

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

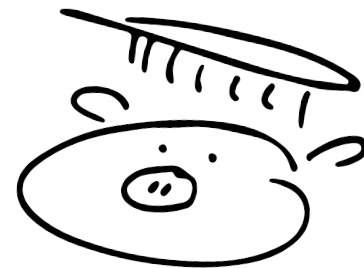
Tomato salad, salmorejo dressing, black olives and basil

Cigalas al ajillo 11

Langoustine, garlic, chili and extra virgin olive oil

Almejas con mojo rojo 15

Clams in spicy sauce and coriander



Mains

Arroz de setas de temporada, manzana, 23

Fino y Torta del Casar (v)

Wild mushroom rice, apple, fino and soft sheep cheese

Bacalao a la llauna 19

Cod in a traditional Catalan sauce with sautéed baby spinach

Fideuá de sepia y cigalas 20

Cuttlefish and langoustine 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)

Presa 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