

The Hill's Specials

Starters

Aguacate relleno	£5.50
Peruvian stuffed avocado with Quinoa Salad, tomatoes, onion, coriander and fresh lime and olive oil dressing	
Ceviche Ecuatoriano	£8.50
A South American speciality of marinated prawns with lime juice, onion, coriander and fresh tomatoes (Vegetarian option available on request) ✓	
Pulpo a la parrilla	£9.50
Grilled octopus garnished with paprika, rock salt and olive oil	
Ceviche Peruano	£8.50
A chilled South American speciality of marinated fish with lime juice, onion, celery, coriander and lightly spiced with ginger and chilli	
Empanada	£6.50
Latin American baked pastry, filled with beef, ham and cheese or goat cheese and spinach ✓	

Mains

Fresh Tuna Steak	£16.50
with capers, fresh tomatoes and herbs served with roasted new potatoes	
Paella Negra	£14.50
Made with squid, peppers and cuttlefish ink, is a typical Mediterranean dish characterized by its black colour	
Paella Valenciana	£16.50
A traditional Spanish dish with seafood and chicken, peppers and peas (Vegetarian Paella available on request) ✓	
Encocado de pescado	£14.50
Slow cook haddock with coconut, fresh tomatoes, bell pepper and coriander served with rice typical from the Northern coast of Ecuador	
Spaghetti ala avocado	£13.50
Pasta with fresh avocado, cherry tomatoes and a touch of chilli, lemon and coriander	
Filete de cerdo Iberico	£15.50
Grilled Iberian pork fillets marinated with rosemary and rock salt served With roasted new potatoes	

Please note that discounts are not valid on these specials

Tapas

Olives	£2.00
Pimientos del Padron Pan fried Padron peppers with a drizzle of olive oil	£5.50
Morcilla Black pudding on a bed of mixed leaves	£4.80
Manchego ✓ Sheep cheese from the Manchego region topped with olive oil	£5.50
Calamari Fried squid served with tartar sauce	£6.50
Chorizo al vino Traditional Spanish sausage slowly cooked in red wine	£5.50
Gambas al ajillo Sautéed tiger prawns with garlic and chillies	£5.80
Croquetas de jamón Serrano ham croquets	£6.50
Boquerones en vinagre White anchovies marinated in vinegar	£4.50
Patatas bravas ✓ Fried potatoes with spicy tomato sauce	£4.00
Bruschetta ✓ Grilled ciabatta topped with tomato, basil, garlic and olive oil	£3.80
Tortilla Española ✓ Traditional Spanish omelette made with potatoes, onions and eggs	£4.20
Champiñones al ajillo ✓ Sautéed mixed wild mushroom with garlic and parsley	£4.20
Croquetas de sepia Squid and black ink croquets	£5.50

Please note that discounts are not valid on these Tapas

The hill's a la carte menu

Starters

Whitebait	£5.50
Lightly floured and fried whitebait served with tartar sauce	
Antipasto mixto	£9.50
A mixed plate with chorizo, salami Milano, spianata picante, buffalo mozzarella and bruschetta	
Tricolore salad ✓	£7.50
Buffalo mozzarella, tomatoes and avocado with a drizzle of olive oil and homemade pesto sauce	
Soup of the day ✓	£4.50
Homemade soup	

Pasta

Gnocchetti alla primavera ✓	£11.50
Pasta with peas, tenderstem broccoli, cherry tomatoes and basil	
Tortelloni di zucca ✓	£11.50
Pasta filled with pumpkin and ricotta cheese in butter and sage, topped with parmesan shavings	
Spaghetti con Gambas	£14.50
Pasta with Prawns, chilies and spring onions	
Linguine di mare	£15.50
Pasta with sautéed mussels, squid and tiger prawns	



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

Salads

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

Pizzas

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

Extra topping

Vegetables: £1.50

Meat: £2.50

Meat

Bife ancho 300gr of grilled Argentine rib-eye steak	£28.00
Pollo in crema di funghi Pan fried chicken in cream and mushroom sauce served with sauté potatoes	£14.50
Cariucho de pollo Traditional Ecuadorian dish made with chicken breast in peanut butter sauce coriander served with rice and avocado	£15.50
Aji de Gallina Shredded chicken in a slightly spicy creamy sauce flavored with garlic, white onion and Peruvian chili peppers served with white rice	£14.50

Side orders

Mashed potatoes	£4.50
Homemade chips	£3.20
Tomato and onion salad	£3.50
Mixed grilled vegetarian plate	£4.50
Sautéed spinach with garlic	£3.20
Fried plantain	£3.50
Mixed salad	£3.50
Garlic bread	£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.