

# 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

**Anchoas de Santoña "Reserva Catalina"** 30

Cantabrian salted anchovies in olive oil with picos

## 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

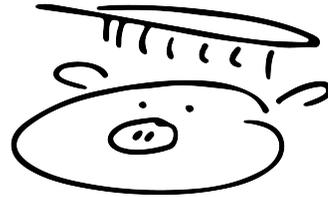
**Mejillones con mojo rojo** 9.5

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

**Preso Ibérico 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