

PIZZA

BERMONDSEY STREET

PICA PICA

Pan de masa madre (ve) <i>Sourdough with EVOO</i>	5
Aceitunas (ve) <i>Mixed Andalusian olives marinated in Moorish spices</i>	6
Olivas fritas con Manchego (v) <i>Fried Gordal olives stuffed with Manchego cheese</i>	14.5
Jamón Ibérico <i>100% 5J acorn fed (30g/60g)</i>	16/32
Pan con tomate (ve) <i>Toasted bread, garlic, Catalan tomatoes and EVOO</i>	7
Padrón peppers (ve) <i>Fried peppers with sea salt flakes</i>	8
Croquetas del día <i>Daily changing croquetas</i>	9
Croquetas jamón Ibérico 100% 5J <i>100% Iberian ham croquetas</i>	11
Boquerones en vinagre <i>Pickled white anchovies, garlic, parsley and EVOO</i>	10
Anchoas de Santoña "Reserva Catalina" <i>Cantabrian salted anchovies in olive oil</i>	38

STARTERS TO SHARE

Ensalada de endivias, con aderezo de mostaza dulce e Idiazábal (v) <i>Endive salad, sweet mustard dressing and Idiazábal cheese</i>	13
Ensalada de remolacha y Manchego (v) <i>Pickled beetroot, Manchego and radicchio</i>	13
Ventresca de atún, ajo blanco y estragón <i>Andalusian tuna belly, ajo blanco, tarragon</i>	25
Morcilla de Burgos con sepia <i>Spanish black pudding, cuttlefish and apple</i>	15
Alubias con papada y berberechos <i>Bean stew with ibérico pork jowl and cockles</i>	14

MAINS TO SHARE

Canelón de espinacas <i>Baked spinach canelloni with béchamel and Manchego cheese</i>	19
Arroz de pisto y alcachofa confitada (ve) <i>Roasted vegetables rice with confit artichokes</i>	25
Gamba blanca al ajillo con huevos rotos <i>White wild prawns in garlic oil, fried eggs and triple-cooked chips</i>	33
Bacalao al pil-pil, ajo negro y setas <i>Cod in pil-pil sauce, black garlic, mushrooms</i>	29
Corvina a la plancha, romesco, puerro y mejilones en escabeche <i>Grilled stone bass, romesco sauce, roasted leeks and mussels in escabeche</i>	28
Txuleton de vaca (400g) <i>35 days dry aged Basque Txuleton</i>	65
Presa Ibérica 5J <i>100% 5J acorn fed Ibérico pork shoulder (per 100g)</i>	15
Pierna de cordero lechal <i>Roasted suckling lamb leg</i>	63

SIDES

Espinacas a la Catalana (ve) <i>Catalan spinach, shallots, raisins, pine nuts</i>	8
Patatas al horno (v) <i>Baby potatoes, garlic, butter and rosemary</i>	6.5
Pimientos del piquillo confitados <i>Confit piquillo peppers</i>	6.5
Trocadero con vinagreta de miel (v) <i>Round lettuce and honey dressing</i>	6.5
Setas salteadas, huevo confitada, (v) pan con ajo <i>Roasted mixed mushrooms, confit egg yolk, garlic croutons</i>	11



Please inform your waiter if you have any allergies or special dietary requirements.

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.

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