

STARTERS

PROVOLETA 	£6.50
Grilled Provolone cheese	
BURRATINA 	£8.20
A delicacy from Murgia region of Puglia, Mozzarella pouch, filled with a delicate milky-mousse.	
PROSCIUTTO E FICHI	£6.50
Parma ham platter topped with rocket salad and figs.	
MORCILLA	£5.20
Homemade black pudding on a bed of mixed leaves	
SEAFOOD SALAD	£7.80
In our own marinade	
TAMALES DE CERDO	£6.50
(Vegetarian option available on request )	
A Peruvian dish with white corn dough, ají amarillo (yellow pepper) pork, olives and egg wrapped and steam cooked in banana leaves	
CEVICHE PERUANO	£8.50
A chilled South American speciality, marinated fish with lime juice, onion, celery, coriander, lightly spiced with ginger and chilli	
CEVICHE ECUATORIANO	£8.50
(Vegetarian option available on request )	
An Ecuadorian dish of marinated prawns with lime juice, onions, coriander and fresh tomatoes	

MAINS

SECO DE CHIVO	£16.50
Braised lamb stew in a sauce of naranjilla (lulo), traditional dish from Ecuador, served with rice and plantains	
PATARASHCA DE PESCADO	£17.80
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 baked. Served with sweet potato chips	
LOMO SALTADO	£17.80
A traditional Peruvian dish, flash-fried spicy Argentinian steak with onion,peppers, tomatoes, potatoes, coriander, Aji Amarillo (yellow Chilli) and pisco, served with rice	
SPAGHETTI CON GAMBAS	£16.50
Pasta with prawns, chilies and spring onions	
PULCINO DELLA NONA	£16.50
Grilled baby Chicken, shallots, pancetta, and mushrooms in a red wine sauce served with sautéed potatoes.	
BIFE ANGOSTO	£18.00/£34.00
Argentine Sirloin Steak 200g/400 served with homemade chips, chimichurri and rocket salad	
PAELLA VALENCIANA (Vegetarian Paella available on request ✓)	£16.90
A traditional Spanish dish with seafood and chicken, peppers and peas	
RISOTTO CON CHAMPINONES ✓	£14.50
A classic Italian dish, mushrooms, shallots and white wine	

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	
FUNGI 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 PADRÓN	£6.40
Pan fried Padron peppers with a drizzle of olive oil	
PULPO A LA PARILLA	£11.80
Grilled octopus garnished with paprika, rock salt and olive oil	
TORTILLA ESPANOLA	£5.85
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 JAMÓN	£5.80
Croquettes with a creamy iberico ham filling	
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 POLLO	£11.80
Mixed leaves salad, with, egg, chicken, parmesan shavings, pine nuts and croutons	
GALAPAGOS SALAD	£11.50
Tiger prawns marinated in creamed horseradish on a bed of smoked salmon, topped with mixed salad in a lemon vinaigrette	
MEDITERRANEAN 	£9.80
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
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	
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	
SORBETE DE FRUTAS	£5.50
Selection of lemon, mango, passion fruit, raspberry, strawberry and coconut sorbet	
HELADO	£5.50
Selection of vanilla, chocolate and strawberry, mint chocolate chip, and cinnamon Ice cream	
CHEESEBOARD	£9.00
A selection of cheeses with biscuits	