

# PIZZARRO

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

Jamón croquetas

**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 tomate Feo (ve)** 10

Tomato, salmorejo dressing, black olives and basil

**Ensalada de cogollo (v)** 8

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

**Calamar crudo flambeado con AOVE y lima** 8.5

Flamed raw squid with EVOO and lime

**Berberechos en salsa verde** 18

Cockles in traditional Basque green sauce

**Mejillones con mojo rojo** 9.5

Mussels in spicy sauce and coriander

**Sepia la plancha con crema de patata, 5J Jamón, piñones y Oloroso** 16

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

## Mains

**Arroz de alcachofas y pimientos con allioli rojo (ve)\* 24**

Confit Spanish artichoke and pepper rice with paprika allioli sauce (for 2)

**Costillas de atún rojo Gadira con patatas** 35

Bluefin tuna ribs, sustainably sourced during the spring, from the coast of Andalusia. Dependant on the tide and transparency of the Atlantic (for 2)

Limited availability

**Bacalao al pil pil, perejil, espinacas y patatas** 29

Cod, pil pil sauce, parsley oil, spinach and potatoes

**Bogavante y huevos rotos (for 2)** 55 to 85

Sautéed native lobster, fried eggs and triple-cooked chips  
Priced by weight, ask our team for today's catch

Limited availability (from 600g to 800g)

**Fideuá de sepia y calamar frito** 25

Cuttlefish and fried squid 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

**Presa 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

**Brócoli y mojo verde canario (ve)** 8

Tenderstem broccoli with parsley and coriander sauce