

PIZARRO

BERMONDSEY STREET

£50 set menu

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Croquetas del día Daily changing croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Ensalada de cogollo (v) Baby gem salad, Idiazábal cheese dressing,
hazelnuts and capers

Mini zanahorias y requesón (v) Charred baby carrots, fresh cheese,
whey dressing and bread crumble

Cigalas al ajillo Langoustine, garlic, chili and extra virgin olive oil

Arroz de setas de temporada, manzana, Fino y Torta del Casar (v)

Wild mushroom rice, apple, fino and soft sheep cheese

Bacalao a la llauna Cod in a traditional Catalan sauce
with sautéed baby spinach

Brócoli morado con majao (ve) Purple stem broccoli and herb sauce

Ensalada de calabacín (v) Courgette salad, Manchego
and lemon vinaigrette

Helados y sorbetes de la casa Home-made ice cream and sorbet

Chocolate, pan y aceite Chocolate ice cream, sourdough toast

PIZARRO

BERMONDSEY STREET

£60 set menu

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Croquetas de jamón Ibérico 100% 5J acorn fed jamón croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Ensalada de cogollo (v) Baby gem salad, Idiazábal cheese dressing,
hazelnuts and capers

Ensalada de tomate Feo (v) Tomato salad, salmorejo dressing,
black olives and basil

Almejas con mojo rojo Clams in spicy sauce and coriander

Pierna de cordero lechal Suckling lamb, patata al caliu,
mint yogurt sauce and fresh herbs

Fideuá de sepia y cigalas Cuttlefish and langoustine seafood noodles cooked
in a terracotta dish with parsley allioli

Brócoli morado con majao (ve) Purple stem broccoli and herb sauce

Ensalada de calabacín (v) Courgette salad, Manchego and lemon vinaigrette

Helados y sorbetes de la casa Home-made ice cream and sorbet

Tarta de Santiago de Peter Peter's almond tart, figs and px ice-cream