

# PIZARRO

BERMONDSEY STREET

## Pica pica

**Pan de massa madre (ve)** 3.5

Sourdough with Pizarro extra virgin olive oil

**Aceitunas marinadas (ve)** 3.5

House marinated Spanish olives

**Jamón Ibérico** 14/27

100% 5J acorn fed (30g/60g)

**Pan con tomate (ve)** 5

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Padrón peppers (ve)** 6

Fried peppers with sea salt flakes

**Croquetas del día** 6.5

Daily changing croquetas

**Croquetas de jamón Ibérico** 8.5

100% 5J acorn fed jamón croquetas

**Buñuelos de bacalao** 8

Cod fritters with parsley allioli

**Boquerones en vinagro** 7

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

## To start

**Ensalada de cogollo (v)** 7

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

**Mini zanahorias y requesón (v)** 8

Charred baby carrots, fresh cheese, whey dressing and bread crumble

**Ensalada de tomate Feo (ve)** 7

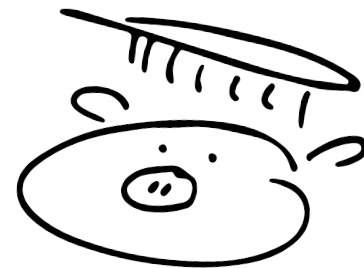
Tomato salad, salmorejo dressing, black olives and basil

**Cigalas al ajillo** 11

Langoustine, garlic, chili and olive oil

**Almejas con mojo rojo** 15

Clams in spicy sauce and coriander



## Mains

**Arroz de coliflor (v)** 16

Cauliflower rice, Idiazábal cheese and lemon allioli

**Bacalao a la llauana** 19

Cod in a traditional Catalan sauce with sautéed baby spinach

**Fideuá de sepia con quisquilla** 20

Cuttlefish and fried shrimp seafood noodles cooked in a terracotta dish with parsley allioli

**Pierna de cordero lechal (for 2)** 48

Suckling lamb, patata al caliu, yogurt allioli and fresh herbs (for 2)

**Presca ibérica 5J** 16

5J 100% acorn fed ibérico pork (per 100g)

## Sides

**Ensalada verde (v)** 4

Green salad, honey vinaigrette and fresh herbs

**Patatas al horno (v)** 4

Roast potatoes, garlic butter and rosemary

**Ensalada de calabacín (v)** 4

Courgette salad, Manchego and lemon vinaigrette

**Brócoli morado con majao (ve)** 6

Purple stem broccoli and herb sauce