

**ENTRANTES**

24-hour Slow cooked Louisiana BBQ ribs in a deep South BBQ Sauce / 9.5

Our Special In-house marinated firebaked chicken skewers with a dip / 7 

Croquetas - chorizo, serrano ham, goats cheese / 5  
 Spider crab / 7.5

Fire roasted Ibérico chorizo / 5.5 GF

Firebaked wings / 7   
 Why not add a sauce?  
 Buffalo  | BBQ | Blue cheese / 1.5

Dough Sticks with a choice of dip / 6

Garlic pizza bread / 6.5

Firebaked Padron peppers, sea salt / 5 V VE GF

Gordal marinated olives / 4 V VE GF

Antipasti - Selection of Meat / 9 GF  
 or Verdure / 8 V VE GF

**INSALATE**

**INSALATE E VERDURE**  
 Green salad, basil oil vinaigrette / 6.5 V VE GF

**ENSALADA ÚNICA**  
 Build your own salad, basil oil vinaigrette,  
 / 6.5 V VE GF  
 Add chicken or chorizo / 2.50  
 Add anchovies, pizza croutons, parmigiano,  
 kalamata olives or sweetcorn / 1

**MOZZARELLA DI BUFFALA / 7.5 V GF**  
 Piccolo tomatoes drizzled in basil oil

**POTATO LOVE**

Gourmet French fries with  
 parmigiano & truffle oil / 6.5 V GF

Tripled cooked patatas bravas / 5 V VE GF

**A LITTLE MAGIC**

Blue cheese / 1.5 GF  
 Aoli / 1.5 V GF  
 Garlic and herb / 1.5 GF  
 Our in-house buffalo sauce / 1.5 V GF   
 Benito's green hot sauce / 1.5 V GF 

**WOODFIRED CLASSIC**

**MARGHERITA**  
 Tomato, mozzarella, basil oil / 10.5  
 Add mozzarella di buffala / 2.5 V

**MARINARA**  
 Tomato, oregano, garlic / 8.5 V  
 (No cheese in this pizza)

**FLAMING GOAT**  
 Tomato, roquito peppers, goats cheese, mozzarella  
 fior di latte, drizzled with Welsh chilli honey / 14.5 V 

**FUNGI OF THE FOREST**  
 White base cheese sauce, seasonal mushroom  
 / 14.5 V  
 Add Serrano ham, recommended / 2.5

**EL MATADOR**  
 Tomato, Ibérico chorizo cooked in Ajo Frito, spinach,  
 Spanish red caramelised peppers, padano cheese  
 / 15

**BROOKLYN HOT**  
 Tomato, mozzarella, pepperoni, nduja drizzled in  
 chilli honey / 14.5 

**LOS POLLOS**  
 Tomato, smoked chicken thigh, mozzarella fior di  
 latte, wilted spinach, edam / 15 

**NYC**  
 Tomato, mozzarella fior di latte, pepperoni / 13

**NAPOLETANA**  
 Tomato, mozzarella, olives, anchovies & fried capers  
 / 14.5

**LOS POLLOS AMERICANOS**  
 Tomato, mozzarella, premium American pepperoni,  
 smoked chicken, caramelised red onion / 15

**MARINARA MAMARITA**  
 Tomato, garlic, piccolo tomatoes, basil oil, pecorino  
 & parmigiano / 13.5 V

**WARRIOR PIG**  
 Tomato, pulled bbq pork, crispy ham Serrano,  
 roasted sweet corn, smoked cheese, drizzled in  
 South Carolina BBQ sauce / 16.50

**VESUVIO**  
 Tomato, oak smoked piquanté chorizo de geras,  
 nduja, pecorino & parmigiano / 15 

**MILANO**  
 Tomato, Salami Milano, pecorino and parmigiano  
 cheese / 14.5

**BARBACOA**  
 Tomato, 24hr Slow cooked beef barbacoa,  
 chimichurri sauce manchego cheese / 16.5

**PIZZESTO**  
 Tomato, mozzarella, chargrilled veg, drizzled with  
 pesto / 14.5 V N

**MUSHY G**  
 White base, garlic mushrooms & creamy spinach  
 / 14.5 V

**SPICY CALABRIAN**  
 Tomato, Calabrian salami, ndjua, roquitos,  
 mozzarella / 15.5 

**DETROIT**

*Same size dough, different style... The King of deep-pizza is here.  
 9" rectangular deep-dish, with a cheese-crown crust and loaded with double toppings.  
 A legendary pizza with our unique wood-fired finish.*

