

# The Hill

## STARTERS

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- YUCA A LA HUANCAINA** £6.50  
Peruvian appetizer of cassava chips and a side of spicy, creamy sauce ✓
- CARRILLERAS EN SALSA PEDRO XIMENEZ** £6.50  
Braised Iberian pork cheeks in a PX sherry sauce
- BURRATINA** £5.90  
A delicacy from Murgia region of Puglia, Mozzarella pouch, filled with a delicate milky-mousse.
- CEVICHE ECUATORIANO** (Vegetarian option available on request ✓) £8.50  
An Ecuadorian speciality of marinated prawns with lime juice, onions, coriander and fresh tomatoes.

## MAINS

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- MAGRET DE CANARD AUX GROSEILLES** £15.50  
Pan fried duck breast in a redcurrant sauce served with mashed potatoes and spinach
- PAELLA VALENCIANA** (Vegetarian Paella available on request ✓) £16.50  
A traditional Spanish dish with seafood and chicken, peppers and peas
- BIFE ANCHO** £15.00 / £28.00  
Argentine rib-eye 200g/400 served with homemade chips and rocket salad
- PATARASHCA DE PESCADO** £16.50  
Peruvian Amazonian dish made with whole sea bass, fresh onions, garlic, tomatoes and chiles finely chopped and topped with coriander all wrapped up in a banana leaf and grilled. Served with sweet potato chips
- POLLO IN CREMA DI FUNGHI** £14.50  
Pan fried chicken in cream and mushroom sauce served with sauté potatoes
- LINGUINE DI MARE** £15.50  
Seafood pasta with fresh tomatoes and garlic in a white wine sauce with sautéed mussels, squid and tiger prawns
- GNOCCHETTI ALLA PRIMAVERA** £11.50  
Pasta with peas, tenderstem broccoli, cherry tomatoes and basil.

## PIZZA

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

## TAPAS

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

## SALADS

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

## SIDE ORDERS

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Homemade chips	£3.80
Sweet Potato Chips	£4.20
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

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<b>CHURROS CON AZUCAR</b>	£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	
<b>SORBETE DE FRUTAS</b>	£4.50
Selection of lemon and mango sorbet	
<b>SELVA NEGRA</b>	£6.50
Chocolate cake served with cream or vanilla ice cream	
<b>TORTA DE NARANJA</b>	£5.50
Sticky chocolate and orange cake served with mango sorbet	
<b>CHEESEBOARD</b>	£9.00
A selection of cheeses with biscuits	