

FUEGO

VEGETARIAN MENU

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Housebaked breads - a selection of fresh baked bread	£3.5
Pan con tomate	£3
Hand stretched mozzarella cheese and garlic sourdough	£4

SHARING BOARDS

Vegetable - vegetables, salads, olives and guindilla peppers	£14
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CHEESE

Dolce Latte - Italy	£4.5
Gran Montavano - Italy	£4
Marinated Feta - Greece	£4

TORTILLA –TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)	
Classic tortilla	£7.5

VEGETABLES

Heirloom tomato and mozzarella salad with olive tapenade	£7
Roasted vegetable bruschetta with olives and basil	£6
Patatas bravas	£5.5
Charred broccoli, tahini and dukkah	£6
Watermelon and blue cheese salad	£5.5
Gnocchi al forno with tomato, mozzarella and basil	£6.5
Courgette, apple and blue cheese salad – truffle dressing	£6.5
Falafel, pickled cucumber and mojo picon	£5.5
Butterbean hummus with charred sweetcorn and chilli	£4.5

PIZZA ROSSO

Margherita - fresh basil leaves and extra virgin oil	£11
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PIZZA BIANCO

Zucchini and gorgonzola - gorgonzola, courgette ribbons, slow cooked onions & rosemary	£11.5
Funghi - oven roast mushrooms, vegetarian Parmesan, rosemary and white truffle oil.	£11.5

DESSERT

Tiramisu	£5.5
Churros with hot chocolate sauce	£5.5
Burnt Basque cheesecake with marinated strawberries & basil	£6
Almond milk panna cotta with sangria raspberries	£5
Malaga ice cream - vanilla ice cream, PX sherry & raisins	£5.5
Affogato - vanilla ice cream with espresso	£5
- add a shot of Amaretto	£7.5

WHEAT-FREE MENU

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Grilled chorizo dulce	£4.5

SHARING BOARDS

Charcuterie - prosciutto di Parma, chorizo, toscana, tartufo and finocchiona	£12
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Cheese - manchego, Parmigiano, gorgonzola, taleggio and monte enebro	£12
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Vegetable - vegetables, salad, olives and guindilla peppers	£14
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SEAFOOD

Gambas a la plancha with garlic and chilli	£10
Grilled calamari with rocket and chilli	£11
Roast hake with chorizo and chickpeas	£12

MEAT

Grilled lamb cutlets and salmoriglio	£5.5 each
Rump steak, piquillo peppers and garlic	£11
Pork belly pinxos	£4 each
Chicken saltimbocca with Basque pepper stew	£7
'Iberico' pork ribs with membrillo	£11

TORTILLA –TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)	
Classic tortilla	£7.5
Tortilla with fresh picked white crab and brown crab mayonnaise	£12
Grilled octopus tortilla with mojo verde	£9.5

VEGETABLES

Patatas bravas	£5.5
Heirloom tomato & mozzarella salad with olive tapenade	£7
Courgette, apple & dolce latte salad – truffle dressing	£6.5
Butterbean hummus with charred sweetcorn and chilli	£4.5
Charred broccoli, tahini & dukkah	£6

DESSERT

Almond milk panna cotta and sangria raspberries	£5
Crema Catalana	£5.5
Malaga ice cream - vanilla ice cream, PX sherry & raisins	£5.5
Affogato - vanilla ice cream with espresso	£5
- add a shot of Amaretto	£7.5