

PIZZA ZERO

BERMONDSEY STREET

Desserts/ Postres

Chocolate, pan, aceite y sal

9

Dark chocolate mousse, bread, EVOO and salt

Tarta de Santiago de Peter

9

Peter's almond tart, figs, PX ice-cream
and PX vinegar reduction

Flan con pera al Oloroso

6.50

Baked custard with Oloroso poached pear

Tabla de quesos

8.5/16

Cheese selection, picos, compote, quince

Helados y sorbetes de la casa

6.5

Home-made ice cream and sorbet

Ask for today's selection

Pair with

Sweet sherry from Jerez

glass bottle

PX 1827, Osborne (50ml)

8.5 59

Raisins, figs and dates with nuances of roasted coffee,
and oak

Matusalem VORS, González Byass (50ml) 18 83.5

Long-aged Oloroso, sweetened and enriched with old
Pedro Ximénez

PX Venerable VORS, Osborne (50ml) 17 136.5

Aged for an average of 30 years with soleras dating
back from 1902. Only 103 bottles available!

After dinner cocktails

HOT Chocolate

14

Sailor Jerry, Mozart chocolate, chili infused honey

St. Santiago

14

PX, orgeat syrup, Disaronno velvet, cream

Café Citrón

14

Disaronno, Patrón silver, Licor 43, espresso,
orange, angostura

Spanish Liqueurs

50ml

Licor 43 (31%)

9.5

Sweet liqueur made in Carthagena with nuances
of matured fruits, citrus and vanilla

Patxaran Baines (30%)

12

Sloe-flavoured liqueur from Navarra with hints of
anise and fruits

Orujo blanco (42%)

8

A strong wine spirit made from Galician grapes

Orujo de hierbas (32%)

8

White spirit made from Galician grapes and
infused with botanical, fruits, herbs and spices

Orujo crema de licor (17%)

8

Traditional Galician dessert liqueur with flavours of
cocoa, vanilla and caramel

Dessert Wines

50ml bottle

Tintilla de Rota, Finca Moncloa 16.5 134.5

100ml bottle

Moscatel Dorado, Cesar Florido 10.5 71

PX, Bodegas Ximénez-Spínola 13 94

Moscatel, Ontañón Marco Fabio 9.5 42.5

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.

PIZZARO

BERMONDSEY STREET

Whiskey selection	50ml	Spanish Brandy Selection	50ml
Aberfeldy 12yo Single Malt 40%	15.5	Torres 10 38% oak, raisins	9.5
Balvenie Double Wood 12yo Single Malt 40%	17	Conde Osborne 40.5% plums, vanilla	11.5
Balvenie 14yo Single Malt 40%	17.5	Jaime I 38% spices, plums	29
Balvenie 21yo Single Malt 40%	32	Carlos I 40% orange, coconut	14
Cotswolds Signature Single Malt 46%	17	Valdespino, Solera Gran Reserva 42.5%	
Glenfiddich 12yo Single Malt 40%	13.5	aged in fino and amontillado barrels	21
Glenfiddich 15yo Single Malt 40%	16.5	Carlos I PX 40% vanilla, coffee	14
Glenfiddich 18yo Single Malt 40%	25.5	Carlos I, Imperial XO - Gran Reserva 40%	
Monkey Shoulder Original Malt Whisky 40%	12.5	tobacco, oak	15
Monkey Shoulder Smoked Malt Whisky 40%	13.5	Carlos I, 1520 Solera Gran Reserva 41.1%	
Tullamore Dew Blended Irish Whiskey 40%	11.5	chocolate, spices, toffee	30
Johnnie Walker Blue Label Scotch 40%	40		
Tobermory 17yo Single Malt Scotch 40%	32		
Angel's Envy Port Barrels Bourbon 43.3%	20.5		
Woodford Reserve Oak Bourbon 45.2%	14.5		
		Tequila	25ml 50ml
		Patrón Silver 40%	10 17.5
		Patrón Anejo 40%	13 21
		Patrón Reposado 40%	11.5 19.5
Vodka	50ml	Rum	50ml
Three Sixty 37.5%	13.5	Sailor Jerry 40%	13.5
Grey Goose 40%	17.5	Tidal Rum 40%	15
		Santa Teresa 40%	20
Gin and Fever-Tree tonic		Bacardi Carta Blanca 37.5%	12.5
Cotswolds Grapefruit and mint	14.5	Valdespino 43%	14
Hendricks Cucumber and juniper berries	14.5		
Tanqueray Flor de Sevilla Orange	14.5		
Nordés Cardamon and bay leaf	15.5		
Puerto de Indias Strawberries and lime	14.5		
Brockman's Raspberry and blueberry	14.5		
Gin Mare Rosemary and pomegranate	14.5		
Monkey 47 Fresh ginger and thyme	17		

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