



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 Bread and Homemade Focaccia with Balsamic Vinegar & Olive Oil or Homemade Garlic Butter	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
Chargrilled Brussel Sprouts with Parmesan	V, VG, GF	£6.50

Chef's Sharing Boards

Mixed Warm Seafood Platter

Moules marinière, softshell crab tempura, crispy paprika calamari, bolinho de bacalhau, garlic prawns. All with home-made grilled sourdough, creamy crab sauce, tomato and basil sauce and tartare sauce.

£46.50

Bagna Càuda Fondue - from Lower Piedmont

V, *VG, *GF

Roasted seasonal vegetables, crispy polenta sticks, croutons to dip in a cheese, garlic and olive oil warm sauce with optional anchovies.

£36.50

Tagliere Toscano

*GF

Gourmet charcuterie & cheeses, chicken liver on grilled sourdough, Italian sausages on crostini, orange salad, dried figs and apricot, homemade pork focaccia and chutney, bread with olive oil and balsamic vinegar.

£42.50

Grill

What's Fresh Today?

Hungry for something special?

Each day we feature a selection of locally sourced meats & fish, chosen at the peak of freshness to celebrate the season. We're proud to partner with nearby farms and fishmongers for vibrant flavours, a lighter footprint, and a stronger local food community.

Discover today's specials:

Check our specials board or simply ask your friendly server!

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
Creamy Garlic Butter Spinach	V, *VG, GF	£5.50

Sauces

Whisky & Peppercorn	GF	£4.50
Crab Paprika & Parsley	GF	£4.50
Creamy Truffle and Dry Porcini Mushrooms	V, GF	£4.50
Bravas Sauce	V, VG, GF	£4.50
Homemade Garlic Butter	V, *VG, GF	£4.50

V – Vegetarian 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

Small Plates to share....or not!!!

Cuoppo Napoletano

Mix of crispy fried seafood with homemade tartare sauce.

£11.50

Deep Fried Duck Wontons

Fuzion crispy golden wonton filled with tender duck, herbs, spices and Orange Hoisin sauce.

£9.90

Tuscan Chicken Liver Crostone *GF

Toasted bread topped with chunky chicken liver pâté cooked with confit onion and anchovies.

£9.90

Pierogi of the Day (Ask for today's)

Polish Dumpling stuffed with vegetables, meat or cheese.

£9.90

Gulasz Wołowy *GF

Polish Style Warm Beef Stew accompanied with Silesian dumplings and potato pancakes.

£10.50

Cauliflower Hummus with Gremolata V, VG, *GF

Roasted cauliflower and chickpea hummus topped with lemon and parsley and served with warm pita bread

£8.00

Chicken Stroganoff *GF

Crispy chicken with Fuzion creamy mushroom sauce.

£10.50

Bolinho de Bacalhau

Panko covered crispy salt cod with creamy savoury potato filling and warm tomato and basil sauce.

£9.90

Moules Marinère *GF

Fresh Mussels in a creamy homemade prawn bisque with sourdough.

£9.00

Kataifi King Prawns

King Prawns on a crispy Kataifi nest with Wasabi mayonnaise.

£9.90

Pallotte Cacio e Ova V

Ricotta cheese parmesan and egg balls in tomato and basil sauce.

£8.50

Baked Goats Cheese Parcels V

Creamy Goats cheese and butternut squash in crispy filo parcels topped with a fig glaze.

£8.50

Sausages and Beans

Chorizo sausages and black beans in a cider onion sauce with confit garlic bread.

£9.00

Chicharrones *GF

Crispy pork belly with spiced apple sauce and Dukkah.

£9.50

Mediterranean Octopus Stew GF

Tunisian-style octopus cooked with potatoes in a spicy Harissa sauce.

£10.50

Papas Bravas V, VG, *GF

Crispy fried seasoned potatoes topped with Romesco sauce and aioli

£7.50

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FUZION Desserts

Sweet Endings

Spiced Crème Brûlée with Gingerbread biscuit	*GF	£8.00
Tiramisú of the Day	*GF	£8.50
Sernik	*GF	£8.50
<i>Polish Baked Cheesecake with Amaretto crumble and Peach Sauce</i>		
Chocolate Fondant, Meringue & Ice Cream	GF	£8.50
Apulian Pasticciotto		£8.50
<i>Sweet Pastry filled with Lemon Custard served with whipped cream and amarena cherry.</i>		
Affogato	GF	£6.50
<i>Scoop of Vanilla Ice Cream topped with an Espresso coffee.</i>		
Sweet and Savoury Fried Custard	V	£8.00
<i>Homemade deep fried custard with a hint of Sambuca</i>		
Cheese Platter	*GF	£11.50
<i>A selection of three cheeses, grapes, homemade chutney, artisan crackers. Add a glass of port for £4.50.</i>		
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	£5.50
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Port	50ml	£6.50
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Coffee

Espresso*	Single	Double
<i>Known for its rich flavour & a distinctive "crema" (brown foam) that forms on top.</i>	£2.50	£3.80
Americano*		£3.80
<i>Classic coffee served with or without milk</i>		
Caffè Latte*		£3.80
<i>Coffee composed of espresso & steamed milk, with a small amount of foamed milk on top.</i>		
Irish Coffee*		£8.50
<i>Coffee topped with whiskey, brown sugar & cream.</i>		
French Coffee*		£8.50
<i>Coffee topped with brandy, brown sugar & cream.</i>		

*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.

