

PIZARRO

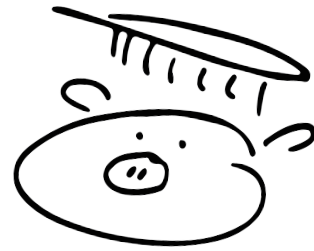
BERMONDSEY STREET

Pica pica

Pan de masa madre (ve)	3.5
Sourdough with Pizarro extra virgin olive oil	
Aceitunas marinadas (ve)	3.5
House marinated Spanish olives	
Jamón Ibérico	14/27
100% 5J acorn fed (30g/60g)	
Pan con tomate (ve)	5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
Padrón peppers (ve)	6
Fried peppers with sea salt flakes	
Croquetas del día	6.5
Daily changing croquetas	
Croquetas de jamón Ibérico	8.5
100% 5J acorn fed jamón croquetas	
Buñuelos de bacalao	8
Cod fritters with parsley allioli	
Boquerones en vinagre	7
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	

To start

Ensalada de cogollo (v)	7
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
Zanahorias y quesón (v)	8
Charred carrots, fresh cheese, whey dressing and bread crumble	
Ensalada de calabaza (v)	7
Pumpkin salad, orange and tarragon	
Platija a la plancha, gordales y salsifí	13
Grilled plaice, roasted salsify, gordal olives and anchovy sauce	
Canelón mar y montaña	10
Mediterranean prawn and Iberian pork Catalan canelón	



Mains

Arroz de setas de temporada, manzana, fino y Torta del Casar (v)	23
Wild mushroom rice, apple, fino and soft sheep cheese	
Bacalao a la llauna	19
Cod in a traditional Catalan sauce with sautéed baby spinach	
Fideuá de sepia y gamba roja	20
Cuttlefish and red shrimp seafood noodles baked in a terracotta dish with parsley allioli	
Carrillera de ternera, col y setas	28
Ox cheek braised in wine, sautéed hispi cabbage and wild mushrooms	
Presca ibérica 5J	16
5J 100% acorn fed Ibérico pork (per 100g)	

Sides

Ensalada verde (v)	4
Green salad, honey vinaigrette and fresh herbs	
Patatas al horno (v)	4
Roast potatoes, garlic butter and rosemary	
Ensalada de endivias y naranja (v)	5
Chicory, capers, Manchego and orange dressing	
Brócoli morado con majao (ve)	6
Purple stem broccoli and herb sauce	