**8 MILE**  
 Tomato, Motor City cheese blend, pepperoni,  
 caramelised red pepper, mushrooms, Serrano ham / 21.5

**THE DOWNTOWN**  
 Tomato, motor city cheese blend, mozzarella cheese,  
 pepperoni / 19.5

**MOTOWN**  
 Tomato, mozzarella cheese, padano, basil oil / 16.5 V

**HENRY FORD**  
 Tomato, Motor City cheese blend, red onions, pulled  
 beef brisket, crispy bacon / 23.5  
 Add blue cheese, recommended / 1

**SICILIAN**

*Our brand new, 9" square pizzas.  
 Same size dough as our 13" servings, proofed differently  
 for texture. Cooked in a deep-pan for a luxurious finish.*

**MALLORCAN**  
 Tomato, mozzarella, wilted spinach, basil, Spanish  
 caramelised red pepper & guindillas drizzled with  
 romesco sauce / 15.5 V

**LE MED**  
 Tomato, roasted chargrilled veg, olives, pecorino &  
 parmigiano / 15.5 V

**CHICKEN SIZZLER**  
 Tomato, chargrilled chicken, Spanish red peppers,  
 parmigiano / 16 

**NAPOLI**  
 Tomato, mozzarella, Napoli Salami, rocket / 16

**TO FINISH**

**MINI DOUGHNUTS - CHOOSE YOUR FILLING**  
 Salted caramel, Hazelnut white chocolate,  
 N Nutella N Raspberry, cookies and cream / 6.5

**ANGIOLETTI DOLCI**  
 Fried dough sticks with a choice of sauce  
 Salted caramel, Hazelnut white chocolate,  
 N Nutella Raspberry, cookies and cream / 5.5

Add Ice Cream to any of above / 1.5  
 choclotae / strawberry / vanilla

**ALLERGENS**

(V) VEGETARIAN. (VE) SUITABLE FOR VEGANS.  
 (GF) GLUTEN FREE.  
 (N) CONTAINS NUTS OR NUT OILS.

*Please let a member of staff know if you have any allergen  
 or dietary requirements.*

*As our dishes are handmade in our busy kitchen, we  
 unfortunately cannot guarantee that they are 100% free  
 of allergens or contaminants.*

*For all other allergies please let us know.*

*We can make all our pizzas gluten free, but we need 8  
 hours notice (additional 2.5 charge).*



**BEERS**

**MORETTI DRAFT, ITALY - ¾ PINT / 4.05**  
 Draft beer – Clean cereal finish with hint of citrus.  
*Abv 4.6%*

**SAN MIGUEL, SPAIN - 330ml / 3.75**  
 Flavours of white bread fruit, white flowers &  
 liquorice. *Abv 5.4%*

**ESTRELLA, SPAIN - 330ml / 3.9**  
 Barcelona beer. Estrella Damm has a pale golden,  
 amber hue with a bright long lasting head made of  
 fine white bubbles. It has a fruity aroma of mainly  
 grape and orange, but also contains some notes of  
 berries, peach and banana; coupled with cereal and  
 hops. *Abv 4.6%*



**CALI PALE - 330ml / 4.5**  
 A beer suitable for sitting on the beach in the  
 Californian sun. This juicy pale ale plays on classic  
 tropical and pine flavours, with a relaxed mango  
 twist. Cali Pale - Kick back and watch the world go  
 by. *Abv 5%*

**CLWB TROPICA - 330ml / 4.6**  
 The UK's No.1 Tropical IPA. This is what happens  
 when you slice PINEAPPLES, squeeze MANGOS,  
 crush PEACHES and pummel PASSIONFRUIT into  
 an IPA. Clwb Tropica - A Party in a Can!  
*Abv 5.5%*

**313 LAGER - 330ml / 4.5**  
 Get ready to quench your thirst with our new, super  
 refreshing craft lager. We've always strived for  
 perfection in whatever we do and brewing a lager is  
 no different. This is the ultimate premium craft lager,  
 and it's joining the main Tiny Rebel core range.  
*Abv 4.6%*



**FRANK & OTIS IPA - 330ml / 6**  
 Locally brewed independent in canton Cardiff,  
 Simple, laid back, session IPA, made with citra hops  
 for a refreshing, slightly zesty, crisp flavour. Perfect  
 for those moments when time really might fly.  
*Abv 4.0%*

**CIDER**

**REKORDERLIG | STRAWBERRY LIME - 500ml / 5**  
 Premium Swedish Cider. Rekorderlig Pear Cider  
 with Strawberry and Lime flavouring. Pear Cider  
 blended with Strawberry-Lime. Made from pure  
 Swedish spring water. Suitable for Vegans.  
 Beautifully Swedish. Gluten Free. *Abv 4.0%*

