PIZARRO

Season's Greetings,

Pizarro team

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes and EVOO

Manchego
Cured sheep's milk cheese served with quince paste

Croquetas de espinacas y queso (v)
Spinach and manchego croquetas

Padrón peppers (ve)
Fried peppers with sea salt flakes

Oreja frita con mojo rojo
Crispy fried pig's ear served with a spicy Canarian mojo sauce

Calabaza, manchego, chilli y miel (v)
Roasted pumpkin, manchego cheese, sage, chilli and honey dressing

Calamar relleno en su tinta
Stuffed squid with cuttlefish, chilli and fresh herbs, served with squid ink sauce

Cazuela de apionabo y champiñones (v)
Comforting celeriac and wild mushroom casserole

Zarzuela de pescado y marisco
Traditional, rich seafood and fish stew cooked in a clay pot

Col lombarda, cava y chilli (ve)
Braised red cabbage cooked with cava and chilli

Patata al caliu (v)
Jacket potato served with mint allioli

Zanahoria rustida
Roasted carrots, pickled onion

Empanada de manzana
Warm apple pastry pie, ginger ice cream

70pp

PIZARRO

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes and EVOO

Tabla de charcuteria 5J
100% Ibérico charcuterie selected by Cinco Jotas

Croquetas gamba al ajillo
Prawn and garlic croquetas

Padrón peppers (ve)
Fried peppers with sea salt flakes

Oreja frita con mojo rojo
Crispy fried pig's ear served with a spicy Canarian mojo sauce

Calabaza, manchego, chilli y miel (v)
Roasted pumpkin, manchego cheese, sage, chilli and honey dressing

Calamar relleno en su tinta
Stuffed squid with cuttlefish, chilli and fresh herbs, served with squid ink sauce

Guiso de garbanzos, chorizo y morcilla
Rich chickpea stew, chorizo and Spanish black pudding

Cazuela de apionabo y champiñones (v)
Comforting celeriac and wild mushroom casserole

Pata de cordero al horno
Slow-roasted lamb leg served with its natural juices

Col lombarda, cava y chilli (ve)
Braised red cabbage cooked with cava and chilli

Patata al caliu (v)
Jacket potato served with mint allioli

Zanahoria rustida
Roasted carrots, pickled onion

Flan de turrón
Almond nougat caramel custard

Season's Greetings,

Pizarro team

90pp

PIZARRO

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes and EVOO

Jamón Ibérico
100% 5J acorn-fed Iberian ham

Croquetas de jamón ibérico 100% 5J
100% Iberian ham croquetas

Padrón peppers (ve)
Fried peppers with sea salt flakes

Oreja frita con mojo rojo
Crispy fried pig's ear served with a spicy Canarian mojo sauce

Calabaza, manchego, chilli y miel (v)
Roasted pumpkin, manchego cheese, sage, chilli and honey dressing

Piquillo relleno de bacalao
Sweet piquillo peppers stuffed with salted cod

Guiso de garbanzos, chorizo y morcilla
Rich chickpea stew, chorizo and Spanish black pudding

Zarzuela de pescado y marisco
Traditional, rich seafood and fish stew cooked in a clay pot

Pata de cordero al horno
Slow-roasted lamb leg served with its natural juices

Col lombarda, cava y chilli (ve)
Braised red cabbage cooked with cava and chilli

Patata al caliu (v)
Jacket potato served with mint allioli

Zanahoria rustida
Roasted carrots, pickled onion

Flan de turrón
Almond nougat caramel custard

Season's Greetings,

Pizarro team

110pp