

## The hill's specials

### Starters

<b>Tortino di granchio</b> Guacamole base, crab meat topped with caviar	£ 6.50
<b>Empanada</b> Latin American baked pastry, filled with beef, ham and cheese <b>or</b> goat cheese and spinach 	£6.50
<b>Carpaccio de polpo</b> Thinly sliced raw octopus garnished with paprika, Maldon sea salt flakes and olive oil	£6.80
<b>Galapagos salad</b> Tiger prawns marinated in creamed horseradish on a bed of smoked salmon, topped with mixed salad in a lemon vinaigrette	£6.50
<b>Ceviche Peruano</b> A chilled South American speciality of marinated fish with lime juice, onion, celery, coriander and lightly spiced with ginger and chilli	£8.50
<b>Ceviche Ecuatoriano</b> A South American speciality of marinated prawns with lime juice, onion, coriander and fresh tomatoes <b>(Vegetarian option available on request)</b> 	£8.50
<b>Tamales de cerdo</b> Peruvian dish made from ground white corn dough, ají amarillo (yellow pepper) Pork, olive and egg centered wrapped in banana leaves and steamed cooked <b>(Vegetarian option available on request)</b> 	£6.50

### Mains

<b>Tuscan pork</b> Roasted pork loin with shallots, pancetta and red wine served with mashed potatoes	£14.50
<b>Seco de chivo</b> Braised lamb stew in a sauce of naranjilla (lulo), traditional dish from Ecuador	£14.50
<b>Paella Negra</b> A traditional Spanish dish with squid and, black ink, peppers and peas	£14.50
<b>Fresh tuna steak</b> With capers, fresh tomatoes and herbs and wine wine sauce served with a side of your choice	£16.50
<b>Aji de Gallina</b> Shredded chicken in a slightly spicy creamy sauce flavored with garlic, white onion and Peruvian chili peppers served with white rice	£14.50
<b>Paella Valenciana</b> A traditional Spanish dish with seafood and chicken, peppers and peas <b>(Vegetarian Paella available on request)</b> 	£16.50
<b>Encocado de pescado</b> Slow cook haddock with coconut, fresh tomatoes, bell pepper and coriander served with rice typical from the Northern coast of Ecuador	£14.50
<b>Filete de cerdo Iberico</b> Grilled Iberian pork fillets marinated with rosemary and rock salt served with roasted new potatoes	£15.50

*Please note that discounts are not valid on these specials*

# Tapas

<b>Manchego</b> 	£5.50
Sheep cheese from the Manchego region topped with olive oil	
<b>Chorizo al vino</b>	£5.50
Traditional Spanish sausage slowly cooked in red wine	
<b>Whitebait</b>	£5.50
Lightly floured and fried whitebait served with tartar sauce	
<b>Gambas al ajillo</b>	£5.80
Sautéed tiger prawns with garlic and chillies	
<b>Croquetas de jamón</b>	£6.50
Serrano ham croquets	
<b>Calamari</b>	£6.50
Fried squid served with tartar sauce	
<b>Patatas bravas</b> 	£4.00
Fried potatoes with spicy tomato sauce	
<b>Bruschetta</b> 	£3.80
Grilled ciabatta topped with tomato, basil, garlic and olive oil	
<b>Tortilla Española</b> 	£4.20
Traditional Spanish omelette made with potatoes, onions and eggs	
<b>Champiñones al ajillo</b> 	£4.20
Sautéed mixed wild mushroom with garlic and parsley	
<b>Pimientos del Padron</b> 	£5.50
Pan fried Padron peppers with a drizzle of olive oil	
<b>Boquerones en vinagre</b>	£4.40
White anchovies marinated in vinegar	
<b>Morcilla</b>	£5.20
Homemade black pudding on a bed of mixed leaves	
<b>Croquetas de sepia</b>	£5.50
Squid and black ink croquets	

