

STARTER

BURRATINA  £8.20

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

MORCILLA £5.80

Spanish black pudding on a bed of mixed leaves

PROSCIUTTO Y MELON £6.50

Fresh melon with parma ham

CÓCTEL DE CANGREJO DE RÍO £6.20

Crayfish cocktail with horseradish cream and avocado

PLÁTANOS FRITO CON QUESO  £6.50

Typical Latin dish, fried plantain topped with feta cheese.

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


SOPA DEL DIA  £6.20

Soup of the day, served with bread

CEVICHE PERUANO £9.50

A Peruvian dish of marinated fish with lime juice, onion, celery and coriander. Lightly Spiced with ginger and fresh chillies

CEVICHE ECUATORIANO £9.50

( Vegetarian option available on request]

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

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MAIN

BEEF STROGANOFF £16.90

Pieces of sautéed Argentine filet steak in a crème fra îche with shallots, gherkins and chestnut mushroom in red wine sauce served with rice

SECO DE CHIVO £18.50 GF

A traditional Ecuadorian dish of stewed lamb with naranjilla, served with rice and fried yellow plantain

PATARASHCA £18.50

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

SPAGUETTI CON GAMBAS £17.50

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

RAVIOLI PISELLI £14.50

Pasta filled with peas and shallots, in a tomato and pesto sauce

CARIUCHO DE POLLO £16.50

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

BIFE ANGOSTO GF £18.00/34.00

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

PAELLA VALENCIANA [available] GF £17.60

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

AUBERGINE PARM ✓ £14.95

Grilled aubergines, taleggio, tomato sauce, fior di latte mozzarella, topped with rocket and parmesan shaving

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

PIMIENTOS DE PADRON  £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

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

CHAMPIÑONES AL AJILLO  GF £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

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

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 £7.50

Traditional Italian dessert made of soft traditional biscuits, dipped in coffee, 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

ALFAJOR £7.50

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

TORTA DE ALMENDRA £7.50

Spanish almond tart served with cinnamon ice cream

TORTA DE NARANJA £7.50

Sticky chocolate and orange cake served with Mango sorbet

DON PEDRO £10.50

Vanilla ice cream topped with walnuts, served with Jameson Whiskey

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