

# PIZARRO

BERMONDSEY STREET

## Pica pica

**Pan de masa madre (ve)** 3.5

Sourdough with Pizarro extra virgin olive oil

**Aceitunas marinadas (ve)** 3.5

House marinated Spanish olives

**Jamón Ibérico** 14/27

100% 5J acorn fed (30g/60g)

**Pan con tomate (ve)** 5

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Padrón peppers (ve)** 6

Fried peppers with sea salt flakes

**Croquetas del día** 6.5

Daily changing croquetas

**Croquetas de jamón Ibérico** 8.5

100% 5J acorn fed jamón croquetas

**Buñuelos de bacalao** 8

Cod fritters with parsley allioli

**Boquerones en vinagre** 7

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

## To start

**Ensalada de cogollo (v)** 7

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

**Zanahorias y requesón (v)** 8

Charred carrots, fresh cheese, whey dressing and bread crumble

**Ensalada de calabaza (v)** 7

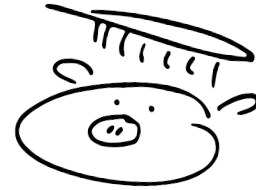
Pumpkin salad, orange and tarragon

**Cigalas al ajillo** 14

Langoustine, garlic, chili and extra virgin olive oil

**Almejas con mojo rojo** 15

Clams in spicy sauce and coriander



## Mains

**Arroz de setas de temporada, manzana,** 23

**Fino y Torta del Casar (v)**

Wild mushroom rice, apple, fino and soft sheep cheese

**Platija a la plancha, gordales y salsifí** 23

Grilled plaice, roasted salsify, gordal olives and anchovy sauce

**Bacalao a la llauna** 19

Cod in a traditional Catalan sauce with sautéed baby spinach

**Fideuá de sepia y gamba roja** 20

Cuttlefish and red shrimp seafood noodles cooked in a terracotta dish with parsley allioli

**Carrillera de ternera, col y setas** 25

Ox cheek braised in wine, sautéed hispi cabbage and wild mushrooms

**Presa ibérica 5J** 16

5J 100% acorn fed ibérico pork (per 100g)

## Sides

**Ensalada verde (v)** 4

Green salad, honey vinaigrette and fresh herbs

**Patatas al horno (v)** 4

Roast potatoes, garlic butter and rosemary

**Ensalada de endivias y naranja (v)** 5

Chicory, capers, Manchego and orange dressing

**Brócoli morado con majao (ve)** 6

Purple stem broccoli and herb sauce