

## STARTERS

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<b>YUCA A LA HUANCAINA</b>	£4.50
Peruvian appetizer of Cassava chips in a spicy, creamy aji Amarillo sauce	
<b>CROQUETAS DE CARNE</b>	£5.80
Beef croquettes	
<b>TAMALES DE CERDO</b>	£6.50
<b>(Vegetarian option available on request )</b>	
Peruvian dish made from ground white corn dough, aji amarillo (yellow pepper) Pork, olive and egg centered wrapped in banana leaves and steamed cooked	
<b>CEVICHE PERUANO</b>	£8.50
A Peruvian dish of marinated fish with lime juice, onion, celery and coriander. Lightly spiced with ginger and fresh chillies	
<b>CEVICHE ECUATORIANO</b>	£8.50
<b>(Vegetarian option available on request )</b>	
An Ecuadorian dish of marinated prawns with lime juice, onions, coriander and fresh tomatoes	

## MAINS

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- FILETE DE CERDO IBERICO** £15.50  
Grilled Iberian pork fillets marinated with rosemary and rock salt served with mashed potatoes and tenderstem broccoli
- CORDERO CON VEGETALES MEDITERRÁNEOS** £16.50  
Lamb terrine served with sautéed baby new potatoes and roast grilled vegetables
- PATARASHCA** £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
- BIFE ANCHO** £15.00/£28.00  
Argentine rib-eye 200g/400 served with homemade chips, chimichurri and rocket salad
- PAELLA VALENCIANA (Vegetarian Paella available on request  )** £16.50  
A traditional Spanish dish with seafood and chicken, peppers and peas
- TORTELLONI DI ZUCCA** £12.50  
Pasta filled with pumpkin and ricotta cheese in butter and sage, topped with parmesan shavings

# 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>	£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>PULPO A LA PARILLA</b>	£11.50
Grilled octopus garnished with paprika, rock salt and olive oil	
<b>TORTILLA ESPANOLA</b>	£5.50
Traditional Spanish omelette made with potatoes, onions and eggs	
<b>EMPANADAS DEL DÍA</b>	£6.50
Typical Latin American baked pastry, filled with ham and cheese or goat cheese and spinach	
<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>CROQUETAS DE ZETA</b> ✓	£5.80
Mushroom 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>CHAMPINONES AL AJILLO</b>	£5.50
Sautéed chestnut mushroom with garlic and white wine	

## 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>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>DON PEDRO</b>	£7.50
Homemade vanilla ice cream finished with crushed walnuts and whiskey.	
<b>TORTA DE NARANJA</b>	£5.50
Sticky chocolate and orange cake served with mango sorbet	
<b>ALFAJOR</b>	£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	
<b>ALMOND TART</b>	£5.50
Served with vanilla ice cream	
<b>SELVA NEGRA</b>	£6.50
Chocolate cake served with cream or vanilla ice cream	
<b>SORBETE DE FRUTAS</b>	£4.50
Selection of lemon and mango sorbet or coconut and strawberry sorbet	
<b>HELADO</b>	£4.50
Selection of vanilla, chocolate and strawberry Ice cream	
<b>CHEESEBOARD</b>	£9.00
A selection of cheeses with biscuits	