

FUEGO

SNACKS

Marinated olives (WF,VG)	£4.2
Padrón peppers (WF,VG)	£5.2
Ham croquettes	£2 each
Pan con tomate (VG)	£4
Pea, broad bean & feta toast (V)	£3 each
Housebaked breads (VG)	£4.5
Garlic & mozzarella sourdough (V)	£8

CHARCUTERIE

Jamon Ibérico Bellota <small>aged 3 years black footed pigs that are feed an acorn (bellotas) only diet, giving the ham a unique aroma and flavour - Spain (WF)</small>	£13.5
Prosciutto di Parma <small>aged 24 months - Italy (WF)</small>	£7.5
Morcòn Ibérico Bellota <small>premium cuts of Iberico pork such as Presa, are used similar to chorizo, and then cured longer with less fat - Extreadura, Spain (WF)</small>	£5.5
Cecina <small>beef lightly smoked over oak, cured for over a year - Leòn, Spain (WF)</small>	£6
Salame Toscano <small>made from the best lean cuts of pork and cubed back fat, seasoned with red wine and garlic, Tuscany, Italy (WF)</small>	£6

CHEESE

Manchego <small>from Manchega sheep, aged 6 months - La Mancha, Spain (WF)</small>	£5
Parmigiano Reggiano <small>aged 24 months - Italy (WF)</small>	£4.5
Gorgonzola Piccante <small>aged 3 months - Italy (WF)</small>	£4
Ibores <small>goats cheese aged 2 months, rubbed with paprika - Extremadura, Spain (WF)</small>	£5

SHARING BOARDS

Fuego Selection <small>charcuterie, cheese, tortilla, courgette, apple & Ibores salad, roasted Mediterranean vegetables, marinated gordals, pea, broad bean and feta toast.</small>	£22.5
Mediterranean Selection (V) <small>courgette & apple salad, marinated olives, marinated feta, tortilla, sweet guindillas, pea, broad bean & feta toast, roasted Mediterranean vegetables, falafel, pickled cucumber & mojo picon</small>	£17
Cheese <small>manchego, gorgonzola, Parmigiano Reggiano, Ibores, rye bread & quince</small>	£15.5
Charcuterie (WF) <small>prosciutto di Parma, Morcòn Ibérico bellota, salame toscano & cecina</small>	£15.5

(V) Vegetarian (VG) Vegan (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 servers on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.

TORTILLA – TRADITIONAL SPANISH OMELETTE

(Please allow 15 minutes cooking time)

Classic tortilla	£8
Tortilla with Morcòn Ibérico, smoked paprika & aioli (WF)	£10
Tortilla with fresh picked white crab & brown crab mayonnaise (WF)	£14.5

SEAFOOD

Monkfish, fennel salad & saffron sauce (WF)	£15
Sea Bass with broad beans & anchovy (WF)	£11.5
Scallops with nduja butter (WF)	£13.5
Crab croquettes with brown crab mayonnaise	£12
Gambas a la plancha with garlic & chilli (WF)	£13

MEAT

Rib-eye with chimichurri (Served pink) (WF)	£14.5
Lamb kofta, hispi cabbage slaw & feta	£9.5
Chicken, molasses & sumac with tahini yogurt (WF)	£7.5
Polpetti - Italian meatballs in tomato sauce	£8.5
Pork belly pinxo (WF)	£6.5 each

VEGETABLES

Halloumi 'style' cheese with pomegranate tabbouleh (V)	£8.5
Beetroot & goats cheese ravioli with pesto (V)	£9.5
Heritage tomato salad, black olive tapenade & basil (VG)	£7.5
Patatas bravas (WF,V)	£6.5
Falafel, pickled cucumber and mojo picòn (VG)	£5.5
Charred broccoli, tahini and dukkah (WF,VG)	£6.5
Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)	£6.5
Hummus, pickled red onions & flat bread (VG)	£5.5

NAPOLI STYLE PIZZA

Our pizzas have a thin crisp base and 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 and fresh basil are used in our Rosso pizza sauce and home made béchamel sauce provides the base for our Biancos.

PIZZA ROSSO

Margherita (V) <small>fresh basil leaves & extra virgin olive oil</small>	£12.5
Prosciutto <small>rocket, cherry tomatoes, shaved Italian cheese & prosciutto di Parma</small>	£14.5
Marino <small>market seafood of the day, chilli, black olives & capers</small>	£18
Chorizo <small>piquillo peppers, sundried tomatoes, chilli & chorizo</small>	£14.5
Pollo <small>Chicken, pesto, piquillo peppers & basil</small>	£14
Fuego <small>spicy Italian sausages, nduja, chilli, fresh mozzarella & rocket</small>	£15

PIZZA BIANCO

Zucchini & Gorgonzola <small>gorgonzola, courgette ribbons, slow cooked onions & rosemary</small>	£13
Funghi (V) <small>oven roasted mushrooms, shaved Italian cheese, rosemary & truffle oil</small>	£13
Tonno <small>tuna conserva, manchego, red onion & black olives</small>	£14.5

DESSERT

Orange Polenta Cake (V, WF)	£6
Churros with warm chocolate sauce (V)	£6.5
Burnt Basque Cheesecake with strawberries	£6.5
Sgroppino lemon sorbet topped with Prosecco (WF,VG)	£6.5
Malaga Ice Cream vanilla ice cream, PX sherry & raisins (WF,V)	£5.5
Affogato vanilla ice cream with espresso (WF,V)	£5.5
– add a shot of Amaretto	£8

FUEGO

A Fenwick Restaurant
visit Fenwick.co.uk

