

STARTER

ESCARGOTS

Half a dozen of snails in garlic butter

£8.80

CARNE EN PALITO

Grilled thin Argentinian beef skewers, seasoned with garlic, achiote and cumin

£6.80

MELANZANA A LA PARMIGIANA

Italian dish made with baked aubergine layered with parmesan cheese and tomato sauce

£6.80

BURRATINA

A delicacy from Murgia region of Puglia, Mozzarella pouch, filled with a delicate milky-mousse.

£8.20

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

CARIUCHO DE POLLO

Traditional Ecuadorian dish made with chicken breast in peanut butter sauce coriander served with rice and avocado

£16.50

SWORDFISH PROVENCAL

Pan fried Swordfish steak with capers and olives in a tomato sauce
Served with new potatoes

£17.50

PENNE 4 FORMAGGI

Short pasta with gorgonzola, fontina, taleggio and parmesan

£15.50

SECO DE CHIVO

Braised lamb stew in a sauce of naranjilla (lulo),
a traditional dish from Ecuador, served with rice and plantain.

£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 [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

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

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

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

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

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

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Mixed Grilled Vegetarian Platter V GF £4.50

Mixed Salad V GF £3.50

Garlic Bread V £3.70

DESSERT

CHURROS CON AZÚCAR £5.80

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

TIRAMISU £6.50

Traditional Italian dessert made of ladyfingers dipped in coffee, layered with mascarpone cheese and topped with cocoa

TORTA DE NARANJA £5.80

Sticky orange and chocolate cake served with mango sorbet

COULANT AU CHOCOLAT £6.50

Our gluten-free chocolate lava cake, served with raspberry sorbet

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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