

Casa del Fuego

RESTAURANT WEEK MENU

CROQUETAS DE JAMÓN Y MANCHEGO

Traditional Spanish croquetas with creamy Manchego cheese and Serrano ham, coated in crisp golden breadcrumbs, served with smoked paprika aioli and finished with freshly grated Manchego

PATATAS BRAVAS [VE]

Crispy fried potatoes topped with a traditional spicy tomato bravas sauce, creamy garlic aioli and finished with fresh parsley

GAMBAS AL PIL PIL

Succulent shell-on king prawns cooked in sizzling garlic-infused olive oil with smoked Spanish paprika, fresh lemon and parsley, served with toasted ciabatta.

FRIJOLES NEGROS [VE]

Black bean tacos are soft corn tortilla filled with smoky black beans, avocado, pickled red onion, fresh coriander, pico de gallo and chipotle mayo.

ALITAS DE POLLO

Slow-cooked chicken wings to lock in flavour, or fresh cauliflower florets coated in our seasoned crispy batter, served with your choice of five homemade sauces.

ALITAS DE COLIFLOR (VE)

Fresh cauliflower florets coated in our seasoned crispy batter, fried until golden and served with your choice of five homemade sauces.

MEJILLONES CON CHORIZO SOBRE PAN DE MASA MADRE

Fresh Shetland mussels and crispy Spanish chorizo in a creamy paprika and white wine sauce, served on toasted sourdough with a roasted red pepper pesto emulsion.

CALABACÍN FRITO CON ALIOLI DE LIMÓN [VE]

Lightly battered courgette strips, fried until crisp and served with a zesty homemade lemon aioli.

DESSERT

Churros