

PIZZARRO

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</i>	16/32 <i>(30g/60g)</i>
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 de 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>	38
Ensalada de tomate Feo (v) <i>“Feo” tomato, pickled red onion, Manchego crisp</i>	12
Mejillones a la marinera <i>Mussels in a traditional tomato and garlic sauce</i>	14
Atún de almadraba, salmorejo, pistacho <i>Wild bluefin tuna, cold tomato soup, pistachio</i>	21
Pulpo a la plancha con patata revolcona y sobrasada <i>Grilled octopus, potato, sobrasada</i>	19
Calamar, guisantes y jamón <i>Squid, green peas, dice jamón Ibérico</i>	13
Escalibada y mojama <i>Seasonal roasted vegetables, air-cured tuna</i>	12
Canelón de espinacas (v) <i>Baked spinach canelloni with béchamel, raisins and Manchego cheese</i>	19
Repollo adobado a la plancha, mojo rojo y pesto de cilantro (ve) <i>Roasted Hispy cabbage in adobo, mojo rojo, coriander pesto and fried almonds</i>	20
Gamba blanca al ajillo con huevos rotos <i>White wild prawns in garlic oil, fried eggs and triple-cooked chips</i>	33
Arroz de pollo tomatero con ragú de hígado y alioli <i>Roasted baby chicken paella, onion and chicken liver, finished with alioli</i>	35
Merluza a la Riojana <i>Hake in a traditional sweet pepper and garlic sauce</i>	33
Pata de cordero lechal <i>Roasted milk-fed lamb leg with lamb jus</i>	65
Presalada Ibérica 5J <i>100% 5J acorn-fed Iberian pork shoulder</i>	15 <i>(per 100g)</i>
Patatas al horno (v) <i>Baby potatoes, garlic, butter and rosemary</i>	6.5
Pimientos del piquillo confitados (ve) <i>Confit piquillo peppers</i>	6.5
Trocadero con vinagreta de miel (v) <i>Round lettuce and honey dressing</i>	6.5
Brócoli salteado con salsa romesco (ve) <i>Roasted tenderstem broccoli, romesco sauce</i>	10

Please inform our team 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.