

FUEGO

BY
Fenwick

SNACKS

Bites and nibbles to whet your appetite.

Marinated olives (WF, VG)	£4.2
Padrón peppers (VG)	£5.4
Ham croquette	£2.2 each
Pan con tomate (VG)	£4
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	
Morcòn Ibérico Bellota (WF)	£5.5
Iberico pork with paprika, garlic - Extremadura, Spain	
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	
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 chimichuri (WF)	£14.5
Charred broccoli, tahini & hazelnut dukkah (WF, VG)	£6.7
Falafel, pickled cucumber & mojo picòn (VG)	£5.7

SEASONAL

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

Tortilla with Morcon Iberico, smoked paprika & aioli (WF)	£10.5
Conserva tuna nicoise salad (WF)	£10.5
Crispy soft shell crab, fennel salad, spiced piquillo mayonnaise	£9.5
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 Mediterrean vegetables (V)	£6.7
Beetroot hummus with lemon, chilli & dill (VG, WF)	£6.5
Rocket & Parmesan salad (WF)	£6

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, 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 picon	
Cheese	£16
Manchego, gorgonzola, Parmigiano Reggiano, Ibores, rye bread & quince	
Charcuterie (WF)	£17
Prosciutto di Parma, Morcòn Ibérico bellota, salame toscano & Paleta Ibérica	

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	
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	
Tonno	£15.5
Tuna conserva, Manchego, red onion & black olives, bianco sauce	

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	
- add a shot of Amaretto	£8

(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 restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.

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