

PIZARRO

SHERRY AND TAPAS TERRACE, BERMONDSEY STREET

Platitos y tapas

Pan de masa madre (ve)	4	Ensalada de calabaza (v)	7.5
Sourdough with Pizarro extra virgin olive oil		Pumpkin salad, orange and tarragon	
Aceitunas marinadas (ve)	4	Almejas con mojo rojo	18
House marinated Spanish olives		Clams in spicy sauce and coriander	
Jamón Ibérico	14/27	Calamar a la plancha con crema de patata, 5J Jamón, piñones y Oloroso	15
100% 5J acorn fed (30g/60g)		Grilled squid, creamy potato, pine nut and 5J	
Pan con tomate (ve)	5.5	Jamón picada, and Oloroso sherry sauce	
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil		Presas ibéricas 5J (100g)	17
Padrón peppers (ve)	6.5	5J 100% acorn fed Ibérico pork	
Fried peppers with sea salt flakes		Bacalao a la llauna	20.5
Croquetas del día	7	Cod in a traditional Catalan sauce with sautéed baby spinach	
Daily changing croquetas			
Croquetas de jamón Ibérico	9		
100% 5J acorn fed jamón croquetas		Desserts	
Buñuelos de bacalao	8.5	Chocolate, pan y aceite	6
Cod fritters with parsley allioli		Chocolate ice cream, sourdough toast and extra virgin olive oil	
Boquerones en vinagre	7.5	Tarta de Santiago de Peter	7.5
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil		Peter's almond tart, raisins and px ice-cream	
Ensalada de cogollo (v)	7.5	Natillas de azafrán con peras	6
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers		Saffron custard, pear confit and crumble	
Zanahorias y quesón (v)	8.5	Tabla de quesos	8/15.5
Charred carrots, fresh cheese, whey dressing and bread crumble		Cheese selection, picos, compote and quince	
		Helados y sorbetes de la casa	6
		Home-made ice cream and sorbet	