

# PIZZARRO

BERMONDSEY STREET

£85 group set menu

**100% Jamón Ibérico** 5J acorn fed

**Pan con tomate** (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

**Croquetas de jamón** iberian ham croquetas

**Padrón peppers** (ve) Fried peppers with sea salt flakes

**Atún rojo Gadira encebollado con patatas** Bluefin tuna sirloin stew with chips

**Cogollos, Payoyo y pistacho** (v) Baby gem salad with goat cheese and pistachio

**Rape al pil-pil**

Monkfish, silky pil-pil sauce and pickled chillies

**Pollo relleno a la Catalana**

Whole free range chicken stuffed with minced meat, fruit and Brandy

**Ensalada trocadero con vinagreta de miel** (v)

Round lettuce and honey dressing

**Espinaca a la crema con garbanzo** (v)

Creamed spinach with chickpeas

**Gratén de patatas crujientes** (v)

Crunchy fried potato gratin

**Flan con nata**

Traditional Spanish caramel pudding and whipped cream

# PIZZARRO

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£65 group set menu

**100% Jamón Ibérico** 5J acorn fed

**Pan con tomate** (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

**Croquetas del día** Daily changing croquetas

**Padrón peppers** (ve) Fried peppers with sea salt flakes

**Gambas al ajillo** Wild white prawns with garlic and chilli

**Cogollos, Payoyo y pistacho** (v) Baby gem salad with goat cheese and pistachio

**Bacalao a la Donostiarra**

Cod in a traditional Basque sauce of garlic, chilli and vinegar

**Canelón de carrillera con setas**

Ox cheek cannelloni with confit seasonal mushrooms

**Ensalada trocadero con vinagreta de miel** (v)

Round lettuce and honey dressing

**Espinaca a la crema con garbanzo** (v)

Creamed spinach with chickpeas

**Gratén de patatas crujientes** (v)

Crunchy fried potato gratin

**Flan con nata**

Traditional Spanish caramel pudding and whipped cream

# PIZARRO GADIRA

Almadraba: Spain's ancient sustainable fishing technique capturing blue-fin tuna during its annual migration from the Atlantic Ocean.

£100 Group set menu

## **Salazones de las huevas**

Salt-cured red tuna roe

## **Ventresca de atún cruda como Mojama con AOVE y almendras**

White tuna belly EVOO and Marcona almonds

## **Tostada de atún de Andalucía**

Tuna tartare, fermented chili-pepper sauce on toasted brioche

## **Atún encebollado al estilo Barbate**

Tuna stew with onion, bay leaf, pimentón De la Vera and PX sherry vinegar

## **Costilla de atún marinada con patatas fritas**

Marinated tuna ribs with garlic, parsley, white wine and fried potatoes

## **Chuleta de atún a la plancha con ensalada de zanahoria encurtida**

Grilled White loin tuna steak with pickled carrot salad

## **Helado de limón con corazón de atún en salazón**

Lemon ice cream with salted dry air tuna's heart