

# PIZARRO

BERMONDSEY STREET

## Pica pica

**Pan de masa madre (ve)** 4

Sourdough with Pizarro extra virgin olive oil

**Aceitunas marinadas (ve)** 4

House marinated Spanish olives

**Jamón Ibérico** 14/27

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

**Pan con tomate (ve)** 5.5

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

**Padrón peppers (ve)** 6.5

Fried peppers with sea salt flakes

**Croquetas del día** 7

Daily changing croquetas

**Croquetas de jamón Ibérico** 9

100% 5J acorn fed jamón croquetas

**Quisquillas, aceite sal y lima** 11

Raw blue belly prawns with salt and lime

**Boquerones en vinagre** 7.5

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

## To start

**Ensalada de cogollo (v)** 7.5

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

**Zorongollo de pimientos con anchoa del Cantábrico y huevo de codorniz (v)** 18

Brioche toast with roasted tomato, red pepper, garlic, salted anchovy and quail egg

**Ensalada de tomate Feo, salmorejo, albahaca y aceituna negra (v)** 10

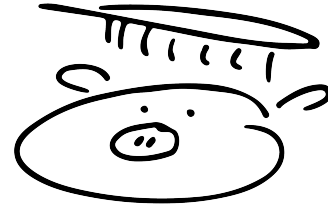
Tomato salad, salmorejo dressing, basil and black olive

**Mejillones con mojo rojo** 9.5

Mussels in spicy sauce and coriander

**Calamar a la plancha con crema de patata, 5J Jamón, piñones y Oloroso** 15

Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce



## Mains

**Arroz de tomates de penjar, cebolla quemada y romesco (ve)** 19

Toasted tomatoes, Burnt onion sauce with nuts paella

**Bacalao a la llauna** 20.5

Cod in a traditional Catalan sauce with sautéed baby spinach

**Fideuá de sepia y gamba roja** 25

Cuttlefish and red shrimp seafood noodles cooked in a paella pan with parsley allioli

**Albóndigas morunas, espinacas y salsa de yogur** 20

Moorish beef meatballs with yogurt sauce and sautéed spinach

**Presa ibérica 5J** 17

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

**Pierna de cordero lechal (for 2)** 59

Suckling lamb, patata al caliu, yogurt allioli and fresh herbs

## Sides

**Ensalada verde (v)** 4.5

Green salad, honey vinaigrette and fresh herbs

**Patatas al horno (v)** 4.5

Roast potatoes, garlic butter and rosemary

**Tupinambó y col rizada (ve)** 5.5

Jerusalem Artichoke with fried kale

**Ensalada de calabacín con Manchego (v)** 5.5

Courgette salad with Manchego cheese and lemon dressing