

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

EL CAMINO

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

30PP

LA FIESTA

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

38PP

EL GRAN DIEGO

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

45PP

APPETISERS

ANTIPASTI OLIVES

Served with bread, olive oil and
balsamic vinegar. (V, VG, GFO) 9.5

PAN CON TOMATE

A classic Catalan staple. Crispy
bread topped with fresh tomato,
olive oil, and a touch of sea
salt. (V, VG, GF) 7

DUO DIPS

A vibrant duo of bold
Mediterranean flavours. Smoky
roasted red pepper Muhammara
paired with creamy traditional
Lebanese hummus.
Served with fresh vegetable sticks
and crispy nachos. (V, VG, GF) 9.5

CHARCUTERIE

A selection of Spanish cured
meats featuring pork loin,
chorizo, and Serrano ham, served
with olives and bread. (GFO) 12.8

NACHOS

Freshly made tortilla nachos
topped with salsa, cheese sauce,
and homemade guacamole. (V) 8.5

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

OUR DELICIOUS
VEGETABLE PAELLA
MADE WITH FRESH
SEASONAL
VEGETABLES.
(V, VG, GF) 17PP

PAELLA MIXTA

RICH, SMOKY AND
DELICIOUS PAELLA MADE
WITH CHICKEN AND
SPANISH CHORIZO WITH
OR WITHOUT KING
PRAWNS.
(GF) 20PP

PAELLA MARISCO

CLASSIC SEAFOOD
PAELLA MADE WITH
KING AND TIGER
PRAWNS, SQUID AND
MUSSELS.
(GF) 22PP

ARROZ NEGRO (BLACK RICE)

DELICIOUSLY RICH
SEAFOOD PAELLA MADE
WITH KING AND TIGER
PRAWNS, SQUID, MUSSELS
AND BLACK SQUID INK
RICE. (GF) 22.5PP

WHY NOT ELEVATE YOUR PAELLA THE SPANISH WAY WITH DIEGO'S HOMEMADE AIOLI +1.9
EXTRA KING PRAWNS +6
EXTRA CHORIZO +4

TAPAS

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MEAT

CRISPY CHICKEN STRIPS

Strips of succulent chicken coated in a crispy bread crumb and deep-fried, served with our homemade aioli or sweet chili sauce. **9.5**

CROQUETAS DE JAMON

4 Crispy golden croquettes filled with creamy béchamel and Spanish cured ham. **9.5**

RIBS

A delicious rack of slow-cooked pork ribs in teriyaki sauce and salad. **13.5**

CHICKEN WINGS

Seasoned chicken wings served in BBQ sauce. **9**

HUEVOS ROTOS

Traditional Spanish-style crispy potatoes topped with fried eggs and chorizo. **12**

MATAMBRE A LA PIZZA

Argentine-style matambre brisket (120g), with Napolitan sauce and melted mozzarella, served with new potatoes and alioli. (GF) **15**

PAIR OF MARRANITAS

A traditional Colombian treasure from the Pacific coast- Ripe plantain stuffed with savory pork belly and served with sweet chilli sauce. **9**

VEGETABLES

ELOTES

Marinated Mexican-style corn on the cob with spices au gratin (V) **8.5**

MAMBO SALAD

A vibrant mix of avocado, azuki beans, tomatoes and nutty black rice, finished with a fragrant vinaigrette dressing. (VG) **8.5**

MANCHEGO FRIES

Triple cooked, homemade chips, topped with Manchego cheese and jalapenos (V,GF) **7.5**

PATATAS BRAVAS & AIOLI

Sauteed potatoes with a bravas sauce and aioli (V,VG) **7.5**

TEMPURA VEGETABLES

Golden, deep-fried seasonal vegetables served with tangy sweet chili sauce (V,VG) **8.5**

CROQUETAS DE BOLETUS

4 Crispy golden croquettes filled with creamy béchamel and porcini mushrooms (V) **9.5**

FISH

CALAMARES FRITOS

Golden, deep-fried baby squid served with fresh lemon and a creamy, tangy homemade garlic aioli. **10.5**

CROQUETAS DE CANGREJO

3 Golden crab croquettes served with our fresh lemon marmalade. **9.5**

KIMCHEE PRAWNS

King prawns coated in a tempura batter and served with kimchee sauce **10.5**

TACOS & BURRITOS

CHOOSE BETWEEN TWO CRISPY TACOS OR A BURRITO WITH RICE AND A FILLING. BOTH COME WITH MAMBO SALAD, PASSION FRUIT AJÍ, FRESH GREEN SAUCE, AND COLESLAW.

COD

Fillets of cod in tempura gratinéed with home-made aioli. **19**

PULLED PORK

Slow-cooked, tender pulled pork cooked with a traditional Mexican recepy. **18**

VEGETABLE CHILLI

Hearty vegetarian chili with Quorn mince and kidney beans in a rich tomato sauce. **18**

ADD-ONS

All sauces are homemade

AIOLI SAUCE	1.9
KIMCHEE SAUCE	1.9
GUACAMOLE	1.9
PASSION FRUIT AJI	1.9
CHUNKY CHIPS	6.0

KIDS

All kids dishes are served with chips and a choice of beans, peas or mambo salad.

TACO

Select from the options above. (Cod +0.5) **8.0**

COD GOUJONS

Fillets of cod in tempura **8.5**

CHICKEN STRIPS

4 crispy pieces of chicken **8.0**

DESSERTS

ICE CREAM

Ask your server for the days selection **7.5**

STRAWBERRY MERENONG

Meringue with cream and fruit **9**

MANGO CHEESECAKE

Traditional South American cheesecake **9**

CHURROS

Homemade churros dusted in cinnamon and served with a hot chocolate sauce **8**

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.