



WELCOME TO FUZION

AT FUZION, WE BELIEVE FOOD IS ABOUT MORE THAN JUST EATING, IT'S ABOUT CONNECTION, CULTURE AND CELEBRATION. OUR MENU BRINGS TOGETHER A THOUGHTFUL BLEND OF FLAVOURS FROM AROUND THE WORLD, INSPIRED BY GLOBAL CUISINE.

WE'RE PROUD TO BE A FAMILY-RUN RESTAURANT ROOTED IN THE HEART OF ABERGAVENNY, AND OUR AIM IS SIMPLE, TO CREATE A WELCOMING, RELAXED SPACE WHERE EVERYONE CAN ENJOY GREAT FOOD AND FEEL AT HOME.

EVERY DISH HAS BEEN HAND-SELECTED BY OUR CHEFS WITH CARE, COMBINING TRADITION WITH CREATIVITY, LOVE & ALWAYS MADE WITH FRESH QUALITY INGREDIENTS. WHETHER YOU'RE JOINING US FOR A SPECIAL OCCASION OR A CASUAL BITE, WE HOPE YOU LEAVE FEELING NOURISHED, IN EVERY SENSE OF THE WORD.

THANK YOU FOR DINING WITH US. WE'RE SO GLAD YOU'RE HERE.

THE FUZION TEAM



FUZION Menu

Nibbles

Fuzion Marinated Mixed Olives V, VG, GF	£4.90
Artisan Sourdough Bread <i>with Balsamic Vinegar & Olive Oil or Homemade Garlic Butter.</i> V, VG, *GF	£5.90
Homemade Pork Focaccia With a Hint of Orange Zest	£4.50
Roasted Salted Almonds V, VG, GF	£4.00
Salt & Pepper Fried Mozzarella Balls with a Thai dip V	£5.50
Olive Ascolane <i>Crispy breaded golden fried green olives stuffed with seasoned mixed meat and parmesan.</i>	£5.50

Small Plates ..to share ..or as a starter

Pescado Frito <i>Mix of crispy fried seafood with homemade tartare sauce.</i>	£11.50
Chimichurri Prawns GF <i>Succulent prawns coated in a vibrant Argentinian Sauce.</i>	£9.50
Crab Tempura <i>Soft-shell crab coated in a crispy golden batter with Lime Wasabi Mayonnaise.</i>	£9.50
Deep Fried Duck Wontons <i>Fuzion crispy golden wonton filled with tender duck, herbs, spices and Orange Hoisin sauce.</i>	£9.90
Pastel del Bacalhau <i>Panko covered crispy salt cod with creamy savoury potato filling and warm tomato and basil sauce.</i>	£9.90
Pallotte Cacio e Ova V <i>Ricotta cheese, parmesan and egg balls in tomato and basil sauce.</i>	£8.50
Spanish Sausage and Beans *GF <i>Chorizo sausages and butter beans in a cider onion sauce with confit garlic bread.</i>	£9.00
Chicharrones *GF <i>Crispy pork belly with spiced apple sauce and Dukkah.</i>	£9.50
Spinach and Mozzarella Arancini V <i>Spinach and Mozzarella Rice balls served with Romesco Sauce.</i>	£8.50
Jumbo Spring Rolls V <i>Crispy vegetable spring rolls served with a spicy chilli mayonnaise.</i>	£8.50

V – Vegetarian DF – Dairy Free VG – Vegan *VG – Can be Vegan GF – Gluten Free *GF – Can be Gluten Free

Food prepared in our restaurant may contain or come into contact with the main allergens.
If you have a food allergy or dietary restriction, please inform your server so we can assist you.

FUZION Menu

Main Dishes

Fish of the Day **GF**

Please ask the waiting staff for today's fresh fish option, served with roast potatoes, seasonal vegetables and daily sauce. £24.50

Pollo Ripieno **GF**

Chicken breast filled with cheese and ham and served with a Salsa Verde, seasonal vegetables and potatoes. £19.50

Pierogi of the Day (Ask for today's) **V**

Polish Dumpling filled with vegetables, meat or cheese tossed in butter and confit onions, served with saurkraut salad and sour cream. £18.50

Fuzion Fish and Chips

Beer Battered Hake served with triple cooked chips, roasted corn, side salad and tartare slaw. £21.50

Mongolian Beef **GF**

Tender Strips of Beef with spring onions in a sweet and savoury soy sauce served with rice and sesame seeds. £21.00

Fuzion Curry ***GF**

Please ask your waiting staff for the curry choice, served with Pilau rice and Naan bread. £17.50

Gulasz Wieprzowy ***GF**

Polish Style Warm Pork Stew served on a potato pancake. £21.00

Vegetarian Shepherd's Pie **V,*GF**

A baked vegetable and legumes pie topped with mashed potato and served with Fuzion gravy. £17.50

Polish kopytka **V,*GF**

Polish style panfried gnocchi in a rich creamy mushroom sauce topped with sour cream. £17.50

