

The FUEGO PARTY MENU

2 COURSE
£22.90^{PP}

3 COURSE
£28.90^{PP}

A deposit of £10 per person is required to confirm your booking. Confirmed numbers and menu pre-orders to be provided one week prior to your reservation to

bookings@fuegoworcester.co.uk

Cancellations are to be made up to one week prior to your booking, otherwise deposits are non-returnable.

10% surcharge will be added to tables of 8 or more.

SMALL PLATES

Classic tomato bruschetta VE

Crispy halloumi fritters,
smoked chilli jam V

Portuguese piri piri chicken wings,
piri piri spices, hot chilli sauce

Garlic & chilli prawns GF

Garlic pizzetta, parsley,
sea salt & olive oil V

Chorizo & mozzarella croquettes,
roasted garlic aioli

MAINS

all served with fries

Linguine Pescatore served with Crab,
Mussels & garlic King Prawns

Grilled halloumi skewers with Greek salad,
chilli Jam & tzatziki V

Souvlaki, chargrilled marinated
lamb skewers, tzatziki, Greek salad

Moules Marinière - fresh mussels in white
wine, garlic, shallots, parsley & cream with
crusty bread

Marinated chicken Gyros with
salad & tzatziki

10Oz Picanha Rump Steak, Rocket &
Parmesan Salad, Shitake mushrooms,
shallot & thyme jus £6 Supplement

DESSERTS

SICILIAN GELATO - Authentic house-
made italian gelato - Ask for flavours

GREEK BAKLAVA ^N - Traditional
greek baklava & vanilla gelato

COOKIE DOUGH AL FORNO - Warm
chocolate chip cookie with soft dough
middle, chocolate sauce & vanilla ice cream

AFFOGATO AL CAFFÉ - Vanilla
ice cream, espresso shot

FUEGO TIRAMISU - Our secret
3rd generation recipe

MEDITERRANEAN TRILECE CAKE-
Butter cake soaked in milk &
double cream, caramel glaze

PIZZA

MARGHERITA - fior di latte,
parmesan, fresh basil *

NAPOLI - fior di latte,
anchovies, capers, olives

GENOVESE - fior di latte,
chicken, courgettes, sun-dried
tomato, green pesto

AGRO DOLCE - fior di latte, friarielli,
goat's cheese, onion chutney V

SICILIANA - Crispy aubergine,
bocconcini mozzarella, sun blushed
tomatoes, pesto, parmesan shavings

FUNGI - Chestnut mushrooms, black
truffle base, fior di latte, parmesan *

SALUMI - salami Napoli, fior di
latte, mozzarella, fresh basil

FUEGO - fior di latte, spicy
nduja, chilli, fresh basil

ORTOLANA - vegan cheese,
artichokes, peppers, red onions, grilled
courgettes, aubergine, oregano VE

* Our parmesan, gorgonzola and provolone are not vegetarian. Please let us know if you would like these toppings removed and replaced with vegetarian parmesan.

Allergies - Some of our menu items contain allergens including: gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. All our dishes are prepared and cooked in kitchens where allergen ingredients are commonly used. Please ask a member of the team for more allergen information. This offer can be withdrawn at any time, at our discretion. Your booking will last 2.5 hours, after which we will require the table.