

The Hill

STARTERS

AGUACATE RELLENO CON CAMARONES £6.50

Avocado stuffed with prawn made with red onions radish,peppers, celery, coriander aioli on a bed salad

TAMALES DE CERDO(Vegetarian option available on request ✓) £6.50

Peruvian dish made from ground white corn dough, ají amarillo (yellow pepper) Pork, olive and egg centered wrapped in banana leaves and steamed cooked

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

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

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

MERLUZA A LA GALLEGA £15.50

One-pot fish dish from Galicia, poached hake with new potatoes, chorizo and paprika

AJI DE GALLINA £14.50

Shredded chicken in a slightly spicy creamy sauce, flavored with garlic, white onion and peruvian chilli pepper served with rice

LINGUINE DI MARE £15.50

Seafood pasta with fresh tomatoes and garlic in a white wine sauce with sauteed mussels, squid and tiger prawns

GNOCCHETTI ALLA PRIMAVERA ✓ £11.50

Pasta with peas, tenderstem broccoli, cherry tomatoes and basil.

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	
FUNGHI 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	
PIZZA BLANCA NIEVES	£ 13.50
Mozzarella,Goats Cheese and Spinach pizza	

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	
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	£3.80
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

- 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
- Crème brûlée** £5.50
A rich creamy custard dessert topped with a crisp caramelized sugar ceiling
- ALFAJOR** £5.50
Homemade cookies filled with a luscious layer of dulce de leche. Lightly covered with grated coconut and icing sugar, served with vanilla ice cream
- SORBETE DE FRUTAS** £4.50
Selection of lemon and mango sorbet
- WARM ALMOND TART** £5.50
Served with vanilla ice cream.
- SELVA NEGRA** £6.50
Chocolate cake served with cream or vanilla ice cream
- TORTA DE NARANJA** £5.50
Sticky chocolate and orange cake served with mango sorbet
- CHEESEBOARD** £9.00
A selection of cheeses with biscuits