

# CEGIN *Diego's* KITCHEN

## TAPAS

### SALAD

**Antipasti Olives** £6.95  
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** £4.95  
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).

### FISH

**Calamares Fritos** £7.95  
Golden, deep-fried squid served with fresh lemon and a creamy, tangy homemade garlic aioli dip

**Croquetas de Cangrejo** £7.95  
A fish alternative to the traditional croquettes, made with fresh, local crab and served with homemade lemon marmalade

**Kimchee Prawns** £7.95  
King prawns coated in a tempura batter and served with kimchee sauce

**Crumb-fried Kimchee Prawns** £7.95  
A twist on our original Kimchee Prawns, large king prawns coated in a crunchy, spicy crumb and served with a kimchee sauce

### MEAT

**Stuffed Brisket Patacon** £5.95  
Traditional Colombian green plantain filled with pulled beef brisket, served with guacamole, our passion fruit aji and gravy

**Argentine Empanadas** £5.95  
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** £6.95  
Delicious little croquettes filled with creamy béchamel sauce and melting Serrano ham, all coated in a crispy golden shell

**Mixed Grill Skewers** £7.95  
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 Skewer** £4.95  
A vibrant spiced medley of seasonal vegetables including butternut squash, courgettes, onions, pepper and tomato. Served with our in house chimichurri.

**Tempura Vegetables** £5.95  
Golden, deep-fried seasonal vegetables served with fresh lemon and a tangy sweet chili sauce (V)(VEG)

**Catalan Mushroom** £5.95  
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 (GF) (V) (VEG)

**Nachos** £6.95  
Forget the shop bought nachos and dips. Our homemade tortilla chips, salsa and guacamole are simply delicious topped with grated cheese (V)(GF)

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

**Trio of Dips** £6.95  
Tzatziki - 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)(GF)

CEGIN **Diego's** KITCHEN

**TACOS**

**Cod Tacos** £10.95  
Fillets of cod gratinéed with aioli and served with guacamole and passion fruit aji.  
Choose between either a traditional blue soft taco or crispy yellow taco

**Pulled Pork Tacos** £10.95  
Slow-cooked, tender pulled pork seasoned with smokey spices and served with guacamole passion fruit aji.  
Choose between either a traditional blue soft taco or crispy yellow taco

**Chilli Con Carne Tacos** £10.95  
Slow-cooked beef chilli, rich in flavour.  
Served with guacamole and passion fruit aji.  
Choose between either a traditional blue soft taco or crispy yellow taco

**Vegetable Chilli Con Carne Tacos** £10.95  
Slow-cooked seasonal vegetables, rich in flavour.  
Served with guacamole and passion fruit aji.  
Choose between either a traditional blue soft taco or crispy yellow taco (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, smoky chorizo with or without King Prawns (GF)

**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)

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

**DESSERTS**

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

**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. THANK YOU.**

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