

PIZARRO

BERMONDSEY STREET

Pica pica

Pan de masa madre (ve) 4

Sourdough with Pizarro extra virgin olive oil

Aceituna gordal rellena de naranja (ve) 4

Gordal olives stuffed with orange

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

100% 5J acorn fed jamón croquetas

Quisquillas, aceite sal y lima 11

Raw blue belly prawns with salt and lime

Boquerones en vinagre 7.5

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

To start

Ensalada de cogollo (v) 7.5

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Setas de temporada encurtidas (ve) 15

Pickled wild seasonal mushrooms with Fino sauce

Mojama, merluza marinada, manzana verde y almendra 11

Air cured tuna, marinated hake, green apple picada and Valencian almonds

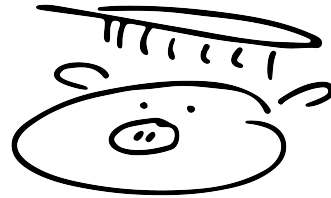
Mejillones con mojo rojo 9.5

Mussels in spicy sauce and coriander

Calamar a la plancha con crema de patata, 15

5J Jamón, piñones y Oloroso

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



Mains

Arroz de tomates de penjar, cebolla quemada y romesco (ve) 19

Toasted tomatoes, Burnt onion sauce with nuts paella

Calamar relleno de arroz y estofado de garbanzos 22

Squid stuffed with spicy rice served on a chickpea stew

Fideuá de sepia y gamba roja 25

Cuttlefish and red shrimp seafood noodles cooked in a paella pan with parsley allioli

Albóndigas morunas, espinacas y salsa de yogur 20

Moorish beef meatballs with yogurt sauce and sauteed spinach

Presa ibérica 5J 17

5J 100% acorn fed Ibérico pork (per 100g)

Pierna de cordero lechal (for 2) 59

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

Roast potatoes, garlic butter and rosemary

Zanahorias al anís con cebollita encurtida (v) 7.5

Carrots cooked in anís with pickled onions

Mazorca de maíz, chilli, cilantro con Pimentón de La Vera (v) 8

Chargrilled sweetcorn, chilli, coriander and Pimentón de La Vera