

PIZARRO

BERMONDSEY STREET

£50 group set menu

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Croquetas del día Daily changing croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Ensalada de cogollo (v) Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Calamar a la plancha con crema de patata, 5J Jamón, piñones y

Oloroso Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce

Fideuá de sepia y gamba roja Cuttlefish and red shrimp seafood noodles baked in a terracotta dish with parsley allioli

Albóndigas morunas, espinacas y salsa de yogur

Moorish beef meatballs with yogurt sauce and sauteed spinach

Brócoli morado con majao (ve) Purple stem broccoli and herb sauce

Patatas al horno (v) Roast potatoes, garlic butter and rosemary

Ensalada verde (v) Green salad, honey vinaigrette and fresh herbs

Tarta de chocolate con helado de queso fresco y miel

Chocolate tart with cream cheese ice cream and honey

PIZARRO

BERMONDSEY STREET

£60 group set menu

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Croquetas de jamón Ibérico 100% 5J acorn fed jamón croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

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

Tomato salad, salmorejo dressing, basil and black olive

Calamar con butifarra Squid with Catalan black sausage

Bacalao a la llaua

Cod in a traditional Catalan sauce with sautéed baby spinach

Presa ibérica 5J

5J 100% acorn fed Ibérico pork

Brócoli morado con majao (ve) Purple stem broccoli and herb sauce

Patatas al horno (v) Roast potatoes, garlic butter and rosemary

Ensalada verde (v) Green salad, honey vinaigrette and fresh herbs

Tarta de Santiago de Peter Peter's almond tart, raisins and px ice-cream

PIZARRO

BERMONDSEY STREET

£100 Suckling pig group set menu

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Croquetas de embutido 5J Spanish cold cuts croquetas

Gambas rojas con rabo de cerdo Mediterranean red prawn with pork tail

Calamar con butifarra Squid with Catalan black sausage

Milanesa de cerdo marinada Breaded and marinated pork with vinaigrette

Cochinillo asado de Segovia Segovian suckling pig

Manzana (ve) Apple

Calabaza rustida (ve) Roasted butternut squash

Patata al caliu con allada y col rizada (v) Baked potato with paprika sauce and kale

Helado de chocolate con pan, sal y aceite Home-made chocolate ice cream with extra virgin olive oil and salt

La tarta de Santiago de Peter Peter's almond tart, raisins and px ice-cream