

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 del día

Daily changing croquetas

Padrón peppers (ve)

Fried peppers with sea salt flakes

Tatin de tomate de Penjar (v)

Catalan tomato tatin, PX vinegar reduction and creme fraiche

Calamar con Morcilla de Burgos Squid with Burgos black pudding

Arroz en cazuela de bacalao, calçot y romesco

Rice served in a terracotta dish with cod, Catalan onions and romesco sauce

Carrilleras de vaca, col, patata y setas

Ox cheeks, cabbage, potato and mushrooms

Zanahorias al anís con encurtidos (v) Carrots, star anis and pickles

Lechuga, piñones, chalotas y limón (v)

Lettuce salad, pinenuts, shallots and lemon dressing

Patata, cebolla quemada y jugo de carne Baby potato, burnt onion and meat jus

Babá de vino tinto y crema catalana

Red wine cake with Catalan custard

PIZARRO

BERMONDSEY STREET

£70 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 5J

100% 5J acorn fed jamón croquetas

Padrón peppers (ve)

Fried peppers with sea salt flakes

Tatin de tomate de Penjar (v)

Catalan tomato tatin, PX vinegar reduction and creme fraiche

Gamba blanca con piquillo y naranja

White wild prawns, fermented piquillo pepper, chilli and orange

Calamar relleno de arroz picante a la plancha

Grilled squid stuffed with spicy Mediterranean rice

Presalada ibérica 5J

5J 100% acorn fed ibérico pork

Zanahorias al anís con encurtidos (v) Carrots, star anis and pickles

Lechuga, piñones, chalotas y limón (v)

Lettuce salad, pinenuts, shallots and lemon dressing

Patata, cebolla quemada y jugo de carne Baby potato, burnt onion and meat jus

Babá de vino tinto y crema catalana

Red wine cake with Catalan custard

PIZARRO

BERMONDSEY STREET

£120 per head group set menu

Tartaleta tartar de solomillo Ibérico y salchichón 5J

Iberian pork filet and salchichón 5J tartar tartlet

Gambas rojas con rabo de cerdo

Crispy pork tail with Mediterranean red prawns

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

Calamar con Morcilla de Burgos

Squid with Burgos black pudding

Milanesa de cerdo marinada

Breaded and marinated pork with vinaigrette

Cochinillo asado de Segovia

Segovian suckling pig

Manzana (ve) Roasted apple

Patata, cebolla quemada y jugo de carne Baby potato, burnt onion and meat jus

Zanahorias al anís con encurtidos (v) Carrots, star anis and pickles

Babá de vino tinto y crema catalana

Red wine cake with Catalan custard