

# Picapica

Snappy sourdough & JP extra virgin olive oil	3
House marinated Spanish olives (v)	3
Jamón Ibérico 100%, 5J, acorn fed (30g/60g)	14/27
Pan con tomate (v)	5
Padrón peppers, sea salt (v)	6
Croquetas del día	6.5
5J Jamón Ibérico croquetas	8
Prawn fritters & lemon allioli	10.5
Boquerones en vinagre marinated white anchovies	7

# Tostart

Tomato salad (ve) salmorejo vinaigrette, black olives & basil	8
Pickled aubergine (v) Manchego cheese & watercress	7
Pig trotters & red prawns crispy sage & spicy oil	14.5
Grilled baby squid fermented chilli sauce, piquillo peppers & almonds picada	10
Spicy clams mojo rojo & coriander	15

# Mains

Seasonal wild mushroom rice (v) roasted apple, wild mushrooms & fino sherry	17
Skate wing in adobo burnt butter mash potato, capers & coriander	19
Castilian leg of suckling lamb (for 2) patata al caliu, yogurt alioli & fresh herbs	45
Presas Ibéricas 5J 100% acorn fed Ibérico pork	16 (for 100g)

# Sides

Baby gem salad (v) Idiazabal cheese dressing, hazelnuts & capers (add anchovies for £3)	6
Roast potatoes (v) garlic & rosemary	4
Pisto (v) slow cooked vegetables	3.5

# Pinzarro

# Desserts

Basque Cheesecake black berries & PX sherry	7
Chocolate pot JP Extra Virgin olive oil & salt	5
Home made ice creams please ask for today's selection	4
Spanish cheese board membrillo & picos	7 or 13

# Gin & Fever-Tree Tonic

	50ml
Hendrick's 41.4% ~ cucumber & juniper	12
Tanqueray Flor de Sevilla 41.3% ~ orange	12
Jensen Dry 43% ~ lemon & juniper berries	10
Tanns 40% ~ mint & pear	11
Nordés 40% ~ cardamon & bay leaf	12
Puerto de Indias 37.5% ~ strawberries & lime	11
Brockman's 40%~ blueberries & raspberry	12
Gin Mare 42.7% ~ rosemary & pomegranate	11
Sideris Hibiscus 43% ~ grapefruit & pink pepper	13
Monkey 47 47% ~ fresh ginger & thyme	14
P.D.I Black 40% ~ vanilla pod & clementine	12

## Cocktails

**PDI Cucumber** 10

*PDI Black, Nordés, fresh lime juice, cucumber & elderflower*

**Negroni Español** 12

*Glenfiddich 15yr, PX 1827 & Discarded*

**Rosada Spritz** 9

*Rosada wine, Fraise des bois, soda water & fresh strawberry*

**Amaretto Blanco** 10

*JP White, Carlos PX, Amaretto & PX 1827*

*- After dinner -*

**Espresso Martini** 11

*Pedro Ximénez, Tia Maria, Reyka vodka & double espresso*

## Mocktails

**Homemade raspberry lemonade** 5.5

*Fresh raspberries, lemons & fresh mint*

**Virgin Mojito** 6

*Homemade Mojito syrup, limes, fresh mint & lemonade*

**Spiced Grapefruit** 7.5

*Seedlip Spice alcohol free gin, fresh grapefruit juice, elderflower & thyme*

## Sherry

### Dry

	Glass	Bottle
Fino, Tio Pepe, González Byass, Jerez 15% (10cl) (75cl)	5	35
Fino, Coquinero, Osborne, Jerez 17% (10cl) (75cl)	6.5	40
Manzanilla I Think, Navazos, Sanlúcar de Barrameda 15% (10cl) (37.5cl)	9	32
Oloroso, Bailén, Osborne, Jerez 20% (7.5cl) (75cl)	5.5	36
Palo Cortado, Capuchino VORS, Osborne, Jerez 20% (7.5cl) (50cl)	15.5	110
Oloroso, Solera India, Rare sherry, Osborne, Jerez 22% (500ml)		195
José Pizarro, Palo Cortado, Rare Solera 'PDP', Osborne, Jerez 22% (7.5cl) (50cl)	35	220

# Pizarro