

# PIZZA RRO

BERMONDSEY STREET

## Pica pica

<b>Pan de masa madre</b> (ve)	<b>4.5</b>
Sourdough with EVOO	
<b>Aceitunas</b> (ve)	<b>5</b>
Mixed Andalusian olives marinated in Moorish spices	
<b>Olivas fritas con Manchego</b> (v)	<b>13</b>
Fried Gordal olives stuffed with Manchego cheese	
<b>Jamón Ibérico</b>	<b>14.5/29</b>
100% 5J acorn fed (30g/60g)	
<b>Pan con tomate</b> (ve)	<b>6</b>
Toasted bread, garlic, Catalan tomatoes and EVOO	
<b>Padrón peppers</b> (ve)	<b>6.5</b>
Fried peppers with sea salt flakes	
<b>Croquetas del día</b>	<b>7.5</b>
Daily changing croquetas	
<b>Croquetas de 100% jamón Ibérico 5J</b>	<b>9.5</b>
100% Iberian ham croquetas	
<b>Boquerones en vinagre</b>	<b>8.5</b>
Pickled white anchovies, garlic, parsley and EVOO	
<b>Anchoas de Santoña "Reserva Catalina"</b>	<b>35</b>
Cantabrian salted anchovies in olive oil	

## Starters to share

<b>Ensalada de melocotón y ajo blanco</b> (ve)	<b>11</b>
Peach salad with almond sauce	
<b>Ensalada de tomate y albahaca</b> (ve)	<b>13</b>
Tomato salad, salmorejo, black olives and basil	
<b>Ensalada de coliflor</b> (v)	<b>10</b>
Cauliflower salad with idiazábal cheese dressing and black olives	
<b>Ensaladilla rusa con atún Gadira</b>	<b>16</b>
Potato salad with carrots and Bluefin tuna sirloin	
Sustainably sourced, from the coast of Andalusia	
<b>Mejillones con mojo rojo</b>	<b>12</b>
Mussels in spicy sauce and coriander	
<b>Alubias con papada y berberechos</b>	<b>13</b>
Beans stew with ibérico pork jowl and cockles	
<b>Morcilla de Burgos con sepia</b>	<b>13</b>
Spanish black pudding, cuttlefish and apple	

## Mains to share

<b>Arroz de pisto y flor de calabacín</b> (ve)	<b>25</b>
Roasted vegetables rice with courgette flower (for 2)	
<b>Atún encebollado Gadira con patata frita</b>	<b>39</b>
Bluefin tuna sirloin stew with chips (for 2)	
Sustainably sourced, from the coast of Andalusia	
<b>Bacalao a la Donostiarra</b>	<b>29</b>
Cod with garlic and chili oil, spinach and EVOO mashed potatoes	
<b>Gamba blanca al ajillo con huevos rotos</b>	<b>32</b>
White wild prawns in garlic sauce, fried eggs and triple-cooked chips (for 2)	
<b>Fideuá negra caldosa</b>	<b>27</b>
Cuttlefish, prawns and allioli creamy noodles	
<b>Canelón de carillera con setas y jamón 5J</b>	<b>30</b>
Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J (for 2)	
<b>Presa Ibérica 5J</b>	<b>17</b>
100% 5J acorn fed Iberian pork shoulder (per 100g)	
<b>Pierna de cordero lechal</b>	<b>60</b>
Suckling lamb leg with baked potatoes gratin and confit onions (for 2)	

## Sides

<b>Ensalada trocadero con vinagreta de miel</b> (v)	<b>5.5</b>
Round lettuce and honey dressing	
<b>Patatas al horno</b> (v)	<b>5</b>
Baby potatoes, garlic butter and rosemary	
<b>Pimiento morrón asado al pilpil</b> (ve)	<b>6.5</b>
Roasted Spanish red bell peppers with pil pil sauce	
<b>Ensalada de remolacha y Manchego</b> (v)	<b>6.5</b>
Pickled beetroot, Manchego and radicchio	

*A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.*

*Please inform your waiter if you have any **allergies** or special dietary requirements.*