

# Fuego Fuego Fuego

MEDITERRANEAN  
INSPIRED DISHES

## OVEN/GRILL

All served with rosemary & sea salt wood-fired potatoes or fries.

Grilled Halloumi Skewers  
With Greek Salad,  
Chilli Jam & Tzatziki **V GF** ..... 16.5

Swordfish Skewers,  
Padron Peppers, Lime, Salsa Verde,  
Hummus & Flat bread **GF** ..... 19.9

Souvlaki, Chargrilled  
Marinated Lamb Skewers,  
Tzatziki, Greek Salad **GF** ..... 19.9

Marinated Chicken Gyros  
With Salad & Tzatziki ..... 18.9

Moules Marinière -  
Fresh Mussels In White Wine,  
Garlic, Shallots, Parsley & Cream  
With Crusty Bread ..... 17.9

Mediterranean Beef Koftas  
Served On Flat Bread With  
Bell Peppers, Tomato Sauce &  
Greek Yoghurt ..... 18.9

10oz Picanha Rump Cap Steak,  
Rocket & Parmesan,  
Shiitake Mushroom Jus **GF** ..... 26.9

## SALADS

**CAPRESE SALAD** ..... 12.5  
Buffalo Mozzarella,  
Tomato & Fresh Basil **V GF**

**FUEGO SALAD** ..... 12.5  
Courgette, Cucumber, Green  
Beans, Broccoli, Fennel &  
Vegan Pesto **VE GF**  
**ADD CHICKEN** ..... 2.9

Allergies - Some of our menu items contain allergens including; gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information.

WOOD-FIRED  
PIZZA

## PASTA

**LINGUINE PESCATORE** ..... 19.5  
Served with Crab, Mussels  
& King Prawns

**BEEF LASAGNE** ..... 18.9  
Served with Crusty Bread,  
Rocket & Parmesan Salad

## SIDES

Fries **VE** ..... 4.9  
Wood-fired Potatoes **VE GF** ..... 5.5  
Greek Salad **V GF** ..... 5.5  
Rocket & Parmesan Salad **GF** ..... 5.5  
Tomato & Red Onion Salad **VE GF** .. 5.5  
Truffle & Parmesan Fries ..... 5.9  
Garlic Pizzetta, Parsley,  
Sea Salt & Olive Oil **V** ..... 6.5

## PIZZA EXTRAS

**VEGETABLES** ..... 2.5  
Garlic, Sun-dried Tomato,  
Chilli, Artichoke Hearts, Black  
Olives, Red Onion, Courgette,  
Red Pepper, Mushrooms,  
Aubergine, Rocket

**EXTRA CHEESE** ..... 2.5  
Goat's Cheese, Fior Di Latte,  
Gorgonzola, Provolone

**EXTRA MEAT** ..... 2.9  
Salami, Chorizo, Chicken,  
Parma Ham, Anchovies, Spicy  
Nduja, Prosciutto

**DIPS** ..... 1.9  
Garlic Aioli,  
Smoked Sweet Chilli

**BURRATA** ..... 3.9

## NEAPOLITAN PIZZA TOPPINGS

## NEAPOLITAN PIZZA

**MARGHERITA** ..... 12.9  
Fior Di Latte, Parmesan,  
Fresh Basil

**BUFALA MARGHERITA** ..... 13.9  
Buffalo Mozzarella,  
Parmesan, Fresh Basil

**SALUMI** ..... 14.9  
Salami Napoli, Fior Di Latte,  
Fresh Basil

**GENOVESE** ..... 15.9  
Fior Di Latte, Chicken,  
Courgettes, Sun-dried Tomato,  
Green Pesto

**FUEGO** ..... 15.5  
Fior Di Latte, Spicy Nduja,  
Chilli, Fresh Basil

**MILANESE** ..... 15.9  
Fior Di Latte, Salami, Fresh  
Basil, Mushrooms, Gorgonzola

**CAPRICCIOSA** ..... 15.9  
Fior Di Latte, Prosciutto Cotto,  
Olives, Mushrooms, Artichoke  
Hearts, Oregano

**CHORIZO** ..... 15.9  
Fior Di Latte, Chorizo, Chicken,  
Roasted Red Peppers,  
Red Onion, Oregano

**NAPOLI** ..... 14.5  
Fior Di Latte, Anchovies,  
Capers, Olives

**GAMBERI** ..... 17.5  
Fior Di Latte, King Prawns,  
Smoked Salmon, Confit Garlic,  
Mascarpone, Lemon &  
Dill Crumbs

**ORTOLANA** **VE** ..... 15.5  
Vegan Cheese, Artichokes,  
Peppers, Red Onions,  
Grilled Courgettes,  
Aubergine, Oregano

