



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, DF	£4.90
Artisan Bread with Balsamic Vinegar and Olive Oil	V, VG, *GF	£5.90
Wild Garlic Mixed Nuts	V, VG, GF, DF	£4.00
Salt and Pepper Fried Mozzarella Balls	V	£5.50
Olive Ascolana		
Crispy Breaded Golden Fried Green Olives Stuffed with Seasoned Mixed Meat and Parmesan Served with Aioli.		£5.50
Pispili	V, GF	
Albanian cornbread with Feta cheese and Spinach, served with Mint Yoghurt.		£4.50
Chimichurri Anchovies		
Cured Anchovy Fillets with a Vibrant Green Herb and Oil Sauce.		£5.50

Chef's Sharing Boards (each board serves 2 people)

Fish/Seafood Board

Seafood Fritters, Crab Wontons, Fresh Mussels in a Rich Tomato Sauce served on Sourdough, Deep fried Baby Squid, Bacalao (Salt Cod served as a Croquette), Gambas Agridulces (King Prawns in Sweet and Sour sauce) and Chimichurri Anchovies.

£62.50

Vegetarian Board V, *VG

Grilled Mixed Vegetables, Large Arancino, Vegetable Pakoras, Pispili Cornbread with Feta and Spinach, Salatka Warzywna, Zucchini Houmous served with Tortillas, Salt and Pepper fried Mozzarella Balls, Caprese Parcels (pastry filled with 3 cheeses, Cherry Tomatoes and Basil Pesto).

£52.00

Grill

Fresh from fields and waters.

Each day's meats and fish are chosen at their seasonal best from trusted local farms and fishmongers — simply splendid locally sourced produce, served as it ought to be.

Discover today's specials

Check our specials board or simply ask your friendly server!

Sides

Rustic Triple Cooked Chips	V, VG	£4.50
Sweet Potato Fries	V, VG	£4.50
Grilled Vegetable Platter	V, VG, GF	£5.50
Mixed or Green Salad	V, VG	£4.00
Papas Bravas		
Crispy Fried Seasoned Potatoes Topped with Romesco Sauce and Aioli.		V, *VG, GF £5.50

V – Vegetarian
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VG – Vegan
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GF – Gluten Free
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DF – Dairy Free
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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

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

Chorizo and Cider Sausages *GF	£9.50
<i>Served with Confit Garlic Bruschetta.</i>	
Cozze In Acquapazza *GF	£9.50
<i>Fresh Mussels served with Toasted Sourdough Bread.</i>	
Croquetas de Bacalao	£9.90
<i>Panko Covered Crispy Salt Cod with Creamy Savoury Potato Filling and Warm Tomato and Basil Sauce.</i>	
Deep Fried Baby Squid	£9.50
<i>Baby Squid served with Fuzion made Aioli.</i>	
Gambas Agridulces *GF	£9.90
<i>King Prawns in a Sweet and Sour Sauce.</i>	
Chicharrones *GF	£9.50
<i>Pork Belly Bites served with Guacamole.</i>	
Deep Fried Crab Wontons	£9.90
<i>Fuzion Crispy Golden Wonton filled with Crabmeat and served with a Sweet Lime Chilli Sauce.</i>	
Pakorras V, VG, GF, *DF	£8.50
<i>Crispy Vegetable Fritters made with Pea Flour and served with a Herby Yoghurt.</i>	
Caprese Parcels V	£8.50
<i>Baked Filo Pastry filled with 3 Cheeses, Cherry Tomatoes and Basil Pesto.</i>	
Arancino Vegetariano V	£8.90
<i>Sicillian Style Giant Vegetable Rice Ball filled with Mozzarella and Aubergines served with a Tomato Sauce.</i>	
Salatka Warzywna V, GF	£8.50
<i>Traditional Polish Salad made with Potatoes, Carrots, Peas, Egg, Apple, Gherkins, Onions and Mayonnaise.</i>	
Grilled Vegetable Platter V, VG, *GF	£8.00
<i>Mixed Grilled Seasonal Vegetables.</i>	
Zucchini Houmous V, *GF	£8.00
<i>Courgette and Feta Cheese Houmous served with Flatbread.</i>	

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FUZION Mains

Main Dishes

Indyk Schnitzel with Mizeria

Polish style Breaded Turkey Cutlet with Dill Mashed Potatoes and a Cucumber and Sour Cream Salad.

£21.00

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

Kotlety Mielone

Polish Meat Patties (Beef and Pork) served with Garlic Butter New Potatoes and a Zesty Beetroot and Onion Salad.

£20.50

Homemade Burgers:

Beefy Cheeseburger

Prime beefburger served with Cheese.

£18.50

Aromatic Garden Cheeseburger **V, *VG**

Veggie Burger served with Cheese.

£16.50

Crab Burger

Whole Softshell Crispy Crab.

£19.50

All served in a Toasted Bun with sides of a wedge of Corn, Rustic Triple Cooked Chips, Mixed Salad and Relish.

Pierogi of the Day ***V, *VG**

Polish Dumpling Stuffed, served with Onion Butter, Sour Cream, Sauerkraut Salad.

Wild Mushroom and Sauerkraut

£18.50

Full Fat Polish Cheese and Potatoes

£18.50

Beef

£18.50

Mix Em All Up!!

£18.50

Fuzion Singapore **V, *GF**

Asian Stir-Fried Noodles.

Vegan / Vegetarian

£17.90

Beef or Chicken

£21.40

Prawns

£22.40

Grilled or Baked Fish of the day

Check our specials board or simply ask your friendly server.

£23.00

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Sweet Endings

Chocolate and Cardamon Panna Cotta with a Rose Syrup £8.50

Truffle Tiramisu

Italian Classic Dessert made into Bite Size Balls.

£8.50

Sernik *GF

Polish Baked Cheesecake with a Peach and Amaretto Compote.

£8.50

Pistachio and Fresh Ricotta Cheese Tart

Served with Vanilla Ice-Cream.

£8.50

Sweet and Savoury Fried Custard v

Homemade Deep Fried Custard with a hint of Sambuca.

£8.00

Cheese Platter *GF

*A selection of three Cheeses, Grapes, Homemade Chutney, Artisan Crackers.
Add a glass of port for £4.50.*

£12.50

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

Boschendal Vin d'Or 2024 - South Africa

This wine is an excellent conclusion to any meal.

50ml £6.50

Port

Graham's Late Bottled Vintage Port 2019

50ml £6.50

Digestif

Amaro – An Italian bittersweet herbal liqueur infused with botanicals, traditionally enjoyed to aid digestion.
Ask server for choices

50ml £4.50

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

Coffee with milk* – Coffee composed of espresso & steamed milk

Cappuccino*

£3.90

Flat White*

£3.90

Latte*

£3.90

Floated Coffee* – Coffee with dairy cream

£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, Peppermint Tea, 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.

