

STARTER

FISH CAKES

Haddock and salmon fishcakes served on a bed of mixed leaves

£7.50

PROSCIUTTO E FICHI

Parma ham platter topped with rocket salad and figs

£6.50

YUCA A LA HUANCAINA

Peruvian appetizer of boiled cassava in a spicy, creamy sauce called Huancaína sauce

£5.80

MORCILLA

Spanish black pudding on a bed of mixed leaves

£5.80

CEVICHE PERUANO GF

Fresh haddock marinated in chilled lime juice, onion, celery and coriander
Lightly spiced with ginger and chili

£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

MILANESA DE POLLO

Chicken escalope served with spaghetti in a tomato sauce
£16.50

CAZUELA DE MARISCOS

Latin stew combining succulent seafood and shellfish, white fish
and coconut milk, sautéed in a mixture
of green plantain sauce with a hint of peanut butter
£18.50

CAU CAU VEGETARIANO GF

A traditional Peruvian dish, sautéed onions, yellow Peruvian chilies (aji amarillo), garlic,
cauliflower, butternut squash, peas & sprinkled with chopped mint
A Peruvian dish, sautéed onions
£16.50

CHURRASCO ECUATORIANO

Traditional Ecuadorian dish made with a fried thin steak, topped
with a fried egg served with rice, chips and avocado
£17.50

SPAGHETTI MARINARA

Pasta with Argentinian red prawn, squid, tiger prawns and chilies
£17.50

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 £12.00

Classic tomato and cheese

BUONISSIMA £14.95

Tomato sauce, fior di latte mozzarella, chicken, roasted peppers and sun dried tomatoes

TUTTO CARNE £15.50

Tomato sauce, mozzarella, chorizo, salami Napoli, salami Milamo. Spianata piccante, parma ham and red onion

FUNGHI AL TARTUFO £14.95

Tomato sauce, mixed mushrooms, fresh chopped tomatoes, mozzarella, Italian salami and a drizzle of truffle oil

CALZONE £14.95

Folded pizza, filled with mozzarella, ham and mushrooms served with tomato sauce

QUATTRO FORMAGGI £14.95

Taleggio, gorgonzola, mozzarella and fontina

DIAVOLA £14.95

Tomato sauce, mozzarella, spianata piccante, chorizo, gherkins, fresh chili, and homemade pesto

AMERICANA £14.95

Tomato sauce, mozzarella, chorizo, peppers, fresh tomatoes, red onions

CAMPAGNOLA £13.80

Tomato sauce, mozzarella, red onions, peppers, aubergines, mushrooms and courgettes

QUATTRO STAGIONI £14.95

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

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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 omelet 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 chili

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 chili 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

£12.50

ENSALADA DE POLLO GF

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

£12.50

ENSALADA MEDITERRÁNEA V GF

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

£10.50

PAPITO SALAD V GF

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

£9.50

GALAPAGOS SALAD GF

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

£13.50

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 £5.80

Typical Spanish dessert made with fried-thin dough pastry sprinkled with sugar
Served with dulce de leche

TARTA DE QUESO Y LIMÓN £6.50

Homemade lemon cheesecake

TORTA DE ALMENDRAS £5.80

Spanish Almond Tart
served with vanilla ice cream

TORTA DE NARANJA £5.80

Sticky orange and chocolate cake
served with mango sorbet

ALFAJOR £5.80

Homemade cookies filled with a luscious layer of dulce de leche
lightly coated with grated coconut and icing sugar
served with vanilla ice cream

SELVA NEGRA £6.50

Chocolate cake served with cream or vanilla ice cream

DON PEDRO (Vegan available) £7.50

Vanilla ice cream topped with walnuts. Served with Jameson Whiskey

HELADO (Vegan available) £4.50

Choose two flavours from our selection of cinnamon, mint chocolate
chip, strawberry, chocolate and vanilla ice cream

SORBETE (Vegan) £4.50

Choose two flavours from our selection of mango, passion fruit,
lemon, raspberry, strawberry and coconut sorbet

CHEESEBOARD £9.00

A selection of cheeses, Brie, Talegio, Manchego and Blue cheese Served with
crackers, guava jam, fresh celery, carrots, apples and strawberries.

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