**VENEZIANA** **V** ..... 15.5  
Beetroot Hummus Base,  
Avocado, Burrata, Micro  
Greens & Lemon Zest

**QUATTRO FORMAGGI** ..... 14.9  
White Base, Parmesan,  
Gorgonzola, Provolone,  
Fior Di Latte

**FUNGHI** ..... 15.5  
Chestnut Mushrooms, Black  
Truffle Base, Fior Di Latte,  
Parmesan

**SICILIANA** ..... 15.9  
Crispy Aubergine, Bocconcini  
Mozzarella, Sun Blushed  
Tomatoes, Pesto,  
Parmesan Shavings

**AGRO DOLCE** **V** ..... 15.9  
Fior Di Latte, Friarielli, Goat's  
Cheese, Onion Chutney

**BURRATA** ..... 17.5  
Burrata, Parma Ham,  
Parmesan Shavings, Rocket

**VEGAN CHEESE &  
GLUTEN FREE BASES ARE  
AVAILABLE ON REQUEST.**

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

# Fuego Fuego Fuego

**V / VE / GF**  
Vegetarian, Vegan,  
Gluten Free

## NIBBLES

Classic Tomato Bruschetta **VE** ..... 6.0

Gordal Spanish Olives **VE GF** ..... 5.5

Home Baked Focaccia, Extra Virgin  
Olive Oil & Aged Balsamic **V** ..... 5.5

## SMALL PLATES

Fuego Antipasti For Two ..... 16.5

Burrata, Fire Roasted Piquillo  
Peppers, Shallots &  
Basil Oil **V GF** ..... 8.9

Crispy Halloumi Fritters,  
Smoked Chilli Dip **V** ..... 8.5

Portuguese Piri Piri  
Chicken Wings, Piri Piri Spices,  
Hot Chilli Sauce ..... 8.9

Crispy Calamari,  
Aioli & Lemon ..... 8.9

Nduja Pizzetta,  
Fior Di Latte & Honey ..... 7.9

Fried Padron Peppers,  
Sea Salt & Black Pepper **GF** ..... 7.5

Grilled Octopus Marinated in  
Harissa Sauce with avocado ..... 8.9

Garlic & Chilli Prawns ..... 8.9

# Fuego Fuego Fuego

## DRAUGHT 2/3 PINT

Peroni 5.1%	4.2
Rosa Blanca 3.4%	4.2
Guest IPA	4.2

## BOTTLED BEERS & CIDERS

Peroni Libera Alcohol Free 0%	4.9
Peroni Gluten Free 5%	5.5
Estrella Damm 4.6%	5.0
Hawkstone Pils 3.8%	5.9
Cornish Orchards Golden Cider 4.5%	6.2
Cornish Orchards Cherry & Blackberry 4%	6.2
Cornish Orchards Pear Cider 5%	6.2

## SOFT DRINKS

Still Mineral Water	3.9
Sparkling Mineral Water	3.9
Eager Orange Juices	3.5
Eager Cranberry Juice	3.5
Eager Apple Juice	3.5
Eager Pineapple Juice	3.5
San Pellegrino Limonata	3.5
San Pellegrino Aranciata Rossa	3.5
Coke / Diet / Zero	3.5
Fever Tree Tonic	2.5
Light/Mediterranean/Elderflower	2.5
Fever Tree Mixers	2.5
Lemonade/Soda Water/Ginger Ale	

## VODKA

Eristoff 40%	4.4
Piston 40%	4.7
Grey Goose 40%	5.0
Beluga Noble 40%	5.0

## GIN

Seedlip Spice Non Alcoholic 0%	4.4
Bombay Sapphire 40%	4.4
Greenall's Pink 37%	4.4
Brisa 40%	4.4
Bombay Bramble 40%	4.5
Piston London Dry 42.5%	5.0
Hendricks 40%	5.0
Puerto de Indias Strawberry 37.5%	5.0
Bombay Sapphire Lemon 37.5%	5.0
Tanqueray 10 47.3%	5.4
Gin Mare 43%	5.4
Alkkemist 40%	6.0
Monkey 47 47%	6.0

## RUM

Bacardi Blanca 37.5%	4.3
Havana 7 Year 40%	5.1
Bacardi Negra 37.5%	4.7
Sailor Jerry 40%	5.0
El Dorado 12 Year 40%	5.4

## TEQUILA

Cazcabel Coffee Tequila 34%	5.0
Patron Silver 40%	5.0
Patron Anejo 40%	5.5
Vivir Bianco 40%	5.5
Vivir Anejo 40%	6.0

## WHISKEY / WHISKY

Jack Daniels 40%	4.4
Jameson Blended 40%	4.7
Johnnie Walker Black Label	5.4
Woodford Reserve 45%	5.4
Laphroaig 40%	5.4
Macallan Gold 40%	5.4
Nikka from the Barrel 51%	6.6
Nikka Pure Malt 51%	6.6

## COGNAC, ARMAGNAC, BRANDY

Metaxa 40%	4.5
Clos Martin VSOP 8 Year 40%	5.0
H by Hine 40%	5.0
Hennessy VS 40%	6.0
Davidoff VSOP 40%	8.5
Delamain XO Pale & Dry 40%	10.4

