

PIZARRO

BERMONDSEY STREET

Pica pica

Pan de masa madre (ve) 4

Sourdough with Pizarro extra virgin olive oil

Aceitunas marinadas (ve) 4

House marinated Spanish olives

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

Zorongollo de pimientos con anchoa del Cantábrico y huevo de codorniz (v) 16

Brioche toast with roasted tomato, red pepper, garlic, salted anchovy and quail egg

Ensalada de tomate Feo, salmorejo, albahaca y aceituna negra (v) 10

Tomato salad, salmorejo dressing, basil and black olive

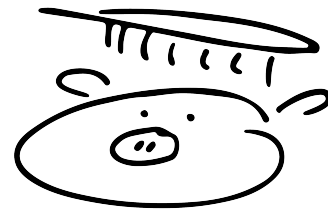
Almejas con mojo rojo 18

Clams 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 and nut sauce paella

Bacalao a la llaura 20.5

Cod in a traditional Catalan sauce with sautéed baby spinach

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 sautéed 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

Ensalada verde (v) 4.5

Green salad, honey vinaigrette and fresh herbs

Patatas al horno (v) 4.5

Roast potatoes, garlic butter and rosemary

Tupinambó y col rizada (ve) 5.5

Jerusalem Artichoke with fried kale

Brócoli morado con majao (ve) 6.5

Purple stem broccoli and herb sauce