

The Hill

STARTERS

GRAVLAX	£6.50
Salmon cured with a combination of salt and sugar served with ciabatta bread and dill sauce	
YUCA A LA HUANCAINA	£6.50
Peruvian appetizer of cassava chips and a side of spicy, creamy sauce	
BURRATA	£6.50
Served with fresh cherry tomatoes and olive oil	
CEVICHE PERUANO	£8.50
A traditional Peruvian dish of marinated fish with lime juice onion, celery, coriander and lightly spiced with ginger and fresh chillies	
CEVICHE ECUATORIANO (Vegetarian option available on request 	£8.50
An Ecuadorian speciality of marinated prawns with lime juice, onion, coriander and fresh tomatoes.	

MAINS

PAELLA VALENCIANA (Vegetarian Paella available on request 	£16.50
A traditional Spanish dish with seafood and chicken, peppers and peas	
CARIUCHO DE POLLO	£15.50
An Ecuadorian dish made with chicken breast in peanut butter sauce and coriander served with rice and avocado	
PATARASHCA	£16.50
Amazonian dish made of whole sea bass, fresh onions, garlic, tomatoes and chillies topped with coriander, all wrapped in a banana leaf	
LINGUINE DI MARE	£15.50
Seafood pasta with fresh tomatoes and garlic in a white wine sauce with sauteed mussels, squid and tiger prawns	
BIFE ANCHO	£15.00 / £28.00
Argentinian Sirloin 200g / 400g served with homemade chips and rocket salad	
TORTELLONI DI ZUCCA 	£12.50
Pasta filled with pumpkin and ricotta cheese in a butter and sauce, topped with parmesan shavings	
ROLLITOS DE CERDO	£15.50
Pork roll stuffed with chorizo, mozzarella and breadcrumbs, served with dauphinoise potatoes and salad	

PIZZA

MARGHERITA 	£9.90
Classic tomato and cheese	
BUONISSIMA	£13.80
Tomato sauce, fior di latte mozzarella, chicken, roasted peppers and sun dried tomatoes	
TUTTO CARNE	£14.00
Tomato sauce, mozzarella, chorizo, salami Napoli, salami Milano, spianata piccante, parma ham and red onion	
FUNGI AL TARTUFO	£12.50
Tomato sauce, mixed mushrooms, fresh chopped tomatoes, mozzarella, Italian salami and drizzle of truffle oil	
CALZONE	£13.50
Folded pizza, filled with mozzarella, ham and mushrooms served with tomato sauce	
QUATTRO FORMAGGI	£11.90
Taleggio, gorgonzola, mozzarella and fontina	
DIAVOLA	£14.50
Tomato sauce, mozzarella, spianata piccante, chorizo, gherkins, fresh chilli, and homemade pesto	
AMERICANA	£12.50
Tomato sauce, mozzarella, chorizo, peppers, fresh tomatoes, red onions	
CAMPAGNOLA 	£10.90
Tomato sauce, mozzarella, red onions, peppers, aubergines, mushrooms and courgettes	
VERONA	£11.80
Tomato sauce mozzarella, chilli topped with rocket and pecorino cheese	
QUATTRO STAGIONI	£14.50
Tomato sauce and mozzarella, parma ham and rocket, mushrooms, four cheeses, salami and chilli	

TAPAS

PULPO A LA PARILLA	£9.50
Grilled octopus garnished with paprika, rock salt and olive oil	
EMPANADAS DEL DIA ✓	£6.50
Typical Latin American baked pastry, filled with ham and cheese or Goat cheese and spinach	
PIMIENTOS DEL PADRON ✓ £5.50	
Pan fried Padron peppers with a drizzle of olive oil	
WHITEBAIT	£5.50
Lightly floured and fried whitebait served with tartar sauce.	
MANCHEGO	£5.50
Sheep cheese from the Manchego region topped with olive oil	
CHORIZO AL VINO	£5.80
Traditional Spanish sausage slowly cooked in red wine	
GAMBAS AL AJILLO	£5.80
Sautéed tiger prawns with garlic and chilli	
CROQUETAS DE JAMON	£5.80
Serrano ham croquettes	
TORTILLA ESPANOLA	£5.50
Traditional spanish omelette made with potatoes, onions and eggs	
CALAMARI	£6.50
Fried squid served with tartar sauce	
PATATAS BRAVAS ✓	£4.80
Fried potatoes with spicy tomato sauce	
BRUSCHETTA ✓	£4.80
Grilled ciabatta topped with tomato, basil, garlic and olive oil	
CROQUETAS DE ZETA ✓	£5.80
Mushroom croquettes	
CHAMPINONES AL AJILLO ✓	£5.50
Sautéed mixed wild mushroom with garlic and parsley	

SALADS

PAPITO	£6.90
Rocket, black olives, basil, onions, mushrooms and parmesan	
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	
GALAPAGOS SALAD	£8.50
Tiger prawns marinated in creamed horseradish on a bed of smoked salmon, topped with mixed salad in a lemon vinaigrette	

SIDE ORDERS

Homemade chips	£3.50
Sweet Potato Chips	£3.20
Green beans with shallots	£4.50
Mixed grilled vegetarian platter	£4.50
Sauteed spinach with garlic	£3.50
Fried plantain	£3.50
Mixed salad	£3.50
Garlic bread	£3.70

DESSERT

CHURROS CON AZUCAR	£5.50
Typical Spanish dessert made with fried-thin dough pastry sprinkled with sugar and dulce de leche (creamy caramel sauce) on the side for dipping	
Selva Negra	£6.50
Chocolate cake served with cream or vanilla ice cream	
ALMOND TART	£5.50
Almond tart served with Vanilla ice cream	
SORBETE DE FRUTAS	£4.50
Selection of lemon and mango sorbet	
TORTA DE NARANJA	£5.50
Sticky chocolate and orange cake served with mango sorbet.	
TIRAMISU	£6.50
Traditional Italian dessert made of ladyfingers dipped in coffee layered with mascarpone cheese, topped with cocoa	
CHEESEBOARD	£9.00
A selection of cheeses with biscuits	