



## STARTER

### BURRATINA V GF

From Murgia, a region of Puglia

A mozzarella pouch filled with a delicate milky mousse

£6.50

### COCTEL DE AGUACATE Y CAMARONES GF

A creamy sauce mixed with prawns, red peppers, onions, parsley, coriander and garlic. Served on a bed of avocado

£7.50

### MORCILLA

Spanish black pudding on a bed of mixed leaves

£4.80

### TAMALES DE CERDO [V available]

A Peruvian specialty of pork, olives and egg mixed in white corn dough

Steam cooked in banana leaves

£6.50

### CEVICHE PERUANO GF

Fresh haddock marinated in chilled lime juice, onion, celery and coriander

Lightly spiced with ginger and chilli

£9.50

### CEVICHE ECUATORIANO [V available] GF

Fresh prawns marinated in lime juice, onions, coriander and tomatoes

£9.50

If you have an allergy please let a member of staff know



## MAIN

### AJI DE GALLINA

Shredded chicken in a creamy sauce flavoured with white onion, garlic and Peruvian chilli peppers for a light spice. Served with rice

£16.50

### LOMO SALTADO

A Peruvian specialty, flash-fried spicy Argentinian steak with onion, peppers, tomatoes, potatoes, coriander, Aji Amarillo (yellow chilli) and pisco. Served with rice

£16.50

### EL GRAN CEVICHE MIXTO

A Latin specialty of octopus, squid and prawns marinated in lime juice, coriander, celery, onion, fresh tomato, ginger, and chillies. Served with violet sweet potato, patacones (plantain) and toasted corn

£16.50

### TONNO PROVINCIALE

Fresh tuna steak in a tomato, capers and herb sauce. Served with baby new potatoes

£17.80

### SPAGHETTI CON GAMBAS

Pasta with prawns, chillies and spring onions

£16.50

### BIFE ANGOSTO GF

Argentine Sirloin Steak 200g/400 served with homemade chips, chimichurri and rocket salad

£18.00/34.00

### PAELLA VALENCIANA [V available] GF

Traditional Spanish dish with seafood, chicken, peppers and peas

£16.90

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# PIZZA

[Vegan Pizzas available]

## **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 Milamo. Spianata piccante, parma ham and red onion

## **FUNGHI AL TARTUFO** £12.50

Tomato sauce, mixed mushrooms, fresh chopped tomatoes, mozzarella, Italian salami and a 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

## **QUATTRO STAGIONI** £14.50

Tomato sauce and mozzarella, parma ham and rocket, mushrooms, four cheeses, salami

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## TAPAS

**PIMIENTOS DEL PADRÓN V GF** £6.50

Pan fried padron peppers with a drizzle of olive oil

**PULPO A LA PARILLA GF** £13.80

Grilled octopus garnished with paprika, rock salt and olive oil

**TORTILLA ESPAÑOLA** £5.90

Traditional Spanish omelette made with potatoes, onions and eggs

**EMPANADAS DEL DÍA** £6.50

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

**WHITEBAIT** £5.80

Lightly floured and fried whitebait served with tartar sauce

**MANCHEGO GF** £5.80

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 GF** £5.80

Sautéed tiger prawns with garlic and chilli

**CROQUETAS DE JAMÓN** £5.80

Croquettes with a creamy iberico ham filling

**CROQUETAS DE ZETA V** £5.80

Mushroom croquettes

**CALAMARI** £7.50

Fried squid served with tartar sauce

**PATATAS BRAVAS V** £5.40

Fried potatoes with spicy tomato sauce

**BRUSCHETTA V** £5.40

Grilled ciabatta topped with tomato, basil, garlic and olive oil

**CHAMPIÑONES AL AJILLO V GF** £5.50

Sautéed chestnut mushroom with garlic and white wine

**GUINDILLAS V** £5.50

Pan fried chilli pepper traditionally grown in the Basque area in Spain

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## SALADS

### ENSALADA DE CABRA GF

Goat's cheese salad served in a bed of mixed leaves, grilled peppers, aubergines and courgettes  
£8.80

### ENSALADA DE POLLO GF

Mixed leaves salad, with, egg, chicken, parmesan shavings, pine nuts and croutons  
£11.80

### ENSALADA MEDITERRÁNEA V GF

Salad of mixed leaves, grilled peppers, feta cheese and olives  
£9.80

### PAPITO SALAD V GF

Rocket, black olives, basil, onions, mushrooms and parmesan  
£6.90

### GALAPAGOS SALAD GF

Tiger prawns marinated in creamed horseradish on a bed of smoked salmon, topped with mixed salad in a lemon vinaigrette  
£11.50

## SIDES

Homemade Chips V £3.80

Sweet potato chips V £4.20

Plantain V £4.50

Green beans V GF £4.50

Spinach V GF £4.50

Mixed Grilled Vegetarian Platter V GF £4.50

Mixed Salad V GF £3.50

Garlic Bread V £3.70

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## DESSERT

CHURROS CON AZÚCAR	£5.50
Typical Spanish dessert made with fried-thin dough pastry sprinkled with sugar Served with dulce de leche	
TORTA DE ALMENDRAS	£5.50
Spanish Almond Tart served with vanilla ice cream	
TORTA DE NARANJA	£5.50
Sticky orange and chocolate cake served with mango sorbet	
ALFAJOR	£5.50
Homemade cookies filled with a luscious layer of dulce de leche lightly coated with grated coconut and icing sugar served with vanilla ice cream	
COULANT AU CHOCOLAT <b>GF</b>	£5.50
Our warm gluten-free chocolate lava cake served with raspberry sorbet	
TIRAMISU	£6.50
Traditional Italian dessert made with ladyfingers dipped in coffee and Tia Maria layered with mascarpone cheese and topped with cocoa	
HELADO ( <b>Vegan</b> available)	£4.50
Choose two flavours from our selection of cinnamon, mint chocolate chip, strawberry, chocolate and vanilla ice cream	
SORBETE ( <b>Vegan</b> )	£4.50
Choose two flavours from our selection of mango, passion fruit, lemon, raspberry, strawberry and coconut sorbet	
DULCE DE HIGOS	£6.50
Typical Ecuadorian dessert, figs cooked in a sugar cane and cinnamon syrup Served with manchego	
CHEESEBOARD	£9.00
A selection of cheeses, Brie, Taleyo, Manchego and Blue cheese Served with crackers, guava jam, fresh celery, carrots, apples and strawberries	

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