

# PIZARRO

BERMONDSEY STREET

£50 Festive 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

**Calamar con butifarra** Squid with Catalan black sausage

**Tartaleta de champiñones** (v) Mushroom tart with yoghurt

**Arroz negro con gambas** Black squid ink rice with shrimps

**Carrileras de ternera** Slow cooked beef cheeks in red wine

**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

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

# PIZARRO

BERMONDSEY STREET

£60 Festive 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

**Tomato taten** (v) Slow roast tomato tatin

**Salsifíe con anchoas de Cantabria** Salsify with anchovy sauce

**Arroz de gambas con calabaza** White wild prawn rice  
with pumpkin

**Presa ibérica 5J** 5J 100% acorn fed ibérico pork

**Calabaza rustida** (ve) Roasted butternut squash

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

**Ensalada de endivia con naranja y Manchego** (v) Endive salad with orange and ship cheese

**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