

# PIZARRO

BERMONDSEY STREET

## JP's Cava cocktails "These two mixers burst with the flavours of summer" - JP

<b>Puesta del sol</b> JP Cava, apricot, vermouth and verjus	12.5
<b>Fruta de la pasión</b> JP Cava, passion fruit vodka, vanilla and verjus	12.5

## Gin and Fever-Tree tonic

<b>Oxley Gin</b> Grapefruit and juniper	14.00
<b>Tanqueray Flor de Sevilla</b> Orange	12.75
<b>Jensen Dry</b> Lemon and juniper berries	10.5
<b>Tanns</b> Mint and pear	11.75
<b>Nordés</b> Cardamon and bay leaf	12.75
<b>Puerto de Indias</b> Strawberries and lime	11.75
<b>Brockman's</b> Raspberry and blueberry	12.75
<b>Gin Mare</b> Rosemary and pomegranate	11.75
<b>Monkey 47</b> Fresh ginger and thyme	14.75

## Dry sherry

Fino, Tío Pepe 15% (100ml)	5.75
Fino, Coquinero en Rama 17% (100ml)	13.25
Manzanilla I Think, 15% (100ml)	9.5
Amontillado del Duque 21.5% (75ml)	13.25
Oloroso, Bailén 20% (75ml)	6.25
Palo Cortado, Capuchino 20% (75ml)	16.5
José Pizarro, Rare Solera AOS 22% (75ml)	37

## Mocktails

<b>Homemade raspberry lemonade</b> Fresh raspberries, lemons and fresh mint	6.25
<b>Virgin Mojito</b> Homemade Mojito syrup, limes, fresh mint and lemonade	7
<b>Virgin Mary</b> Tomato juice, Tabasco, lemon, salt, pepper and Worcestershire sauce	6.25

## Cocktails

<b>Silky Sour</b>	13.25
Angel's Envy, JP olive oil, Angostura, lemon juice, egg white and sugar syrup	
<b>Spanish Hugo</b>	12
Manzanilla I think, St Germain Liqueur, Fever Tree Aromatic tonic	
<b>Susurro</b>	12
Aberfeldy 12, Discarded Cascara, Orujo Hierbas, Fever Tree ginger ale	
<b>Patron Margarita</b>	12.75
Patron Silver, Cointreau, lime juice and homemade syrup	
<b>Jerez On The Rocks</b>	12.75
Glenffidich 15yo, px sherry and Discarded	
<b>Spiced Peach Cream Soda</b>	12.75
Grey Goose White Peach and Rosemary, vermouth blanco, Angostura and vanilla syrup	
<b>Sherry Mai Tai</b>	12.75
Bacardi Blanco, Cointreau, oloroso and orgeat syrup	