



fuegotapas.co.uk     
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**FUEGO**  
*Tapas & Grill*

OPEN MAIN

A 10% service charge will be automatically applied to parties of six or more



# TAPAS

Our dishes are freshly cooked to order and served as soon as they're ready—so you can enjoy them at their best. We recommend 2–3 tapas per person (and you can always add more!). Please note, meat dishes take a little longer to prepare and are often served last.

## NIBBLES PICAR PICAR

- ACEITUNAS MARINADAS** vg gf £4.5  
Marinated Spanish olives in rosemary
- PAN ARTESANO** vg gfa £3  
Sourdough bread basket  
Gluten free option available for +£1
- PAN CON DIPS** vg gfa £6  
Bread basket with dips (tumaca, alioli, olive oil and PX sherry vinegar)
- PAN DE CRISTAL CON TUMACA** vg £7  
Crystal bread, tomato and EVOO
- BOQUERONES CON CHIPS** gf £8  
White pickled anchovies with homemade crisps
- MANCHEGO TOTS** £6  
Tots with Manchego sauce
- PIPARRAS FRITAS** vg £6.5  
Fried Basque green chillies in tempura batter (mild)

## CHARCUTERIE & CHEESE

- TABLA DE IBÉRICOS** gf £13.5  
Acorn fed Iberian cured meats: Chorizo, Salchichón and Lomo (90g)
- JAMÓN SERRANO** gf £10  
15 months cured Iberian Ham
- TABLA DE QUESOS** v gfa n £14  
Spanish cheeses selection: Manchego, Payoyo, Idiazabal, Valdeon pickled apple, quince, walnuts and crackers
- MANCHEGO SLATE** v gfa d £8.5  
Manchego cheese served with quince jelly and picos
- CECINA** d £8.5  
Dry-cured beef, thinly sliced and air-dried, with a rich, smoky flavour similar to jamón but made from beef

## VEGETABLE TAPAS DE LA HUERTA

- ENSALADA DE TOMATE Y REMOLACHA, ESPUMA GAZPACHO** gf vg £10  
Trio of pickled beetroot, sherry-glazed tomatoes, and PX balsamic onions, elevated with gazpacho foam and herb air.
- PATATAS BRAVAS** v gfa vg £7.5  
Triple cooked potatoes served with mild tomato brava sauce & alioli
- PIMIENTOS DE PADRÓN** gfa vg £7.5  
Spanish sweet Padron peppers with Maldon Sea salt
- BRÓCOLI CON SALSA DE COCO Y ALMENDRAS** gf vg n £9  
Tender stem broccoli, served with coconut and almond sauce, chilli flakes & toasted almonds
- CROQUETAS DE QUESO Y ESPINACAS** v d £9.5  
Home-made croquettes made of goat's cheese & spinach, dusted with aged Manchego. (4 units)
- STEAK DE COLIFLOR** gf vg n £11  
Smoky and tender cauliflower flame-grilled over charcoal, with harissa romesco, fresh rocket pesto & toasted pumpkin seeds.
- CHAMPIÑONES AL AJILLO** gf vg £8.5  
Flame mushrooms in a white wine and garlic sauce, served with garlic potato purée

## SEAFOOD TAPAS PESCADO

- ENSALADA DE SALMÓN CURADO Y ENCURTIDOS** gf d £12  
Cured gin & beetroot salmon salad, served with pickles and smoked yogurt foam.
- GAMBAS AL AJILLO** gf £10  
Chilli and garlic prawns roasted in the charcoal oven in extra virgin olive oil.
- CALAMARES FRITOS** d £10  
Andalusian style deep-fried calamari, light and crispy, served with Alioli and lemon
- BUÑUELOS DE BACALAO** gfa £10.5  
Estrella Damm beer battered cod with quince alioli.
- PULPO ASADO AL CARBÓN** gf £19  
Charcoal-grilled octopus served with sweet potato purée, roasted vegetables, crispy kale & sherry-glazed cherry tomatoes
- LLAUNA DE MARISCO** gf £24  
Our signature rice cooked in a tin pan, packed with prawns, squid, and mussels, simmered in a rich homemade saffron stock.

## MEAT TAPAS CARNE

- CROQUETAS DE CERDO IBÉRICO** d £9.5  
Home-made croquettes from our Iberian pork trimmings
- CHISTORRA** gfa £10  
Chargrilled fast cured chorizo with rosemary and white wine
- PALETILLA DE CORDERO** gf d £19  
Sous-vide, British lamb shoulder, served with jus, parsnip purée & glazed carrots.
- PINCHO DE POLLO** gfa £12.5  
Chargrilled free-range chicken skewer, served with giant couscous and mojo rojo sauce.
- PRESA IBERICA DE BELLOTA (5oz / 9oz)** gf £19 / £36  
Chargrilled Iberian pork shoulder, served with chargrilled gem lettuce and chimichurri sauce.
- BAVETTE DE VACA (8oz)** gf £18  
Aged beef bavette steak, potato puree & roasted piquillos
- TXULETA DE VACA (5oz / 9oz)** gf £20 / £38  
Premium dry aged sirloin, manchego tots, piquillo pepper coulis

### TXULETON DE BUEY

**NEW YORK STEAK ON THE BONE (32oz)**

£70

Our Txuleton is prepared in the traditional Basque style, grilled over a charcoal oven to impart a deep, smoky flavour. We season it simply with a coarse layer of sea salt, locking in moisture while enhancing its natural richness. This exceptional cut comes from mature cows, delivering unparalleled depth of flavour, tenderness, and character — a true celebration of well-aged beef.

## LOOKING FOR A PLACE TO CELEBRATE?

From birthdays to corporate gatherings, we create unforgettable events with bespoke menus and reserved areas for 15-100 guests, email [hola@fuegotapas.co.uk](mailto:hola@fuegotapas.co.uk)

## TORTILLAS

Our 'lazy' or open tortillas, made with free range eggs, potatoes and caramelised onion.

- FUEGO: CHISTORRA, MORCILLA DE BELLOTA, BUTIFARRA DE PEROL AND PIPARRAS, ALIOLI DE JALAPEÑO** gf £12  
Open tortilla with Chistorra, black pudding, white sausage, pickled green chillies, jalapeno Alioli
- DONOSTIA: BACALAO, GAMBAS, AJOS TIERNOS, ALIOLI DE JALAPEÑOS** gf £12  
Open tortilla with cod, shrimps, spring onion, jalapeño alioli
- VEG OPTION AVAILABLE WITH OUR SEASONAL VEG** gf v £11



Dishes with this symbol are from our charcoal oven

## 3 FOR £22 LUNCH DEAL

TUESDAY - FRIDAY  
11pm - 5pm

Ask us for our lunch menu  
\*Excludes bank holidays or any other offers.



## ALLERGENS

- v Vegetarian n Contains nuts d Dairy
- vg Vegan option available vg Vegan
- gf Gluten free gfa Gluten free option available

### FOOD ALLERGIES AND INTOLERANCES

Please be aware that we cannot guarantee our dishes are free from allergens. Please ensure you notify a member of staff of any allergies or intolerances you have before you order.



SCAN FOR  
FULL LIST OF  
ALLERGENS