

P I Z A R R O

|                                                                                                                                                         |                    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| <b>Pan de masa madre (ve)</b><br>Sourdough with EVOO                                                                                                    | 5                  |
| <b>Aceitunas (ve)</b><br>Cracked marinated Verdial olives                                                                                               | 6                  |
| <b>Olivas fritas con Manchego (v)</b><br>Fried Gordal olives marinated with Manchego cheese                                                             | 14.5               |
| <b>Jamón Ibérico</b><br>100% 5J acorn-fed                                                                                                               | 16/32<br>(30g/60g) |
| <b>Pan con tomate (ve)</b><br>Toasted bread, garlic, Catalan tomatoes and EVOO                                                                          | 7                  |
| <b>Padrón peppers (ve)</b><br>Fried peppers with sea salt flakes                                                                                        | 8                  |
| <b>Croquetas del día</b><br>Daily changing croquetas                                                                                                    | 9                  |
| <b>Croquetas de jamón Ibérico 100% 5J</b><br>100% Iberian ham croquetas                                                                                 | 11                 |
| <b>Boquerones en vinagre</b><br>Pickled white anchovies, garlic, parsley and EVOO                                                                       | 10                 |
| <b>Anchoas de Santoña "Reserva Catalina"</b><br>Cantabrian salted anchovies in olive oil                                                                | 38                 |
| <b>Ensalada de tomate Feo (v)</b><br>"Feo" tomato, pickled red onion, Manchego crisp                                                                    | 12                 |
| <b>Mejillones a la marinera</b><br>Mussels in a traditional tomato and garlic sauce                                                                     | 14                 |
| <b>Atún de almadraba, salmorejo, pistacho</b><br>Wild bluefin tuna, cold tomato soup, pistachio                                                         | 21                 |
| <b>Pulpo a la plancha con patata revolcona y sobrasada</b><br>Grilled octopus, potato, sobrasada                                                        | 19                 |
| <b>Calamar, guisantes y jamón</b><br>Squid, green peas, dice jamón Ibérico                                                                              | 13                 |
| <b>Escalibada y mojama</b><br>Seasonal roasted vegetables, air-cured tuna                                                                               | 12                 |
| <b>Canelón de espinacas (v)</b><br>Baked spinach canelloni with béchamel, raisins and Manchego cheese                                                   | 19                 |
| <b>Repollo adobado a la plancha, mojo rojo y pesto de cilantro (ve)</b><br>Roasted Hispy cabbage in adobo, mojo rojo, coriander pesto and fried almonds | 20                 |
| <b>Gamba blanca al ajillo con huevos rotos</b><br>White wild prawns in garlic oil, fried eggs and triple-cooked chips                                   | 33                 |
| <b>Merluza a la Riojana</b><br>Hake in a traditional sweet pepper and garlic sauce                                                                      | 33                 |
| <b>Presa Ibérica 5J</b><br>100% 5J acorn-fed Iberian pork shoulder                                                                                      | 15<br>(per 100g)   |
| <b>Pata de cordero lechal</b><br>Roasted milk-fed lamb leg with lamb jus                                                                                | 65                 |
| <b>Arroz de pollo tomatero con ragú de hígado y alioli</b><br>Roasted baby chicken paella, onion and chicken liver, finished with alioli                | 35                 |
| <b>Patatas al horno (v)</b><br>Baby potatoes, garlic, butter and rosemary                                                                               | 6.5                |
| <b>Pimientos del piquillo confitados (ve)</b><br>Confit piquillo peppers                                                                                | 6.5                |
| <b>Trocadero con vinagreta de miel (v)</b><br>Round lettuce and honey dressing                                                                          | 6.5                |
| <b>Brócoli salteado con salsa romesco (ve)</b>                                                                                                          | 10                 |

Please inform our team if you have any allergies or special dietary requirements.  
A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.