





WELCOME TO FUEGO TAPAS

SPANISH TAPAS OVER FIRE, bold, smoky flavours. Made to share.
We recommend 5-6 tapas dishes for two people sharing, you can always add more!!
Made fresh. Served when ready. Perfect for sharing

PARA PICAR NIBBLES

Bread basket GF* Vegan* £3 Freshly baked bread	Queso al horno GFA £9.5 Baked goat's cheese, honey & rosemary	Cheese Selection GF £12 Manchego, Smoked Idiazabal, Payoyo cheese with quince
Bread & Dips GF* £6 Bread with dips (Tumaca, Alioli, Olive oil & Sherry vinegar)	Olives GF Vegan £4.5 Olives in rosemary & olive oil	Jamón Serrano GF £11 18-months cured Serrano ham
	Boquerones GF Fish £8.5 White anchovies, garlic, parsley, olive oil	

SHARING PLATTERS

 Fuego Platter Cheese croquettes, ham croquettes, crispy chicken, Chorizo lollipops, olives & Alioli	Allergens: Egg, dairy	GF	£21
 Josper Cowboy steak 850g Flame-grilled beef steak, cooked in salt & served with fries Add Rich beef reduction +£2	Allergens: no allergens	GF	£45

TORTILLAS Spanish omelettes





Fluffy Spanish tortillas light, golden, made to order, Veg option available

Tortilla FUEGO GF £12 Chorizo, black pudding & sausage	Tortilla DONOSTIA GF £12 Cod, baby shrimp & spring onion
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TAPAS DE LA HUERTA VEG TAPAS

 Alcachofas con Romesco Charred artichokes, Romesco, rocket pesto & almonds ADD Serrano ham +£2	Allergens: Nuts	VG	GF	£11
Croquetas de queso Cheese croquettes, Spanish cheese blend	Allergens: Dairy	Veg	L	£9.5
 Champiñones al ajillo Wild mushroom stew, white wine, caramelised onion & Garlic	Allergens: Sulphites	VG	L GF	£9
Brócoli con ajo blanco de Coco Charred broccoli, almond & coconut sauce	Allergens: Nuts	VG	L GF	£9
Ensalada de mixta, remolaca y cabra Mixed leaf salkad with pickle beetroot, goats chesse & almonds	Allergens: Dairy, Nuts	VGA	L GF	£8.5
Padron peppers Spanish sweet peppers & Maldon Sea salt.	Allergens: no allergens	VG	L GFA	£7.5
Patatas Bravas Triple-cooked potatoes, spicy tomato & Aioli*	Allergens:Egg*	VGA	L GFA	£7.5

TAPAS DEL MAR TRIAL FONT FISH TAPAS

	Pulpo Charcoal octopus, sweet potato purée, roasted vegetables	Allergens: Mollusks, Dairy	GF	£18
	Vieras Chargrilled Scallops, smoked yogurt, salsa verde, crispy serrano	Allergens: Mollusk	GF	£15 (3 for £15 / 4 for £18)
	Mejillones con chorizo Charcoal-fired mussels, chorizo, smoked paprikra, Rioja white wine & garlic sauce	Allergens: Celery, Mollusks	GF	£13
	Gambas al ajillo Chilli and garlic prawns roasted in the charcoal oven with paprika & olive oil	Allergens: Crustaceans	L GF	£10
	Calamares Fritos Crispy calamari with lemon & Aioli	Allergens: Mollusks, milk	L	£11
	Bacalao (Tempura GF available* +£1) Crispy cod tempura batter* lemon & Alioli	Allergens: Fish	L GFA	£10

TAPAS DE LA GRANJA TRIAL FONT MEAT TAPAS

	Presa Iberica 5oz Chargrilled Iberian pork, chargrilled gem lettuce, salsa verde	Allergens: Sulphites	GF	£20
	Bavette de Vaca 6oz Halal Aged bavette steak, potato puree & roasted Piquillo	Allergens: Dairy, Sulphites*	GF	£18
	Pincho de pollo Halal Flame grilled chicken skewers, Mojo rojo & saffron couscous	Allergens: Milk, Egg	L GFA	£13
	Pintxos de Pancetta Slow-cooked pork belly, Pedro Ximenez glaze, sweet potato & crackling	Allergens: Milk, Sulphites	GFA	£14
	Chistorra Charcoal grilled Basque chorizo	Allergens: Dairy, Sulphites	L GF	£10
	Croquetas de Cerdo Iberico Iberian pork croquettes	Allergens: Dairy, Egg	L	£9.5
	Albondigas Halal Slow cooked beef meatballs in caramelised vegetables, potato crisps Add Manchego cheese* +£1	Allergens: Milk, Egg, Dairy*	L	£10

PAELLAS

FUEGO PAELLA NIGHT

Tue-Thu from 5pm

PAELLA FOR 2 + WINE £45

Cooked fresh, made to share

*Vegetable *Chicken *Seafood

TIPSY TAPAS

90 mins bottomless

3 TAPAS + DRINKS £40

PREMIUM COCKTAILS £50

Ask for our Tippy menu

LUNCH DEAL

2 TAPAS for £13

3 TAPAS for £18

Tuesday to Friday 12-3pm

Selected Tapas **L**