*Please note that discounts are not valid on these Tapas*

# The hill's a la carte menu

## Starters

<b>Whitebait</b>	£5.50
Lightly floured and fried whitebait served with tartar sauce	
<b>Croquetas de jamón</b>	£6.50
Serrano ham croquets	
<b>Antipasto mixto</b>	£9.50
A mixed plate with chorizo, salami Milano, spianata picante, buffalo mozzarella and bruschetta	
<b>Capresse</b> ✓	£6.50
Buffalo mozzarella, tomatoes and capers with a drizzle of olive oil	
<b>Soup of the day</b> ✓	£4.50
Homemade soup	

## Pasta

<b>Lasagne al forno</b>	£14.50
Homemade lasagna served with side salad	
<b>Gnocchetti alla primavera</b> ✓	£10.50
Pasta with peas, tenderstem broccoli, cherry tomatoes and basil	
<b>Spaghetti con Gambas</b>	£14.50
Pasta with Prawns, chilies and spring onions	
<b>Linguine di mare</b>	£15.50
Pasta with sautéed mussels, squid and tiger prawns	
<b>Tortelloni di zucca</b> ✓	£14.50
Pasta filled with pumpkin and ricotta cheese in butter and sage, topped with parmesan shavings	



*Gluten free pasta dishes are available on request, ask your waiter for more information*

## Salads

<b>Ensalada de queso de cabra</b> ✓	£7.50
Goat's cheese salad served in a bed of mixed leaves, grilled peppers, aubergines and courgettes	
<b>Ensalada de pollo</b>	£10.50
Mixed leaves salad, with, egg, chicken, parmesan shavings, pine nuts and croutons	
<b>Mediterranean</b> ✓	£8.50
Salad of mixed leaves, grilled peppers, feta cheese and olives	

## Pizzas

<b>Margherita</b> Classic tomato and cheese	£9.90
<b>Tutto carne</b> Tomato sauce, mozzarella, chorizo, salami Napoli, salami Milano, spianata picante, parma ham and red onion	£14.00
<b>Funghi au tartuffo</b> Tomato sauce, mixed mushrooms, fresh chopped tomatoes, mozzarella, Italian salami and drizzle of truffle oil	£12.50
<b>Calzone</b> Folded pizza, filled with mozzarella, ham and mushrooms served with tomato sauce	£13.50
<b>Quattro formaggi</b> Taleggio, gorgonzola, mozzarella and fontina	£11.90
<b>Diavola</b> Tomato sauce, mozzarella, spianata piccante, chorizo, gherkins, fresh chilli, and homemade pesto	£14.50
<b>Americana</b> Tomato sauce, mozzarella, chorizo, peppers, fresh tomatoes, red onions	£12.50
<b>Campagnola</b> Tomato sauce, mozzarella, red onions, peppers, aubergines, mushrooms and courgettes	£10.90
<b>Verona</b> Tomato sauce mozzarella, chilli topped with rocket and pecorino cheese	£11.80
<b>Quattro stagioni</b> Tomato sauce and mozzarella, parma ham and rocket, mushrooms, four cheeses, salami and chilli	£14.50
<b>Bianca neve</b> Goat's cheese, mozzarella, spinach and cherry tomatoes	£11.80

### Extra topping

**Vegetables:** £1.50

**Meat:** £2.50

## Meat

<b>Pincho de pollo</b> Marinated chicken skewers and vegetables served with mixed leaves salad	£14.50
<b>Bife ancho</b> 300gr of grilled Argentine rib-eye steak	£21.50
<b>Pollo in crema di funghi</b> Pan fried chicken in cream and mushroom sauce served with sauté potatoes	£14.50
<b>Cariucho de pollo</b> Traditional Ecuadorian dish made with chicken breast in peanut butter sauce coriander served with rice and avocado	£14.50

## Side orders

<b>Homemade chips</b>	£3.20
<b>Tomato and onion salad</b>	£3.50
<b>Mixed grilled vegetarian plate</b>	£4.50
<b>Sautéed spinach with garlic</b>	£3.20
<b>Fried plantain</b>	£3.50
<b>Mixed salad</b>	£4.50
<b>Garlic bread</b>	£3.70

**\*\* Discounts are not valid on side dishes \*\***

### FOOD ALLERGIES And INTOLERANCES

Please speak to our staff about the ingredients in your meal,  
when making your order.

Thank you.