

P I Z A R R O

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

Season's Greetings,

Pizarro team

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 (ve)
Roasted carrots, pickled onion

Empanada de manzana
Warm apple pastry pie, ginger ice cream

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

Season's Greetings,

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

Pizarro team

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 (ve)
Roasted carrots, pickled onion

90pp

Flan de turrón
Almond nougat caramel custard

P I Z A R R O

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

Season's Greetings,

Jamón Ibérico
100% 5J acorn-fed Iberian ham

Pizarro team

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 (ve)
Roasted carrots, pickled onion

110pp

Flan de turrón
Nougat crème caramel