

Fuego

IN THE WOODS

ENTRANTES

COCA CATALANA

Typical flat bread from Barcelona cooked over coals served with black garlic aioli

TORTILLA DE PATATAS

Traditional Spanish omelette with onions, potatoes and extra virgin olive oil

JAMON IBERICO CINCO JOTAS

Iberian Ham served thinly with charred flatbread and tomato vinaigrette

QUESO MARINADO

Marinated Manchego cheese in olive oil, rosemary and onion ash

PIPIRRANA

Smoked Heirloom tomato, pepper, chive flower and cucumber salad

BRANDADA DE BACALAO

Salt cod pate with golden raisins

GAMBAS AL PIL PIL

Grilled prawns from Huelva with garlic and chilli

PLATOS PRINCIPALES

CHULETON DE BUEY

Tomahawk of Hertfordshire beef smoked for 24 hours served with piqillo peppers

PULPO A LA GALLEGA

Galician Octopus, chargrilled served with embar potatoes and smoked paprika

CHISTORRA

A special chorizo style sausage from the Basque region with BBQ onion marmalade

VENTRESCA DE ATUN

Flame grilled Tuna belly, tomatillo salsa, padron peppers

RAPE ASADO CON MOJO VERDE

Spit roasted Cornish Monkfish over coals with green mojo sauce

PAELLA VALENCIANA

Chicken, rabbit, garrofo beans, rosemary and veal stock

POSTRES

CREMA CATALANA

Classic set cream from Catalunya with citrus and cinnamon

FRESAS CON MOSCATEL Y MANTECADOS

Fresh strawberries macerated in Moscatel sherry served with almond cakes

TARTA VASCA DE QUESO CON CHOCOLATE

Basque Chocolate cheesecake baked in our wood oven, served with cherry compote

QUESOS CON MEMBRILLO

Selection of Spanish artisan cheeses served with Galician quince paste

BEBIDAS

VINO Y CERVEZA

Gran Cerdo Blanco · Gran Cerdo Tempranillo · Cruz Campo

SIN ALCOHOL

Coke · Diet Coke · Sprite · Still Water · Sparkling Water