PIZARRO

BERMONDSEY STREET

£50 group set menu

100% Lomo Ibérico
5J acorn fed loin
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

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

Ensalada trocadero con vinagreta de miel (v)
Round lettuce and honey dressing
Ensalada de remolacha y Manchego (v)
Pickled beetroot, Manchego and radicchio

Flan con nata
Traditional Spanish caramel pudding and whipped cream

PIZARRO

BERMONDSEY STREET

£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
Mejillones con mojo rojo Mussels in spicy sauce and coriander
Ensalada de melocotón y ajo blanco (ve) Peach salad with almond sauce

Bacalao a la Donostiarra
Skrei cod in a traditional Basque sauce of garlic, chilli and vinegar
Pierna de cordero lechal
Suckling lamb leg

Ensalada trocadero con vinagreta de miel (v)
Round lettuce and honey dressing
Ensalada de remolacha y Manchego (v)
Pickled beetroot, Manchego and radicchio
Patatas fritas caseras (v)
Homemade chips

Flan con nata
Traditional Spanish caramel pudding and whipped cream

PIZARRO

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 Ibérico Jamón croquetas
Padrón peppers (ve) Fried peppers with sea salt flakes
Morcilla de Burgos con calamar Squid with black pudding
Ensalada de melocotón y ajo blanco (ve) Peach salad with almond sauce

Costillas de atún rojo Gadira marinadas
Bluefin tuna marinated ribs
Presa Ibérica 5J
100% 5J acorn fed Iberian pork shoulder

Ensalada trocadero con vinagreta de miel (v)
Round lettuce and honey dressing
Ensalada de remolacha y Manchego (v)
Pickled beetroot, Manchego and radicchio
Patatas fritas caseras (v)
Homemade chips

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