**REKORDERLIG | WILD BERRIES - 500ml / 5**  
 Premium Swedish Cider. Rekorderlig Pear Cider  
 with Wild Berry flavouring. Pear cider blended with  
 wild berries. Made from pure Swedish spring water.  
 Gluten Free. Suitable for Vegans. *Abv 4.0%*

**WHITE**

**LA RIVA | CATARRATTO PINOT GRIGIO TERRE,  
 SICILANE IGT - BOTTLE / 27**  
 Light and refreshing with delightfully gentle pear  
 and floral notes. *Abv 12%*

**LA RIVA | CATARRATTO PINOT GRIGIO TERRE,  
 SICILANE IGT - 175ml GLASS / 6.5**  
 Light and refreshing with delightfully gentle pear  
 and floral notes. *Abv 12%*

**ROSE**

**CLOSALIS (SOUTH OF FRANCE) - BOTTLE / 23**  
 Peach and citrus aromas. Fresh on the palate with a  
 mineral finale. *Abv 13%*

**CLOSALIS (SOUTH OF FRANCE) - GLASS / 5.5**  
 Peach and citrus aromas. Fresh on the palate with a  
 mineral finale. *Abv 13%*

**RED**

**DON PLACERO RIOJO | DENMINACIÓN DE  
 ORIGEN CALIFICADA - BOTTLE / 27**  
 A soft, mellow red with typically rounded, berry  
 fruit flavours and a smooth, spicy finish. *Abv 13.5%*

**DON PLACERO RIOJO | DENMINACIÓN DE  
 ORIGEN CALIFICADA - 175ml GLASS / 6.5**  
 A soft, mellow red with typically rounded, berry  
 fruit flavours and a smooth, spicy finish. *Abv 13.5%*

**PROSECCO**

**PROSECCO SPUMANTE, ITALY - BOTTLE / 30**  
 A deliciously light and fruity prosecco with hints of  
 apple and peach. *Abv 10.5%*

**PROSECCO SPUMANTE, ITALY - 175ml GLASS / 7**  
 A deliciously light and fruity prosecco with hints of  
 apple and peach. *Abv 10.5%*

**COCKTAILS**

**APEROL SPRITZ / 8.5**  
 Aperol, prosecco, soda, orange slice

**LIMONCELLO SPRITZ / 8.5**  
 Limoncello, prosecco, soda

**GIN & TONIC / 8.5**  
 Gin, tonic / low cal, lemon

**SOFT DRINKS**

**SPARKLING WATER / 2**

**ORANGE JUICE / 1.8**

**APPLE JUICE / 1.8**

**APPLETIZER / 2**

**COKE / 2.3**

**DIET COKE / 2.1**

**COKE ZERO / 2.1**

**SAN PELLEGRINO BLOOD ORANGE / 2.5**

**SAN PELLEGRINO ORANGE / 2.1**

**SAN PELLEGRINO LEMON / 2.1**

**OUR STORY**

My passion and love for pizza is an understatement,  
 growing up in Switzerland in the family bakery I  
 learnt the craft of making dough. Over the past 20  
 years developing my grand fathers recipe the  
 journey began!

We pride ourselves on top quality ingredients,  
 locally sourced and cook everything fresh to bring  
 the very best, award winning pizzas.

**OUR INGREDIENTS**

Mórcon Ibérico chorizo bellota - Sourced farm that  
 has limited production in the area of Salamanca,  
 where the pigs have been only fed on acorns to give  
 its distinctive flavour.

Locally sourced meats - Sourced from local farmers,  
 our beef comes from New farm Cwm caddy, pork  
 from upper brook farm and chicken from Highbury,  
 Whitchurch.

All veg is freshly bought and hand picked by the  
 local greengrocers that get delivered to us daily in  
 return supporting and sourcing and supplying  
 British micro herbs and fruit and vegetables.

Our tomato sauce is unique and gets prepared daily  
 to maintain that extra freshness. It's a special blend  
 of bitter sweet tomatoes, we use 3 different types  
 from Vegas Bajas in Spain, and the other two from  
 small artisan farms (names of Artisan farms, if  
 possible) in Naples and Puglia. We then cook these  
 in house to give the perfect combination of flavours  
 for our pizza.

**OUR OVEN "BRUCE"**

When Bruce was built we must say the sheer size of  
 it for the kitchen was gigantic, this was because we  
 knew we needed a specific oven to cook our pizzas  
 at 400 degrees.

We aim to maintain that heat with a beautiful flame  
 of using birch wood to give the pizza that extra  
 smokey flavour and allowing the dough to puff up  
 and bubble offering the perfect crust. Little fun fact  
 if we left the oven after service for 7 days it would  
 still be 200 degrees in there, I know because I tried.