

## STARTERS

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<b>TORTINO DI GRANCHIO</b> Guacamole base, crab meat topped with caviar	£7.50
<b>CROQUETAS DE CARNE</b> Beef croquettes	£5.70
<b>ANTIPASTO MIXTO</b> A mixed plate with chorizo, salami Milano, spianata picante, buffalo mozzarella and	£9.50
<b>AVOCADO GRATIN</b> Avocado, tiger prawns in a white cheese sauce is a fantastic combination	£6.50
<b>MORCILLA</b> Homemade black pudding on a bed of mixed leaves	£5.20
<b>TAMALES DE CERDO (Vegetarian option available on request)</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	£6.50
<b>YUCA A LA HUANCAINA</b> Peruvian appetizer of Cassava chips in a spicy, creamy ají Amarillo sauce	£5.50
<b>CEVICHE PERUANO</b> A Peruvian dish of marinated fish with lime juice, onion, celery and coriander. Lightly spiced with ginger and fresh chillies	£8.50
<b>CEVICHE ECUATORIANO (Vegetarian option available on request ✓)</b> An Ecuadorian dish of marinated prawns with lime juice, onions, coriander and fresh tomatoes	£8.50
<b>SOUP OF THE DAY</b> Homemade soup	£4.50

## MAINS

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<b>SECO DE CHIVO</b>	£15.50
A traditional Ecuadorian dish of stewed lamb with naranjilla, a tropical South American fruit served with rice and fried yellow plantain.	
<b>MAGRET DE CANARD AUX GROSEILLES</b>	£15.50
Pan fried duck breast in a redcurrant sauce served with mashed potatoes and spinach	
<b>PINCHO DE POLLO</b>	£15.50
Marinated chicken skewers and vegetables served with mixed leaves salad	
<b>ENCOCADO DE CAMARON</b>	£15.50
Slow cook prawns with coconut, fresh tomatoes, bell pepper and coriander served with rice typical from the Northern coast of Ecuador	
<b>PATARASHCA</b>	£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	
<b>BIFE ANCHO</b>	£15.00/£28.00
Argentine rib-eye 200g/400 served with homemade chips, chimichurri and rocket salad	
<b>PAELLA VALENCIANA (Vegetarian Paella available on request )</b>	£16.50
A traditional Spanish dish with seafood and chicken, peppers and peas	
<b>SPAGHETTI CON GAMBAS</b>	£14.50
Pasta with prawns, chilies and spring onions	
<b>GNOCCHETTI ALLA PRIMAVERA</b>	£13.50
Pasta with peas, tenderstem broccoli, cherry tomatoes and basil.	

## PIZZA

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<b>MARGHERITA</b> 	£9.90
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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>	£12.50
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	
<b>BLANCA NIEVES</b>	£13.50
Mozzarella Goats Cheese and Spinach pizza	

## TAPAS

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<b>PIMIENTOS DEL PADRÓN</b>	£5.50
Pan fried Padron peppers with a drizzle of olive oil	
<b>PULPO A LA PARILLA</b>	£11.50

Grilled octopus garnished with paprika, rock salt and olive oil

**TORTILLA ESPANOLA** £5.50

Traditional Spanish omelette made with potatoes, onions and eggs

**EMPANADAS DEL DÍA** £6.50

Typical Latin American baked pastry, filled with ham and cheese or goat cheese and spinach

**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

**CROQUETAS DE ZETA** ✓ £5.80

Mushroom 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

**CHAMPINONES AL AJILLO** £5.50

Sautéed chestnut mushroom with garlic and white wine

## **SALADS**

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**PAPITO** £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>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	
<b>MEDITERRANEAN</b> ✓	£8.50
Salad of mixed leaves, grilled peppers, feta cheese and olives	

## **SIDE ORDERS**

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Homemade chips	£3.80
Fried plantain	£3.50
Sweet Potato Chips	£4.20
Green beans with shallots	£4.50
Mixed grilled vegetarian platter	£4.50
Sauteed spinach with garlic	£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 on the side for dipping	

<b>CREME BRULEE</b>	£5.50
<b>TIRAMISU</b> Traditional Italian dessert made of ladyfingers dipped in coffee, layered with mascarpone cheese and topped with cocoa	£6.50
<b>DON PEDRO</b> Homemade vanilla ice cream finished with crushed walnuts and whiskey.	£7.50
<b>TORTA DE NARANJA</b> Sticky chocolate and orange cake served with mango sorbet	£5.50
<b>ALFAJOR</b> Homemade cookies filled with a luscious layer of dulce de leche. Lightly covered with grated coconut and icing sugar, served with vanilla ice cream	£5.50
<b>ALMOND TART</b> Served with vanilla ice cream	£5.50
<b>SELVA NEGRA</b> Chocolate cake served with cream or vanilla ice cream	£6.50
<b>SORBETE DE FRUTAS</b> Selection of lemon and mango sorbet or coconut and strawberry sorbet	£4.50
<b>HELADO</b> Selection of vanilla, chocolate and strawberry Ice cream	£4.50
<b>CHEESEBOARD</b> A selection of cheeses with biscuits	£9.00