

# FUEGO

BY  
Fenwick

## SNACKS

Bites & nibbles to whet your appetite.

Marinated olives (PB,WF)	£4.2
Padrón peppers (PB)	£5.4
Ham croquette	£2.2 each
Polenta fritti with morunos mayonnaise (V)	£3.5
Garlic & mozzarella sourdough (V)	£8
Flatbreads (V)	£2
Rosemary focaccia (V)	£3
Stone-baked sourdough (V)	£3.5

## CHARCUTERIE

Because no Mediterranean feast is complete without it.

Paleta Ibérica (WF)	£12.8
Cured pork shoulder of the Iberico pig, aged 2 years - Spain	
Prosciutto di Parma (WF)	£7.5
Aged 24 months - Italy	
Salame Toscano (WF)	£6
Pork, cubed back fat, red wine and garlic - Tuscany, Italy	

## CHEESE

A curated collection of fine Mediterranean cheeses that perfectly compliment our menu.

Manchego (WF)	£6
Aged 6 months - La Mancha, Spain	
Gorgonzola Piccante (WF)	£4.5
Aged 3 months - Italy	
Ibores goat's cheese (WF)	£5
Rubbed with paprika, aged 2 months - Extremadura, Spain	

## SHARING BOARDS

Indulge in a selection of snacks, charcuterie & cheese before tucking into some tasty tapas & pizza.

Fuego Selection	£23.2
Charcuterie, cheese, tortilla, courgette, apple & Ibores salad, polenta fritti with morunos mayonnaise, marinated gordals, charred broccoli, tahini, hazelnut dukkah	
Mediterranean Selection (V)	£18
Courgette & apple salad, marinated olives, marinated feta, tortilla, sweet guindillas, beetroot hummus, charred broccoli, tahini, hazelnut dukkah, falafel, pickled cucumber & mojo picon	
Cheese & Charcuterie	£17
Prosciutto di Parma, Salame Toscano, Manchego, Ibores	

## TAPAS

Small sharing plates, inspired by the magic of the Mediterranean. We recommend 3 dishes per person. Alternatively, pair with larger plates & pizzas as an irresistible side order.

Classic tortilla (V,WF)	£8.3
Crispy seabass, kataifi pastry & mojo verde mayonnaise	£10.5
Gambas a la plancha, garlic & chilli (WF)	£13.8
Patatas bravas (V)	£6.7
Sirloin steak with chimichurri (WF)	£14.5
Charred broccoli, tahini & hazelnut dukkah (PB,WF)	£6.7
Falafel, pickled cucumber & mojo picon (PB)	£5.7
Chicken souvlaki with beetroot tzatziki (WF)	£8.5
Hake, muhammara, gremolata, preserved lemon	£12.9
Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)	£6.7
Marinated tomatoes with mozzarella & sun-dried tomato (WF)	£8
Crispy sweet potato, puy lentils & saffron yoghurt (V)	£6.5
Beetroot hummus with pine nuts, sesame & mint (PB,WF)	£6.5
Rocket & Parmesan salad (WF)	£6

## LARGE PLATES

If sharing isn't for you, then these hearty complete dishes will be. Satisfy your appetite as you savour every last bite of your solo feast.

Shakshuka (V)	£16.5
Eggs, tomatoes, peppers, harissa, courgette with feta, yoghurt & flatbread	
Crab linguine	£21
Crème fraîche, lemon, chilli & garlic	
Chicken souvlaki flatbread	£17
Muhammara, pepper & olives with saffron yoghurt	
Marinated tomato salad	£15.5
Fresh mozzarella, sun-dried tomato dressing, shallots, focaccia & basil	
Jerusalem artichoke gnocchi (V)	£17
Potato gnocchi, Jerusalem artichokes, black truffle & charred broccoli	

## NAPOLI STYLE PIZZA

Our pizzas have a thin crisp base & are topped with Fior di Latte mozzarella. Cooking in our wood-stone oven ensures an authentic 'Napoli Style' blister on the crust. San Marzano tomatoes & fresh basil are used in our Rosso pizza sauce & homemade béchamel sauce provides the base for our Biancos.

Margherita (V)	£13.5
Fresh basil leaves & extra virgin olive oil, rosso sauce	
Prosciutto	£15.5
Rocket, cherry tomatoes, prosciutto, fresh mozzarella, bianco sauce	
Marino	£18.2
Calamari, prawns, mussels, chilli, black olives & capers, rosso sauce	
Pollo	£15
Chicken, pesto, piquillo peppers & basil, rosso sauce	
Fuego	£16
Spicy Italian sausage, nduja, chilli & rocket, rosso sauce	
Zucchini & Gorgonzola	£14
Gorgonzola, courgette ribbons, slow cooked onions & rosemary, bianco sauce	
Funghi (V)	£14
Oven-roasted mushrooms, shaved Italian cheese, rosemary & truffle oil, bianco sauce	
Zucca & rose harissa (V)	£14
Harissa-roasted squash, halloumi, kale, potato, onion, butternut squash sauce	

### Additional toppings

Up to a maximum of 3 per pizza

Fresh chilli / mushrooms / onions / olives / chicken / piquillo peppers / extra mozzarella	£2 each
Prawns	£5 each

## DESSERTS

Something sweet to seal the deal. Curb your cravings with these perfect puds.

Baklava (PB)	£6.5
With vanilla ice cream	
Chocolate torta Caprese	£7
With ricotta & orange	
Burnt Basque cheesecake (WF)	£7
With seasonal fruit	
Amalfi lemon posset (V)	£6.5
Redcurrant compote, pistachio & amaretti biscuit	
Málaga ice cream (WF,V)	£5.5
Vanilla ice cream, PX sherry & raisins	
Affogato (WF,V)	£6
Vanilla ice cream with espresso	
Amaretto Affogato (WF,V)	£8
Vanilla ice cream with espresso & a shot of amaretto	

(V) Vegetarian (PB) Plant-based (WF) Wheat Free

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 restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

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