

PIZZARRO

BERMONDSEY STREET

Pica pica

Pan de masa madre (ve)	4
Sourdough with Pizarro extra virgin olive oil	
Aceitunas andaluzas en marinado moruno (ve)	5
Mixed Andalusian olives marinated in Moorish spices	
Jamón Ibérico	14/27
100% 5J acorn fed (30g/60g)	
Pan con tomate (ve)	5.5
Toasted bread, garlic, Catalan tomatoes and EVOO	
Padrón peppers (ve)	6.5
Fried peppers with sea salt flakes	
Croquetas del día	7
Daily changing croquetas	
Croquetas de jamón Ibérico	9
Jamón croquetas	
Boquerones en vinagre	8
Pickled white anchovies, garlic, parsley and EVOO	
Anchoas de Santoña "Reserva Catalina"	32
Cantabrian salted anchovies in olive oil	

To start

Ensalada de tomate Feo (ve)	10
Tomato, salmorejo dressing, black olives and basil	
Ensalada de cogollo (v)	8
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
Gamba roja con tomate	13
Mediterranean raw red prawns, penjar tomato and spicy oil	
Berberechos en salsa verde	18
Cockles in traditional Basque green sauce	
Mejillones con mojo rojo	9.5
Mussels in spicy sauce and coriander	
Sepia la plancha con crema de patata, 5J Jamón, piñones y Oloroso	16
Grilled cuttlefish, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce	

Celebrate **#InternationalSherryWeek** with our team!

5J cold cuts and Osborne sherries tasting

 12

100% Jamón Ibérico, Salchichón and Morcón

Fino en Coquintero, Oloroso Bailén and Osborne 10 RF

Mains

Arroz de alcachofas (v)	24
Confit Spanish artichoke and pepper rice with paprika allioli sauce (for 2)	
Costillas de atún rojo Gadira con patatas	35
Bluefin tuna ribs, sustainably sourced during the spring, from the coast of Andalusia. Dependant on the tide and transparency of the Atlantic (for 2)	
Limited availability	
Bacalao al pil pil, perejil, espinacas y patatas	29
Cod, pil pil sauce, parsley oil, spinach and potatoes	
Fideuá de sepia y calamar frito	25
Cuttlefish and fried squid seafood noodles cooked in a paella pan with parsley allioli	
Canelón de carillera con setas y jamón 5J	30
Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J	
Presa Ibérica 5J	17
100% 5J acorn fed Iberian pork shoulder (per 100g)	
Pierna de cordero lechal (for 2)	60
Suckling lamb, patata al caliu, yogurt allioli and fresh herbs	

Sides

Lechuga Francesa con vinagreta (v)	5.5
Round lettuce with lemon, shallot and caper dressing	
Patatas al horno (v)	4.5
Baby potatoes, garlic butter and rosemary	
Pimiento morrón asado al pilpil (ve)	6.5
Roast Spanish red bell peppers with pil pil sauce	
Brócoli y mojo verde canario (ve)	8
Tenderstem broccoli with parsley and coriander sauce	

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.

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