

# PIZARRO

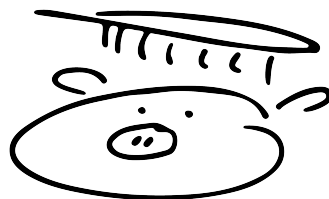
BERMONDSEY STREET

## Pica pica

<b>Pan de masa madre (ve)</b>	4
Sourdough with Pizarro extra virgin olive oil	
<b>Aceitunas andaluzas en marinado moruno (ve)</b>	4
Mixed Andalusian olives marinated in Moorish spices	
<b>Jamón Ibérico</b>	14/27
100% 5J acorn fed (30g/60g)	
<b>Pan con tomate (ve)</b>	5.5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
<b>Padrón peppers (ve)</b>	6.5
Fried peppers with sea salt flakes	
<b>Croquetas del día</b>	7
Daily changing croquetas	
<b>Croquetas de jamón Ibérico</b>	9
100% 5J acorn fed jamón croquetas	
<b>Quisquillas, aceite, sal y lima</b>	11
Raw blue belly prawns with salt and lime	
<b>Boquerones en vinagre</b>	7.5
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	

## To start

<b>Ensalada de cogollo (v)</b>	8
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
<b>Setas de temporada encurtidas (ve)</b>	15
Pickled wild seasonal mushrooms with Fino sauce	
<b>Mojama, merluza marinada, manzana verde y almendra</b>	11
Air cured tuna, marinated hake, green apple picada and Valencian almonds	
<b>Mejillones con mojo rojo</b>	9.5
Mussels in spicy sauce and coriander	
<b>Calamar a la plancha con crema de patata, 5J Jamón, piñones y Oloroso</b>	16
Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce	



## Mains

<b>Arroz de tomates de penjar, calçots y romesco (ve)</b>	21
Roasted tomatoes, calçot onion and sauce with nuts paella (for 2)	
<b>Calamar relleno de arroz y estofado de garbanzos</b>	22
Squid stuffed with spicy rice served on a chickpea stew	
<b>Fideuá de sepia y gamba roja</b>	25
Cuttlefish and red shrimp seafood noodles cooked in a paella pan with parsley allioli	
<b>Albóndigas morunas, espinacas y salsa de yogur</b>	20
Moorish beef meatballs with yogurt sauce and sauteed spinach	
<b>Presca ibérica 5J</b>	17
5J 100% acorn fed Ibérico pork (per 100g)	
<b>Pierna de cordero lechal (for 2)</b>	59
Suckling lamb, patata al caliu, yogurt allioli and fresh herbs	

## Sides

<b>Lechuga Francesa con vinagreta de limón, chalota y alcaparras (v)</b>	5.5
Round lettuce with lemon, shallot and caper dressing	
<b>Patatas al horno (v)</b>	4.5
Roast potatoes, garlic butter and rosemary	
<b>Zanahorias al anís con cebollita encurtida (v)</b>	7.5
Carrots cooked in anís with pickled onions	
<b>Calçots rustidos con romesco verde (ve)</b>	6
Roasted calçots with nuts and coriander sauce	