

# Diego's

SPANISH & LATIN INSPIRED SMALL PLATES DESIGNED FOR SHARING.

OUR DISHES ARE DESIGNED FOR SHARING. WE RECOMMEND  
STARTING WITH AN APPETISER AND CHOOSING 3-4 TAPAS  
PER PERSON

## SET MENU

SIT BACK AND LET US DO THE CHOOSING FOR YOU!  
MINIMUM 2 PERSONS

SET MENU 1

### EL CAMINO

OLIVES, PAN CON TOMATE,  
BRAVAS,  
CRAB OR HAM CROQUETAS,  
KIMCHEE PRAWNS, PORK RIBS,  
ELOTES

30PP

SET MENU 2

### LA FIESTA

OLIVES, CHARCUTERIE,  
HUEVOS ROTOS, CALAMARES,  
MATAMBRE A LA PIZZA,  
BBQ CHICKEN WINGS,  
TACO OF YOUR CHOICE

38PP

SET MENU 3

### EL GRAN DIEGO

OLIVES, DUO DIPS,  
CHARCUTERIE, PORK RIBS,  
CALAMARES, ELOTES  
PAELLA OF YOUR CHOICE

45PP

## APPETISERS

ENJOY WITH A DRINK

### ANTIPASTI OLIVES 8.5

Served with bread, olive oil  
and balsamic vinegar  
*V, VG, GFO*

### SUMMER SALAD 7.0

Chickpeas, cherry tomatoes,  
red onion, parsley and  
nectarines  
*V, VG, GF*

### PAN CON TOMATE 7.0

A Catalan staple  
*V, VG*

### DUO DIPS 9.5

Muhammara - Middle Eastern  
walnut and roasted red pepper  
Hummus,  
Hummus - Homemade traditional  
Lebanese recipe  
*V, VG, GFO*

### CHARCUTERIE 11.0

A selection of traditional  
Spanish dry cured meats  
*GFO*

### NACHOS 8.5

Topped with salsa and cheese  
sauce. Served with our  
homemade guacamole  
*V*

## PAELLA

PRICED PER PERSON - MINIMUM 2 PERSON(S)

PLEASE ALLOW 30-40 MINUTES FOR PAELLA AS ALL DISHES ARE COOKED FRESH TO ORDER

### PAELLA DE VERDURAS 15PP

OUR DELICIOUS VEGETABLE  
PAELLA MADE WITH FRESH  
SEASONAL VEGETABLES  
*V, VG, GF*

### PAELLA MIXTA 18PP

RICH, SMOKY AND  
DELICIOUS PAELLA MADE  
WITH CHICKEN AND SMOKY  
CHORIZO WITH OR WITHOUT  
KING PRAWNS  
*GF*

### PAELLA MARISCO 20PP

CLASSIC SEAFOOD PAELLA  
MADE WITH KING AND TIGER  
PRAWNS, SQUID RINGS AND  
MUSSELS  
*GF*

### ARROZ NEGRO (BLACK RICE) 20PP

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 +1.9  
EXTRA KING PRAWNS +6.0  
EXTRA CHORIZO +4.0

---

# TAPAS

---

OUR DISHES ARE DESIGNED FOR SHARING. WE RECOMMEND STARTING WITH AN APPETISER AND CHOOSING 3-4 TAPAS PER PERSON

## MEAT

<b>CRISPY CHICKEN STRIPS</b> 9.0 Strips of succulent chicken coated in a crispy bread crumb and deep-fried, served with our homemade aioli or sweet chili sauce	<b>MATAMBRE A LA PIZZA</b> 14.0 A traditional Argentine dish with beef brisket and mozzarella <i>GF</i>	<b>CRACKERS MARRANITAS</b> 9.5 Ripe plantain stuffed with crispy pork belly cracklings
<b>CROQUETAS DE JAMON</b> 9.5 Crispy golden croquettes filled with creamy béchamel and Spanish cured ham	<b>CHICKEN WINGS</b> 9.0 Seasoned chicken wings served with BBQ sauce	<b>PORK RIBS</b> 12.0 Delicious pork ribs slowly cooked in teriyaki sauce
	<b>HUEVOS ROTOS</b> 12.0 Crispy potatoes topped with fried eggs and chorizo	

## VEGETABLES

<b>ELOTES</b> 8.0 Marinated corn on the cob with spices au gratin <i>V</i>	<b>MANCHEGO FRIES</b> 7.5 Triple cooked, homemade chips, topped with Manchego cheese and jalapeno <i>V,GF</i>	<b>TEMPURA VEGETABLES</b> 8.0 Golden, deep-fried seasonal vegetables served with fresh lemon and a tangy sweet chili sauce <i>V,VG</i>
<b>MAMBO SALAD</b> 8.5 A vibrant mix of avocado, azuki beans, tomatoes and nutty black rice, finished with a lively spicy sauce and a fragrant chimichurri dressing. <i>V,VG</i>	<b>PATATAS BRAVAS &amp; AIOLI</b> 7.5 Sauteed potatoes with a bravas sauce and aioli <i>V,VG</i>	<b>CROQUETAS DE BOLETUS</b> 9.5 Crispy golden croquettes filled with creamy béchamel and porcini mushrooms

## FISH

<b>CALAMARES FRITOS</b> 10.5 Golden, deep-fried baby squid served with fresh lemon and a creamy, tangy homemade garlic aioli dip	<b>CROQUETAS DE CANGREJO</b> 9.5 Golden crab croquettes served with our homemade lemon marmalade	<b>KIMCHEE PRAWNS</b> 10.5 King prawns coated in a tempura batter and served with kimchee sauce
---	---	--

---

## TACOS & BURRITOS

CHOOSE BETWEEN A CRISPY TACO OR A BURRITO WITH RICE.  
SELECT YOUR FILLING FROM THE OPTIONS BELOW

<b>COD</b> 18.0 Fillets of cod gratinéed with aioli.	<b>PULLED PORK</b> 18.0 Slow-cooked, tender pulled pork seasoned with smoky spices.	<b>VEGETABLE CHILLI</b> 18.0 Slow-cooked seasonal vegetables, rich in flavour <i>V,VG</i>
---	--	---

---

## ADD-ONS

All sauces are homemade

<b>AIOLI SAUCE</b>	1.9
<b>KIMCHEE SAUCE</b>	1.9
<b>GUACAMOLE</b>	1.9
<b>PASSION FRUIT AJI</b>	1.9
<b>CHUNKY CHIPS</b>	6.0

## KIDS

<b>TACO</b> 8.0 Select from the options above. Served with mini bravas and mambo salad	8.0
<b>COD GOUJONS</b> 8.0 Served with mini bravas and beans or garden peas	8.0
<b>CRISPY CHICKEN STRIPS</b> 8.0 Served with mini bravas and beans or garden peas	8.0

## DESSERTS

<b>ICE CREAM</b> 7.5 Ask your server for the days selection	7.5
<b>STRAWBERRY MERENCON</b> 9.0 Meringue with cream and fruit	9.0
<b>MANGO CHEESECAKE</b> 9.0 Traditional South American cheesecake	9.0
<b>CHURROS</b> 8.0 Homemade churros dusted in cinnamon and served with a hot chocolate sauce	8.0
Add scoop of ice cream	+2.5

---

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.