Grill

10 oz Ribeye Steak (280g)

Ribeye Steak cooked to your liking accompanied with a choice of sauce. **GF** £34.50

Dry Aged Pork Ribeye

Succulent rich buttery ribeye pork steak served with a Fuzion apple sauce. **GF** £28.50

Picanha Cut

Top of Rump Brazilian cut (served by weight). **GF**

For available cuts, please ask your server. £8.40 per 100g

Sides

Triple Cooked Chips **V,VG** £4.50

Sweet Potato Fries **V,VG** £4.50

Chef Selection of Sauteed or Roasted Seasonal Vegetables **V,VG,GF** £5.50

Papas Bravas

crispy fried seasoned potatoes topped with Romesco sauce and aioli. **V,*VG,GF** £5.50

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FUZION Desserts

Sweet Endings

Lemon Posset

Zesty lemon cream served with a Fennel and Cardamon Biscuit.

£8.50

Coffee Semifreddo

Light creamy coffee based semi-frozen dessert served with a shot of Espresso coffee.

£8.50

Chocolate Brownie served with Ice Cream *GF

Rich Chocolate Brownie served with caramel sauce and vanilla Ice Cream.

£8.50

Aunty Teresa's Tart

Crumbly Tart with Vanilla Ice Cream.

£8.50

Sweet Fried Custard v

Homemade deep fried custard with a hint of Sambuca.

£8.00

Affogato GF

Vanilla Ice Cream topped with an Espresso coffee.

£6.50

Cheese Platter *GF

A selection of three cheeses, grapes, homemade chutney, artisan crackers.
Add a glass of port for £4.50.

£11.50

Selection of Ice Creams, per scoop v

£3.00

Selection of Sorbets, per scoop v, VG, GF

£3.00

Dessert Wine

Floralis Moscatel Oro - Spain.

50ml £6.50

Port

Taylors LBV Port

50ml £6.50

Coffee

Espresso*

Known for its rich flavour & a distinctive "crema" (brown foam) that forms on top.

Single £2.70 Double £4.00

Americano*

Classic coffee served with or without milk

£3.50

Caffè Latte*

Coffee composed of espresso & steamed milk, with a small amount of foamed milk on top.

£3.90

Irish Coffee*

Coffee topped with whiskey, brown sugar & cream.

£8.70

French Coffee*

Coffee topped with brandy, brown sugar & cream.

£8.70

English Tea

£3.00

Peppermint Tea

£3.00

Camomile Tea

£3.00

*Decaffeinated available on request.

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FUZION Team

Meet our Chef & Front of House: Max & Edyta

For more than a decade, Abergavenny diners have enjoyed the warm hospitality and creative menus crafted by two local residents. Now, we're delighted to introduce Fuzion, a brand-new restaurant opening its doors in the heart of town this spring. Behind the venture are Italian chef Max and his wife, Edyta -a gifted painter and front-of-house manager, who moved here in 2014 after gaining hospitality experience in London during the late 1990s.



Over the past eleven years, Max and Edyta have become familiar faces around town: Max honing his culinary skills in local kitchens, and Edyta charming guests with her outgoing warmth. Together, they have embraced South Wales' vibrant culture, infusing it with flavours and traditions drawn from their Polish and Italian heritage.

The result is a menu of shareable small plates and hearty mains that celebrate local, seasonal produce alongside Mediterranean classics. The restaurant's name reflects its ethos: blending the best of multiple cuisines in a harmonious 'fusion' of taste and tradition.

Edyta's talents extend beyond greeting guests, her original paintings will adorn the walls, creating a warm and vibrant backdrop for every meal. As working parents of two -one at secondary school and the other following in Max's footsteps as a chef-they are deeply invested in our community's future and look forward to welcoming friends old and new.



Meet our second Chef: Lorella

Hello!... My name is Lorella Attacalite and I'm originally from the beautiful region of Marche in Italy. I moved to Wales with my husband and young son in June 2014, and since then, I've had the pleasure of working in several well-loved kitchens across the area. Food has always been at the heart of my life. In Le Marche, cooking is more than just preparing meals - it's how we show love, celebrate family, and share joy with others. I truly believe that when you cook with love, people can taste it.

Over the years, I've built up a wealth of experience in professional kitchens, and I'm thrilled to be bringing that to **Fuzion**. I've had the pleasure of working alongside Max Petrelli, our Head Chef and co-owner, for many years now. We're both from the same part of Italy and share a deep understanding of traditional flavours, fresh ingredients, and the joy of good food. Our strong working relationship in the kitchen is built on mutual respect, creativity, and a shared vision, so when Max invited me to be part of this exciting new chapter at **Fuzion**, I didn't hesitate.

A highlight of my time here in Wales was being invited to demonstrate handmade pasta at the Abergavenny Food Festival with the brilliant Franco Taruschio, who also happens to be from Le Marche. That moment made me feel truly welcomed into this vibrant community.

