

FUEGO

VEGETARIAN MENU

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Housebaked breads a selection of fresh baked bread	£3.5
Crispy panelle with spiced mayonnaise	£3
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 tomato and mozzarella salad with olive tapenade	£6.5
Roasted vegetable bruschetta with olives and basil	£6.5
Patatas bravas	£4.7
Charred broccoli, tahini and dukkah	£4.5
Jerusalem artichoke hummus, crispy chickpeas and kale	£4.5
Roasted beetroot and squash salad, citrus dressing	£5
Gnocchi al forno with tomato, mozzarella and basil	£5.5
Courgette, apple and monte enebro salad – truffle dressing	£6
Falafel, pickled cucumber and mojo picon	£5.5

PIZZA ROSSO

Margherita fresh basil leaves and extra virgin olive oil	£10
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PIZZA BIANCO

Zucchini and gorgonzola gorgonzola, courgette ribbons, slow cooked onions and rosemary	£11
Funghi oven roast mushrooms, vegetarian parmesan, rosemary and white truffle oil	£11.5

DESSERT

Churros with hot chocolate sauce	£5
Malaga Ice Cream vanilla ice cream, PX sherry and raisins	£5
Portuguese Custard tart	£3
Almond milk panna cotta and red wine poached	£4
Warm Chocolate Fondant with cherries	£5
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
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

Cod Brandade stuffed piquillo peppers	£6
Gambas a la plancha with garlic and chilli	£8.5
Grilled calamari with rocket and chilli	£9.5
Roasted Cod with Chickpeas and Chorizo	£11

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
Prawn and piquillo pepper tortilla	£10

VEGETABLES

Patatas bravas	£4.7
Heirloom tomato and mozzarella salad with olive tapenade	£4.7
Roasted beetroot and squash with citrus dressing	£5
Chicory, orange and gorgonzola salad	£4.5
Courgette, apple and monte enebro salad – truffle dressing	£6
Charred broccoli, tahini and dukkah	£4.5
Jerusalem Artichoke Hummus, crispy chickpeas and kale	£4.5

DESSERT

Almond milk panna cotta and red wine poached	£4
Warm Chocolate Fondant with cherries	£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.