

STARTERS

CARRILLERAS EN SALSA PEDRO XIMENEZ Braised Iberian pork cheeks in a PX sherry sauce	£6.50
YUCA A LA HUANCAINA Peruvian appetiser of Cassava chips in a spicy, creamy ají Amarillo sauce	£4.50
MORCILLA Homemade black pudding on a bed of mixed leaves	£5.20
TAMALES DE CERDO (Vegetarian option available on request ✓) 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
CEVICHE PERUANO A chilled South American speciality of marinated fish with lime juice, onion, celery, coriander and lightly spiced with ginger and chilli	£8.50
CEVICHE ECUATORIANO (Vegetarian option available on request ✓) An Ecuadorian dish of marinated prawns with lime juice, onions, coriander and fresh tomatoes	£8.50
ANTIPASTO MIXTO A mixed plate with chorizo, salami Milano, spianata piccante, buffalo mozzarella and bruschetta	£9.50

MAINS

SECO DE CHIVO	£15.50
Braised lamb stew in a sauce of naranjilla (lulo), traditional dish from Ecuador	
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	
BEEF STROGANOFF	£16.50
Pieces of sautéed Argentine fillet steak in a crème fraîche with shallots, gherkins and chestnut mushroom. In red wine sauce served with rice	
LINGUINE DI MARE	£15.50
Pasta with sautéed mussels, squid and tiger prawns	
CARIUCHO DE POLLO	£14.50
Traditional Ecuadorian dish made with chicken breast in peanut butter sauce coriander served with rice and avocado	
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

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	£12.50
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	
BLANCA NIEVES	£13.50
Mozzarella Goats Cheese and Spinach pizza	

TAPAS

PIMIENTOS DEL PADRON	£5.50
Pan fried Padron peppers with a drizzle of olive oil	
PULPO A LA PARILLA	£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

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	
GALAPAGOS SALAD	£8.50
Tiger prawns marinated in creamed horseradish on a bed of smoked salmon, topped with mixed salad in a lemon vinaigrette	
MEDITERRANEAN ✓	£8.50
Salad of mixed leaves, grilled peppers, feta cheese and olives	

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
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	
Crème brûlée	£5.50
A rich creamy custard dessert topped with a crisp caramelised sugar ceiling	
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 and topped with cocoa	
DON PEDRO	£8.50
Homemade vanilla ice cream finished with crushed walnuts and whiskey.	
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	
TORTA DE ALMENDRAS	£5.50
Almond tart served with vanilla ice cream	
SELVA NEGRA	£6.50
Chocolate cake served with cream or vanilla ice cream	
SORBETE DE FRUTAS	£4.50
Selection of lemon, mango and passion fruit sorbet	
HELADO	£4.50
Selection of vanilla, chocolate and strawberry Ice cream	
CHEESEBOARD	£9.00
A selection of cheeses with biscuits	