

PIZARRO

BERMONDSEY STREET

PICA PICA

Pan de masa madre (ve) <i>Sourdough with EVOO</i>	5
Aceitunas (ve) <i>Mixed Andalusian olives marinated in Moorish spices</i>	6
Olivas fritas con Manchego (v) <i>Fried Gordal olives stuffed with Manchego cheese</i>	14.5
Jamón Ibérico <i>100% 5J acorn fed (30g/60g)</i>	16/32
Pan con tomate (ve) <i>Toasted bread, garlic, Catalan tomatoes and EVOO</i>	7
Padrón peppers (ve) <i>Fried peppers with sea salt flakes</i>	8
Croquetas del día <i>Daily changing croquetas</i>	9
Croquetas jamón Ibérico 100% 5J <i>100% Iberian ham croquetas</i>	11
Boquerones en vinagre <i>Pickled white anchovies, garlic, parsley and EVOO</i>	10
Anchoas de Santoña "Reserva Catalina" <i>Cantabrian salted anchovies in olive oil</i>	38

STARTERS TO SHARE

Ensalada de endivias, con aderezo de mostaza dulce e Idiazábal (v) <i>Endive salad, sweet mustard dressing and Idiazábal cheese</i>	13
Coliflor gratinada, queso azul y pera escabechada (v) <i>Cauliflower and blue cheese gratin, pickled pear</i>	12
Solomillo de atún, ajo blanco y estragón <i>Andalusian tuna sirloin, ajo blanco, tarragon</i>	25
Pulpo a la plancha con patata revolcona y sobrasada <i>Grilled octopus, potato, sobrasada</i>	19

MAINS TO SHARE

Canelón de espinacas (v) <i>Baked spinach canelloni with béchamel, raisins and Manchego cheese</i>	19
Repollo adobado a la plancha, mojo rojo y pesto de cilantro (ve) <i>Roasted Hispy cabbage in Adobo, Mojo rojo, coriander pesto and fried almond</i>	20
Gamba blanca al ajillo con huevos rotos <i>White wild prawns in garlic oil, fried eggs and triple-cooked chips</i>	33
Arroz de pollo tomatero con ragù de hígado y allioli <i>Roasted baby chicken paella, onion and chicken liver, finished with allioli</i>	30
Bacalao al pil-pil, ajo negro y setas <i>Cod in pil-pil sauce, black garlic, mushrooms</i>	29
Carrillera de ternera estofada, trinxat de puerros y setas <i>Braised ox cheek, Leek and potato trinxat, King oyster mushroom</i>	27
Presa Ibérica 5J <i>100% 5J acorn fed Ibèrian pork shoulder (per 100g)</i>	15

SIDES

Patatas al horno (v) <i>Baby potatoes, garlic, butter and rosemary</i>	6.5
Pimientos del piquillo confitados (ve) <i>Confit piquillo peppers</i>	6.5
Trocadero con vinagreta de miel (v) <i>Round lettuce and honey dressing</i>	6.5
Setas salteadas, huevo confitada, (v) pan con ajo <i>Roasted mixed mushrooms, confit egg yolk, garlic croutons</i>	11

Please inform your waiter 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.