## WHITE WINE

175ML / CARAFE / BOTTLE

Cipollina Bianco, Puglia, Italy  
**6.95 / 13.9 / 27.8**

Luna Pinot Grigio, Venetie, Italy  
**7.1 / 14.2 / 28.4**

Domaine Madone, Picpoul De Pinet, France  
**7.25 / 14.9 / 29**

L'Aure Sauvignon Blanc, Côtes de Gascogne, France  
**7.45 / 14.9 / 29.8**

Pasqua Chardonnay Puglia, Italy  
**7.45 / 14.9 / 29.8**

Allan Scott Sauvignon Blanc, Marlborough, New Zealand  
**9.15 / 18 / 36.6**

Semeli Mantinia Nassiakos, Peleponese, Greece  
**9.9 / 19.8 / 39.6**

## ROSÉ

175ML / CARAFE / BOTTLE

Amoranza Garnacha, Spain  
**6.95 / 13.9 / 27.8**

Pasqua Mater Anna Pinot Grigio, Venetie, Italy  
**7.45 / 14.9 / 29.8**

## SANGRIA

### RED

Il Carretto, H by Hine, Chambord, Fresh Lemon Juice, Cranberry Juice

### WHITE

Cipollina Bianco, Bacardi Blanco, Apricot Liqueur, Lemonade Top

### BLUSH

Amoranza Garnacha, Rose Syrup, St Germain, Apple Juice, Fresh Lemon Juice

**All 8.5**

## RED WINE

175ML / CARAFE / BOTTLE

Il Carretto Sangiovese, Puglia, Italy  
**6.95 / 13.9 / 27.8**

Marques de la Musa Tempranillo, Aragon, Spain  
**7.0 / 13.9 / 28**

Salterio Menzia Bierzo Adegas Galegas Galicia, Spain  
**7.9 / 15.8 / 31.6**

Roccastella Montepulciano Abruzzo, Italy  
**8.25 / 16.5 / 33**

Flor De Cardon, Malbec, 2020, Argentina  
**8.25 / 16.5 / 33**

Mucchetto Famiglia Pasqua Special Edition Primitivo, Puglia, Italy  
**9.15 / 18.3 / 36.6**

Psi, Ribera Del Duero, Peter Sisseck, 2019, Spain  
**10.4 / 20.9 / 41.5**

## CHAMPAGNE

125ML / BOTTLE

Prosecco Borgo Alato, Italy  
**7.5 / 29.9**

Spumante Rosé Cecilia Beretta, Treviso, Italy  
**8.5 / 34.0**


Delamotte Brut NV Champagne, France  
**49**


Delamotte Blanc de Blanc NV Champagne, France  
**75**


## HOT DRINKS


Espresso / Double	2.5 / 3.2
Macchiato / Double	2.8 / 3.5
Americano	3.9
Flat White	3.9
Cappuccino	3.9
Latte	3.9
Hot Chocolate	3.9
English Breakfast Tea	3.9
Decaf Tea	3.9
Earl Grey Tea	3.9
Raspberry & Apple Tea	3.9
Chamomile Tea	3.9
Green Tea	3.9


## COCKTAILS


 **TORINO** ..... 9.9  
London Dry Gin, St Germain, Campari


 **VALENCIA** ..... 9.9  
Silver Tequila, Orange Juice, Fresh Lime, Pink Grapefruit Soda


 **BRUGES** ..... 9.9 ✨  
Bacardi White & Dark Rum, White Chocolate Liqueur, Cinnamon Syrup

 **VENICE** ..... 9.9 ✨  
Eristoff Vodka, Passion Fruit, Pineapple Juice, Fresh Lime, Grenadine


 **MILANO** ..... 9.9 ✨  
Brisa Gin, Fresh Lemon, Raspberry

 **RHODES** ..... 9.9 ✨  
London Dry Gin, Fresh Grapes, Apple Juice, Sugar Syrup, Fresh Lemon & Angostura Bitters


 **PORTO** ..... 9.9 ✨  
Cachaça, Fresh Cucumber, Sugar Syrup, Fresh Lime & Mint

 **ROME** ..... 9.9 ✨  
Eristoff Vodka, Salted Caramel Gelato, Mozart Chocolate Liqueur, Espresso Liqueur, Monin Vanilla

## MOCKTAILS

 **SEEDLIP GARDEN** ..... 7.5 ✨  
Seedlip 0% Alcohol Gin, Fresh Cucumber, Fever Tree Elderflower Tonic

 **GINGER & ORANGE SPRITZ** ..... 7.5 ✨  
Blood Orange Syrup, Vanilla Syrup, Fresh Lemon Juice, Fever Tree Ginger Ale

 **LA TROPICANA** ..... 7.5 ✨  
Apple, Pineapple, Passion Fruit, Raspberry & Fresh Lime

CIN CIN!

HAND-MADE IN HOUSE