde	£11
Grilled calamari with rocket and chilli	£9.5
Salad of Spanish white beans, tomatoes and tuna conserva	£8

### MEAT

Grilled lamb cutlet and salmoriglio	£4.7 each
Rump steak, piquillo peppers and garlic	£10

### 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
Chicory, medjool date and gorgonzola	£5
Roast beetroot and squash salad, citrus dressing	£5

### DESSERT

Crema Catalana	£5
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.