

CEGIN *Diego's* KITCHEN

TAPAS

APPETISERS

Antipasti Olives £7.95
A refreshing mix of pitted green and black olives with garlic cloves, sweet peppers and cornichons. Served with bread, olive oil and balsamic vinegar (V)(VEG)

Panzanella Toscana £6.95
Rustic salad dish made with bread croutons, cherry tomatoes, onions, cucumbers, basil, melon, pomegranate and dressed with olive oil and red wine vinegar (V)(VEG)
Gluten Free option available

Trio of Dips £7.95
Tsatziki - Creamy cucumber dip made with yoghurt, fresh dill, mint, lemon and garlic
Muhammara - Savoury, sweet, smoky and spicy Middle Eastern walnut and roasted red pepper dip
Avocado and Basil hummus
Served with carrot, cucumber, celery and homemade nachos (V)(VEG)

Nachos £7.95
Forget the shop bought nachos and dips. Our homemade tortilla chips, salsa and guacamole are simply delicious topped with grated cheese (V)

FISH

Calamares Fritos £8.95
Golden, deep-fried squid served with fresh lemon and a creamy, tangy homemade garlic aioli dip

Croquetas de Cangrejo (3) £8.95
A crab alternative to the traditional croquettes served with our homemade lemon marmalade

Kimchee Prawns £8.95
King prawns coated in a tempura batter and served with kimchee sauce

Crumb-fried Kimchee Prawns (3) £8.95
A twist on our original Kimchee Prawns, large king prawns coated in a crunchy, spicy crumb and served with a kimchee sauce

MEAT

Argentine Empanadas £6.95
Classic Argentinian pastry parcels filled with ground beef, olives, roasted red peppers, hard-boiled egg and spices. Served with our homemade Chimichurri sauce

Croquetas de Jamon (4) £7.95
Delicious little croquettes filled with creamy béchamel sauce and melting Serrano ham, all coated in a crispy golden shell

Mixed Grill Skewers (2) £8.95
A selection of grilled steak, authentic Argentine chorizo, tender chicken and seasonal vegetables. Served with our in-house chimichurri.

Crispy Chicken Strips £6.95
Strips of succulent chicken coated in a crispy bread crumb and deep-fried served with our homemade aioli or sweet chili sauce

VEGETABLES

Vegetable Mixed Grill Skewers (2) £5.95
A vibrant spiced medley of seasonal vegetables including butternut squash, courgettes, onions, pepper and tomato. Served with our in-house chimichurri. (V)(VEG)

Tempura Vegetables £6.95
Golden, deep-fried seasonal vegetables served with fresh lemon and a tangy sweet chili sauce (V)(VEG)

Catalan Mushroom £6.95
Mushroom sautéed in garlic topped with steamed spinach, pine nuts, dried fruit and red wine cooked in a traditional Catalan style (V)(VEG)(GF)

Chunky Chips £5.95
Triple cooked, homemade chips, crispy on the outside, soft and fluffy on the inside (V)(VEG)

Patatas Bravas £6.95
Sauteed potatoes with a bravas sauce made with *Pimenton de la Vera*, a smoked paprika sauce from La Vera region of Spain (V)(VEG)

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TACOS & PATACON

Choose between either a traditional blue soft taco, crispy yellow taco or traditional Colombian green plantain topped with one of your choices below

Cod £12.95
Fillets of cod gratinéed with aioli and served with guacamole and passion fruit aji.

Pulled Pork £12.95
Slow-cooked, tender pulled pork seasoned with smokey spices and served with guacamole and passion fruit aji.

Pulled Beef Brisket £12.95
Slow-cooked pulled beef brisket with hogao and cheese, served with guacamole and passion fruit aji.

Chilli Con Carne £12.95
Slow-cooked beef chilli, rich in flavour, and served with guacamole and passion fruit aji.

Vegetable Chilli £12.95
Slow-cooked seasonal vegetables, rich in flavour, and served with guacamole and passion fruit aji. (V)(VEG)

SHARING PAELLA (FOR 2 PERSONS)

Paella de Verduras £24.95
Our delicious vegetable paella made with fresh seasonal vegetables (GF)(V)(VEG)

Paella Mixta £29.95
Rich, smoky and delicious paella made with chicken and smoky chorizo (GF)

Add King Prawns (GF) +£4.95

Paella Marisco £34.95
Classic seafood paella made with King and Tiger Prawns, Squid Rings and Mussels (GF)

Arroz Negro (Black rice) £34.95
Deliciously rich seafood paella made with King and Tiger Prawns, Squid Rings, Mussels and black squid ink rice (GF)

Why not elevate your paella the Spanish way with Diego's homemade aioli +£1.45

Please allow 30 to 40 minutes for our PAELLA as all dishes are cooked fresh to order

EXTRA SAUCES (all homemade by Diego)

Aioli £1.45

Kimchee £1.45

Guacamole £1.95

Passion fruit aji £1.95

Hot sauce £1.95

DESSERTS

Churros £5.95
Our homemade churros are sticks of fried dough dusted in cinnamon and served with a hot chocolate sauce (V)

Add one scoop of ice cream +£1.95

Mango Cheesecake £5.95
Traditional South American cheesecake (V)

Ice Cream £5.95
3 scoops of ice cream.
Ask your server for the day's selection (V)

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER.

While we take every precaution to avoid cross-contamination, we cannot guarantee the complete absence of allergens or trace ingredients.