

PIZZA RRO

BERMONDSEY STREET

PICA PICA

Pan de masa madre (ve) <i>Sourdough with EVOO</i>	5
Aceitunas (ve) <i>Mixed Andalusian olives marinated in Moorish spices</i>	6
Olivas fritas con Manchego (v) <i>Fried Gordal olives stuffed with Manchego cheese</i>	14.5
Jamón Ibérico <i>100% 5J acorn fed (30g/60g)</i>	16/32
Pan con tomate (ve) <i>Toasted bread, garlic, Catalan tomatoes and EVOO</i>	7
Padrón peppers (ve) <i>Fried peppers with sea salt flakes</i>	8
Croquetas del día <i>Daily changing croquetas</i>	9
Croquetas jamón Ibérico 100% 5J <i>100% Iberian ham croquetas</i>	11
Boquerones en vinagre <i>Pickled white anchovies, garlic, parsley and EVOO</i>	10
Anchoas de Santoña “Reserva Catalina” <i>Cantabrian salted anchovies in olive oil</i>	37.5

STARTERS TO SHARE

Alubias con papada y berberechos <i>Bean stew with ibérico pork jowl and cockles</i>	14
Morcilla de Burgos con sepia <i>Spanish black pudding, cuttlefish and apple</i>	15
Ventresca de atún, manzanilla oil <i>Bluefin tuna belly, sustainably sourced during spring, from the coast of Andalusia. Dependant on the tide and transparency of the Atlantic.</i>	19
Mejillones con mojo verde <i>Mussels with green sauce</i>	15
Ensalada de tomate can aliño de salmorejo, picatostes y aceite de albahaca (ve) <i>Tomato salad, Salmorejo dressing, croutons and basil oil</i>	13

MAINS TO SHARE

Arroz de pisto y alcachofa confitada (ve) <i>Roasted vegetables rice with confit artichokes</i>	28
Bacalao, espinaca, puré de guisantes, aceite de perejil <i>Roast Cod, spinach, pea puree, parsley oil</i>	35
Gamba blanca al ajillo con huevos rotos <i>White wild prawns in garlic oil, fried eggs and triple-cooked chips</i>	33
Solomillo Gallego, romesco, puerros tiernos asados <i>Grilled Galician sirloin, romesco, roasted baby leeks</i>	60
Presa Ibérica 5J <i>100% 5J acorn fed Ibérico pork shoulder (per 100g)</i>	19
Pierna de cordero lechal <i>Suckling lamb leg with round lettuce and honey dressing</i>	63

SIDES

Ensalada de endivias, con aderezo de mostaza dulce e Idiazábal (v) <i>Endive salad, sweet mustard dressing and Idiazábal cheese</i>	8
Espinacas a la Catalana (ve) <i>Catalan spinach, shallots, raisins, pine nuts</i>	8
Patatas al horno (v) <i>Baby potatoes, garlic, butter and rosemary</i>	6
Ensalada de remolacha y Manchego (v) <i>Pickled beetroot, Manchego and radicchio</i>	7.5

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

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