

# PIZARRO

BERMONDSEY STREET

## Pica pica

|   |         |
|---|---------|
| <b>Pan de masa madre</b> (ve)                       | 4.5     |
| Sourdough with EVOO                                 |         |
| <b>Aceitunas</b> (ve)                               | 5       |
| Mixed Andalusian olives marinated in Moorish spices |         |
| <b>Jamón Ibérico</b>                                | 14.5/29 |
| 100% 5J acorn fed (30g/60g)                         |         |
| <b>Pan con tomate</b> (ve)                          | 6       |
| Toasted bread, garlic, Catalan tomatoes and EVOO    |         |
| <b>Padrón peppers</b> (ve)                          | 6.5     |
| Fried peppers with sea salt flakes                  |         |
| <b>Croquetas del día</b>                            | 7.5     |
| Daily changing croquetas                            |         |
| <b>Croquetas de jamón Ibérico</b>                   | 9.5     |
| Jamón croquetas                                     |         |
| <b>Boquerones en vinagre</b>                        | 8.5     |
| Pickled white anchovies, garlic, parsley and EVOO   |         |
| <b>Anchoas de Santoña "Reserva Catalina"</b>        | 35      |
| Cantabrian salted anchovies in olive oil            |         |

## Starters to share

|   |    |
|---|----|
| <b>Ensalada remolacha con ajo blanco</b> (ve)                     | 8  |
| Beetroot salad, almond sauce, orange and radicchio                |    |
| <b>Ensalada de coliflor</b> (v)                                   | 10 |
| Cauliflower salad with idiazábal cheese dressing and black olives |    |
| <b>Gamba roja con tomate de penjar</b>                            | 14 |
| Mediterranean raw red prawns, tomato and spicy oil                |    |
| <b>Mejillones con mojo rojo</b>                                   | 10 |
| Mussels in spicy sauce and coriander                              |    |
| <b>Alubias con papada y berberechos</b>                           | 13 |
| Beans stew with ibérico pork jowl and cockles                     |    |
| <b>Morcilla de Burgos con sepia</b>                               | 13 |
| Spanish black pudding, cuttlefish and apple                       |    |
| <b>Tartar presa y salchichón ibérico 5J</b>                       | 18 |
| 100% Ibérico pork tartar with a traditional dressing              |    |

## Mains to share

|  |    |
|--|----|
| <b>Arroz de alcachofas</b> (ve)  | 24 |
| Artichoke rice with allada aioli (for 2)   |    |
| <b>Costilla de atún de la Almadraba</b>  | 39 |
| Bluefin tuna ribs stew with chips, sustainably sourced, from the coast of Andalusia. (for 2) |    |
| <b>Skrei al pil pil</b>  | 29 |
| Skrei cod, pil pil sauce, parsley oil, spinach and potatoes                                  |    |
| <b>Gamba blanca al ajillo con huevos rotos</b>   | 25 |
| White wild prawns in garlic sauce, fried eggs and triple-cooked chips (for 2)                |    |
| <b>Fideuá en cazuela de sepia y gamba</b>  | 25 |
| Creamy noodles with cuttlefish, prawns and aioli   |    |
| <b>Canelón de carillera con setas y jamón 5J</b>   | 30 |
| Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J (for 2)                      |    |
| <b>Presa Ibérica 5J</b> (per 100g)   | 17 |
| 100% 5J acorn fed Iberian pork shoulder  |    |
| <b>Pierna de cordero lechal</b>  | 60 |
| Suckling lamb leg with baked potatoes gratin and confit onions (for 2)                       |    |

## Sides

|   |     |
|---|-----|
| <b>Ensalada trocadero con vinagreta de miel</b> (v) | 5.5 |
| Round lettuce and honey dressing                    |     |
| <b>Patatas al horno</b> (v)                         | 5   |
| Baby potatoes, garlic butter and rosemary           |     |
| <b>Pimiento morrón asado al pilpil</b> (ve)         | 6.5 |
| Roasted Spanish red bell peppers with pil pil sauce |     |
| <b>Espinacas a la crema con garbanzos</b> (v)       | 6   |
| Creamed spinach with chickpeas                      |     |

Join us for **#TapasTuesday!** José serves up a special tapa every Tuesday at Pizarro. Book ahead.

For special occasions, reserve our **semi-private dining room.** Group set menus from £50.

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.