

SNACKS

Bites & nibbles to whet your appetite.

Marinated olives (PB,WF)	£4.2
Padrón peppers (PB)	£5.4
Ham croquette	£2.2 each
Pan con tomate (PB)	£4
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	
Morcòn Ibérico Bellota (WF)	£5.5
Iberico pork with paprika, garlic - Extremadura, Spain	
Salame Toscano (WF)	£6
Pork, cubed back fat, red wine & 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	
Parmigiano Reggiano (WF)	£6
Aged 24 months – Italy	
Gorgonzola Piccante (WF)	£4.5
Aged 3 months – Italy	
Ibores goat's cheese (WF)	£5
Rubbed with paprika, aged 2 months - Extremadura, Spain	

TAPAS

Small sharing plates, inspired by the Mediterranean. We recommend 3 plates per person.

CLASSIC

Original Fuego favourites that have been feasted on repeat since day 1.

Classic tortilla (V,WF)	£8.3
Crispy seabass, kataifi pastry & mojo verde mayonnaise	£10.5
Gambas a la plancha, garlic & chilli (WF)	£13.8
Polpetti - Italian meatballs in tomato sauce	£8.5
Pork belly pinxos (WF)	£11.5
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 picòn (PB)	£5.7
Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)	£6.7

SEASONAL

Tantalise your tastebuds with limited-time-only plates packed with scrumptious seasonal produce.

Morcilla tortilla with mojo verde	£10.5
Squid a la plancha, rocket & chilli (WF)	£15.5
Crispy soft shell crab, fennel salad, spiced piquillo mayonnaise	£9.5
Hake, muhammara, gremolata & preserved lemon	£12.9
Chicken souvlaki with beetroot tzatziki (WF)	£8.5
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

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 & morunos mayo, marinated gordals, pan con tomate	
Mediterranean Selection (V)	£18
Courgette & apple salad, marinated olives, marinated feta, tortilla, sweet guindillas, beetroot hummus, pan con tomate, falafel, pickled cucumber & mojo picòn	
Cheese	£16
Manchego, Gorgonzola, Parmigiano Reggiano, Ibores, focaccia & quince	
Charcuterie (WF)	£17
Prosciutto di Parma, Morcòn Ibérico bellota, Salame Toscano & Paleta Ibérica	

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 di Parma, fresh mozzarella, bianco sauce	
Marino	£18.2
Calamari, prawns, mussels, chilli, black olives & capers, rosso sauce	
Chorizo	£15.5
Piquillo peppers, sundried tomatoes, chilli & chorizo, 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	

DESSERTS

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

Baklava (PB)	£6.5
With vanilla ice cream	
Churros (V)	£6.75
With warm chocolate sauce	
Burnt Basque cheesecake (WF)	£7
With seasonal fruit	
Chocolate torte Caprese	£7
With ricotta & orange	
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	
Amalfi lemon posset (V)	£6.5
Redcurrant compote, pistachio & amaretti biscuit	