

Fuego

IN THE WOODS

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CANAPÉS

JAMON IBERICO CINCO JOTAS

Iberian Ham served thinly with charred flatbread and tomato vinaigrette

EMPANADA GALLEGA DE SARDINAS

Shortcrust dough filled with sardines, anchovies, tomato and smoked paprika

SALMOREJO

Chilled tomato soup, bread, garlic, olive oil

ENTRANTES

COCA CATALANA

Typical flatbread from Barcelona cooked over coals served with black garlic aioli

TORTILLA DE PATATAS

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

PIPIRRANA

Smoked Heirloom tomato, pepper, chive flower and cucumber salad

GAMBAS AL PIL PIL

Grilled prawns from Huelva with garlic and chilli

CHISTORRA

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

PLATOS PRINCIPALES

CHULETON DE BUEY

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

PAELLA VALENCIANA

Norfolk Chicken, garrofo beans, sofrito, rosemary and veal stock

PULPO A LA GALLEGA

Galician Octopus, chargrilled served with ember potatoes and smoked paprika

SAN MATEO

Grilled Canarian smoked cheese with green mojo sauce

PIMENTOS DE PADRON

Coal roasted peppers, Arbequina olive oil, sea salt flakes

POSTRES

TARTA VASCA DE QUESO CON CHOCOLATE

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

FRESAS CON MOSCATEL Y MANTECADOS

Fresh strawberries macerated in Pedro Ximenez served with almond cakes

FLAN

Classic Spanish dessert similar to creme caramel, smooth and creamy custard with caramelised sugar

BEBIDAS

VINO Y CERVEZA

Gran Cerdo Blanco • Gran Cerdo Tempranillo • Estrella Galicia

SIN ALCOHOL

Coke • Diet Coke • Sprite • Still Water • Sparkling Water