

## SNACKS

*Bites and nibbles to whet your appetite.*

Marinated olives (WF,VG)	£4.2
Padrón peppers (VG)	£5.4
Ham croquette	£2.2 each
Tahini yoghurt & fattoush toast (V)	£3.5
Garlic & mozzarella sourdough (V)	£8
Flatbreads (V)	£2
Rosemary foccacia (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 and cheese before tucking into some tasty tapas and pizza.*

Fuego Selection	£23.2
Charcuterie, cheese, tortilla, courgette, apple & Ibores salad, falafel, pickled cucumber & mojo picon marinated gordals, tahini yoghurt & fattoush toast	
Mediterranean Selection (V)	£18
Courgette & apple salad, marinated olives, marinated feta, tortilla, sweet guindillas, beetroot hummus, tahini yoghurt & fattoush toast, 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 chimmichuri (WF)	£14.5
Charred broccoli, tahini & hazelnut dukkah (WF,VG)	£6.7
Falafel, pickled cucumber & mojo picòn (VG)	£5.7
Chicken, molasses, sumac with tahini yoghurt (WF)	£8.2
Lamb kofte, pine nuts, tzatziki & pomegranates	£9
Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)	£6.7
Heritage tomato salad, black olive tapenade & basil (VG)	£7.5
Orzo pasta salad with roasted Mediterranean vegetables (V)	£6.7
Beetroot hummus with lemon, chilli & dill (VG,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.*

Fuego Greek salad (V)	£16.5
Feta, black olive tapenade, herbs & sourdough	
Pesto & burrata linguine (V)	£17
Sun-dried tomato pesto, rocket, burrata & basil	
Harissa-spiced lamb flatbread	£18.7
Lamb shoulder, broad beans, feta & tahini yoghurt with a courgette salad	
Tricolore salad (V)	£15.5
Heritage tomatoes, buffalo mozzarella & avocado	
Conserva tuna nicoise (WF)	£19.5
Conserva tuna with fine beans, new potatoes, celery, sun-dried tomatoes, baby gem & soft Cacklebean egg	

## 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 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, shaved Italian cheese & prosciutto di Parma, rosso 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	
Tonno	£15.5
Tuna conserva, Manchego, red onion & black olives, bianco 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.*

Rice pudding brûlée (VG,WF)	£6.5
Served chilled with orange & almonds	
Churros (V)	£6.75
With warm chocolate sauce	
Burnt Basque cheesecake (WF)	£6.75
With seasonal fruit	
Sgroppino (VG,WF)	£6.5
Lemon sorbet topped with Prosecco	
Malaga ice cream (WF,V)	£5.5
Vanilla ice cream, PX sherry & raisins	
Affogato (WF,V)	£6
Vanilla ice cream with espresso	