

FUEGO

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Ham croquettes	£1.5 each
Pan con tomate	£3
Crispy panelle with spiced mayonnaise	£3
Grilled chorizo dulce	£4.5
Housebaked breads	£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
Roasted cod with chickpeas and chorizo	£11
Crab croquettes with crab mayonnaise	£8.5
Grilled calamari with chilli and rocket	£9.5
Seafood fritto misto	£10
Cod brandade - stuffed piquillo peppers	£6

MEAT

Pork belly pinxos	£6
Grilled lamb cutlet and salmoriglio	£4.9 each
Duck pastilla with spiced aubergine	£7
Chicken tagine with herb cous cous	£6.5
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
Prawn and piquillo pepper tortilla	£10
Chorizo Tortilla, smoked paprika and aioli	£8

VEGETABLES

Patatas bravas	£4.7
Heritage tomato and mozzarella salad, olive tapenade	£6.5
Roasted beetroot and squash salad, citrus dressing	£5
Courgette, apple and monte enebro salad – truffle dressing	£6
Charred broccoli, tahini and dukkah	£4.7
Roasted vegetable bruschetta with olives and basil	£6.5
Chicory, orange and gorgonzola salad	£4.5
Falafel, pickled cucumber and mojo picon	£5.5
Jerusalem artichoke hummus, crispy chickpeas and kale	£4.5

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	£12
rocket, cherry tomatoes, shaved parmesan and prosciutto di Parma	
Marino	£13.5
tiger prawns, mussels, calamari, chilli, black olives and capers	
Chorizo	£11.5
piquillo peppers, sundried tomatoes, chilli and chorizo	
Salami	£11
Tuscan fennel salami and slow cooked onions	
Fuego	£12
spicy Italian sausage, nduja, chilli, fresh mozzarella and rocket	

PIZZA BIANCO

Zucchini & Gorgonzola	£11
gorgonzola, courgette ribbons, slow cooked onions and rosemary	
Funghi	£11.5
oven roasted mushrooms, Parmigiano Reggiano, rosemary and white truffle oil	
Tonno	£12
tuna conserva, manchego, red onion and black olives	

DESSERT

Crema Catalana	£5
Warm chocolate fondant with cherries	£5
Churros with hot chocolate sauce	£5
Portuguese Custard Tart	£3
Almond milk panna cotta and red wine poached pear	£4
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