

STARTER

CÓCTEL DE CANGREJO DE RÍO £7,50

Crayfish with a creamy horseradish sauce and avocado
on a bed salad

BURRATINA £8.20 ✓

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

TAMAL DE CERDO £9,50

[✓ Vegetarian available]

Peruvian dish made from ground white corn dough, ají amarillo (yellow pepper)
Pork, egg and olive wrapped in banana leaves and steamed cooked

ANTIPASTO MIXTO £9.50

A mixed plate with chorizo, salami Milano, spianata piccante, buffalo mozzarella and bruschetta

SOPA DEL DIA ✓ £6.20

Soup of the day, served with bread

YUCA A LA HUANCAINA £6.50

Peruvian appetizer of Cassava chips in a spicy, creamy aji amarillo sauce

CEVICHE ECUATORIANO £9.50

✓ (Vegetarian option available on request)

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

CEVICHE PERUANO £9.50

A chilled South American speciality of marinated fish with
lime juice, onion, celery, coriander and lightly spiced with ginger and chili

MAIN

CODILLO DE CERDO £ 16.50

Roasted pork knuckle marinated with garlic, rock salt, pepper and rosemary served with red wine sauce served with new potatoes

SECO DE CHIVO £18.50

Traditional Ecuadorian dish. Lamb stew with a tropical south American fruit called naranjilla served with rice and yellow plantain

SPAGUETTI CON GAMBAS £17.50

Light pasta with tiger prawns, chili, fresh tomatoes and spring onions

PATARASHCA DE PESCADO £ 18.80

Peruvian Amazonian dish made with whole sea bass, fresh onions, garlic, tomatoes, and chilies finely chopped and topped with coriander all wrapped up in a banana leaf and grilled served, with sweet potatoes chips

POLLO IN CREMA DI FUNGHI £16.50

Pan fried chicken in cream and mushroom sauce served with sauté potatoes

RAVIOLI DI ZUCCA £15.50

Pasta filled with pumpkin and ricotta cheese in butter and sage, topped with parmesan shavings

BIFE ANGOSTO GF £18.00/34.00

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

PAELLA VALENCIANA [available] GF £16.90

Traditional Spanish dish with seafood, chicken, peppers and peas

PIZZA

Vegan pizzas available

MARGHERITA  £12.0

Neapolitan style pizza made with tomato sauce, fior di latte mozzarella and fresh basil

FUNGHI-CARCIOFI  £14.95

Mushrooms, artichokes with tomato sauce, fior di latte mozzarella

TUTTO CARNE £15.50 z

Chorizo, salami napoli, spianata piccante, red onion, with tomato sauce and topped with parma ham

FUNGHI AL TARTUFO £14.95

Salami Milano, selection of mushrooms, chopped tomatoes, fior di latte mozzarella with a drizzle of truffle oil

CALZONE £14.95

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

DIAVOLA £14.95

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

TONNO £14.95

Tuna, capers, red onions, peruvian yellow chillies (aji amarillo) with tomato sauce

CAMPAGNOLA  £13.80

Grilled Courgette, aubergine, pepper, selection of mushrooms, onions with tomato sauce and fior di latte mozzarella

SALMONE £15.95

Smoked salmon, fior di latte mozzarella, creme fraiche topped with avocado.

CAPRICCIOSA £14.95

Cooked ham , selection of mushrooms, egg, fior di latte mozzarella, with tomato sauce.

HAWAIIAN £14.95

Cooked Ham, pineapple, with tomato sauce and fior di latte

TAPAS

EMPANADAS DE JAMON Y QUESO £6.50

Typical Argentinian baked pastry, filled with ham and cheese

EMPANADA VEGETARIANA £6.50

Typical Latin American baked pastry, filled with shallots, spinach and goat's cheese

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

CROQUETAS DE JAMÓN £6.50

Serrano ham croquettes

MANCHEGO  £5.50

Sheep cheese from the Manchego region topped with olive oil

WHITEBAIT £5.50

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 ZETA  £6.50

Mushrooms croquettes

CALAMARI £7.50

Fried squid served with tartar sauce

PATATAS BRAVAS  £5.40

Fried potatoes with spicy tomato sauce

BRUSCHETTA  £5.40

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

CHAMPINONES AL AJILLO  £5.50

Sautéed chestnut mushroom with garlic and white wine

GUINDILLAS  £5.50

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

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

DESSERT

TIRAMISU £6.50

Traditional Italian dessert made with ladyfingers dipped in coffee and Tia Maria layered with mascarpone cheese and topped with cocoa

CHURROS CON AZÚCAR £6.50

Typical Spanish dessert of deep fried dough sprinkled with sugar and served with dulce de leche

TORTA DE ALMENDRA £7.50

Spanish almond tart served with cinnamon ice cream

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 NARANJA £7.50

Sticky chocolate and orange cake served with Mango sorbet

COULANT AU CHOCOLATE £7.50

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

HELADO £4.50

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

SORBETE (Vegan) £4.50

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

CHEESEBOARD £12.00

A selection of cheeses, Brie, Talegio, Manchego and Blue cheese served with quince jelly, crackers, fresh celery, carrots and gherkins