

PIZARRO

BERMONDSEY STREET

Pica pica

Pan de masa madre (ve) 4

Sourdough with Pizarro extra virgin olive oil

Aceitunas andaluzas en marinado moruno (ve) 5

Mixed Andalusian olives marinated in Moorish spices

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 8

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

Anchoas de Santoña "Reserva Catalina" 32

Cantabrian salted anchovies in olive oil

To start

Ensalada de cogollo (v) 8

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Espárragos con huevo y migas de pan de ajo (v) 11

White asparagus from Navarra with egg and garlic breadcrumbs

Pulpo, achicoria roja y naranja sanguina 16

Octopus, citrus marinated radicchio and blood orange

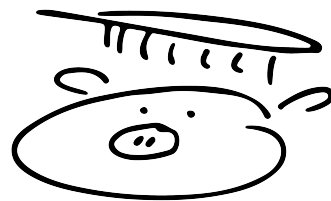
Mejillones con mojo rojo 9.5

Mussels in spicy sauce and coriander

Calamar a la plancha con crema de patata, 16

5J Jamón, piñones y Oloroso

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



Mains

Arroz de tomates de penjar, calçots y romesco (ve) 21

Roasted tomatoes, calçot onion and sauce with nuts paella (for 2)

Skrei Noruego a la bilbaína con boniato relleno y cebolla crujiente 28

Norwegian Atlantic cod with pickled garlic, chilli and baked sweet potato with allioli

Fideuá de sepia y gamba roja 25

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

Canelón de carillera de vaca con setas y jamón 5J 30

Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J

Presca Ibérica 5J 17

100% 5J acorn fed Iberian pork shoulder (per 100g)

Pierna de cordero lechal (for 2) 60

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

Sides

Lechuga Francesa con vinagreta de limón, chalota y alcaparras (v) 5.5

Round lettuce with lemon, shallot and caper dressing

Patatas al horno (v) 4.5

Baby potatoes, garlic butter and rosemary

Pimiento morrón asado al pilpil (ve) 6.5

Roast Spanish red bell peppers with pil pil sauce

Calçots rustidos con romesco verde (ve) 6

Roasted calçots with nuts and coriander sauce