

# PIZARRO

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

100% 5J acorn fed jamón croquetas

**Quisquillas, aceite, sal y lima** 11

Raw blue belly prawns with salt and lime

**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 cogollo (v)** 8

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

**Espárragos con huevo y migas de pan de ajo (v)** 11

White asparagus from Navarra with egg and garlic breadcrumbs

**Pulpo, achicoria roja y naranja sanguina** 16

Octopus, citrus marinated radicchio and blood orange

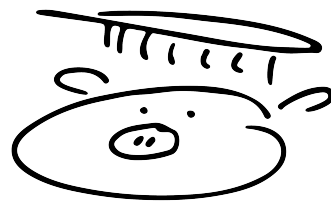
**Mejillones con mojo rojo** 9.5

Mussels in spicy sauce and coriander

**Calamar a la plancha con crema de patata,** 16

**5J Jamón, piñones y Oloroso**

Grilled squid, 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)

**Bacalao al pil pil, ajo silvestre patata** 29

Cod, pil pil sauce, wild garlic and potato

**Fideuá de sepia y gamba roja** 25

Cuttlefish and red shrimp 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

**Presal 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