

FUEGO

SNACKS

Marinated olives	£3.5
Padrón peppers	£3.5
Ham croquettes	£1.5 each
Pan con tomate	£3
White anchovy and nduja toast	£2.5 each
Fig, balsamic and goats cheese toast	£2.5 each
Housebaked breads	£3.5
Hand stretched mozzarella cheese and garlic sourdough	£4

CHARCUTERIE

Hand carved Jamón Ibérico de Bellota 36 month aged – Spain	£9.5
Prosciutto di Parma 24 month aged – Italy	£7.5
Chorizo Ibérico de Bellota – Spain	£3.5
Finocchiona Tuscan fennel salami – Italy	£4.5
Tartufo black truffle and honey salami – Italy	£4.5
Toscana Tuscan salami – Italy	£4.5

CHEESE

Manchego Gran Reserva 9 month aged – Spain	£4
Parmigiano Reggiano 28 month aged – Italy	£5
Gorgonzola Piccante – Italy	£3.5
Taleggio – Italy	£3.5
Monte Enebro – Spain	£6.5

SHARING BOARDS

Charcuterie	£12
prosciutto di Parma, chorizo, toscana, tartufo and finocchiona	
Cheese	£12
manchego, Parmigiano, gorgonzola, taleggio and monte enebro	
Vegetable	£14
vegetables, salads, olives and guindilla peppers	
Fuego Selection	£18
charcuterie, cheese and vegetables	

SEAFOOD

Gambas a la plancha with garlic and chilli	£10
Mackerel a la plancha with ajo blanco, almonds and PX raisins	£7
Crab croquettes with crab mayonnaise	£8.5
Grilled calamari with chilli and rocket	£11
Salt cod brandade, garlic cream and olives	£6

MEAT

Pork belly pinxo	£4 each
Lamb pinoxs with cumin yogurt	£6.5 each
Chicken tagine with herb cous cous	£7
Rump steak, piquillo peppers and garlic (Served pink)	£10
Polpetti – Italian meatballs in tomato sauce	£7.5

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
Chorizo tortilla, smoked paprika and aioli	£8.5
Grilled octopus tortilla with mojo verde	£9.5

VEGETABLES

Patatas bravas	£5.5
Heirloom tomato and mozzarella salad, olive tapenade	£7
Roast beetroot and squash salad, citrus dressing	£5.5
Courgette, apple and monte enebro salad – truffle dressing	£6.5
Charred broccoli, tahini and dukkah	£6
Roasted vegetable bruschetta with olives and basil	£6
Puy lentil salad with dolce latte and picada	£5
Falafel, pickled cucumber and mojo picon	£5.5
Aubergine hummus with smoked paprika and flat bread	£5

NAPOLI STYLE PIZZA

Our pizzas have a thin crisp base and are topped with Fior di Latte mozzarella. Cooking at 400°C 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	£11
fresh basil leaves and extra virgin olive oil	
Prosciutto	£13
rocket, cherry tomatoes, shaved Parmesan and prosciutto di Parma	
Marino	£13.5
tiger prawns, mussels, calamari, chilli, black olives and capers	
Chorizo	£12.5
piquillo peppers, sundried tomatoes, chilli and chorizo	
Pollo	£12
Chicken, Pesto, Pepper, Tomato, Mozzarella, Basil	
Fuego	£13
spicy Italian sausages, nduja, chilli, fresh mozzarella and rocket	

PIZZA BIANCO

Zucchini & Gorgonzola	£11.5
gorgonzola, courgette ribbons, slow cooked onions and rosemary	
Funghi	£11.5
oven roasted mushrooms, Parmesan grana Montevano, rosemary and white truffle oil	
Tonno	£12.5
tuna conserva, manchego, red onion and black olives	

DESSERT

Pastel de nata	£3 each
Churros with hot chocolate sauce	£5.5
Burnt Basque Cheesecake	£6
Almond milk panna cotta with spiced plums	£5
Malaga Ice Cream vanilla ice cream, PX sherry and raisins	£5.5
Affogato vanilla ice cream with espresso	£5
– add a shot of Amaretto	£7.5