

# Picapica

Snapery sourdough & 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	6.5
Fried Gordal olives (v) with Manchego cheese	7
Boquerones en vinagre marinated white anchovies	7
Spicy prawn fritters lemon allioli	11

# Tostart

Roasted carrots & requesón (v) fresh cheese, pinenuts, whey & rosemary oil	7
Roasted leek (v) green romesco sauce, almonds, PX sherry vinegar	7
Cuttlefish a la plancha 5J Jamón Ibérico, pinenuts & potato cream	11
Morcilla de Burgos & sepioneta black pudding, baby cuttlefish, squid ink & apple	8
Pig trotters & romanesco PX sherry sauce & three-cornered leek oil	9.5

# Mains

Sauteed broccoli & mojo rojo (v) broccoli emulsion & almonds	14
Cauliflower rice (v) Idiazabal cheese & lemon allioli	15
Red gurnard a la plancha Manzanilla sherry sauce, roasted hispi cabbage & hazelnuts	23
Smoked duck rice sliced magret duck, black radish & rosemary allioli	25
Roast Norwegian Skrei cod, rainbow chard, orange & beurre noisette	22
Canelón with black truffle beef, pork & chicken canelón with Manchego cheese	25
Castilian leg of suckling lamb red cabbage, potato allioli & sautéed broccoli	45
Rubia Galega beef fillet (200g) fried potatoes, long-stem broccoli, carrots & requesón	35
Presalada Ibérica 5J 100% acorn fed Ibérico pork	16 per 100g

# Sides

Green salad (v) herbs & honey dressing	4
Roast pink potatoes (v) garlic & rosemary	5
Long-stem broccoli (v) majao de hierbas & olive oil	5
Red cabbage (v) betroot, red chilli & vinegar	4
Warm carrots (v) chantenay carrots, fennel & sherry vinegar	3.5

# ORTIZO

# Gin & Fever-Tree Tonic

Hendrick's 41.4% ~ cucumber & juniper	12	50ml
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	

## Cocktails

<b>Rosemary Gin</b>	10	
<i>Nordés, Gin Mare, Orujo Hierbas, rosemary &amp; JP PX Vinegar</i>		
<b>PDI Cucumber</b>	10	
<i>PDI Black, Nordés, fresh lime juice, cucumber &amp; elderflower</i>		
<b>Dirty Pickled Padron</b>	8.5	
<i>Jensen's Bermondsey Gin, JP White &amp; vermouth blanco</i>		
<b>Pineapple &amp; Mango Sour</b>	11	
<i>Glenfiddich 15, Amaretto, pineapple &amp; mango juice</i>		
<b>Negroni Español</b>	12	
<i>Glenfiddich 15yr, PX 1827 &amp; Discarded</i>		
<b>Rosada Spritz</b>	9	
<i>Rosada wine, Fraise des bois, soda water &amp; fresh strawberry</i>		
<b>Amaretto Blanco</b>	10	
<i>JP White, Carlos PX, Amaretto &amp; PX 1827</i>		
<b>Hudson Smash</b>	10	
<i>Hudson Baby, apple juice, lemon juice &amp; mint</i>		
<b>Cane &amp; Cammomile</b>	11	
<i>Licor 43, Glenfiddich 15, Fire &amp; Cane, bitters, lemon juice, cammomile tea &amp; elderflower</i>		
<i>- After dinner -</i>		
<b>Espresso Martini</b>	11	
<i>Pedro Ximenez, Tia Maria, Reyka vodka &amp; double espresso</i>		
<b>Barraquito</b>	10	
<i>Hot coffee, Licor 43 &amp; condensed milk</i>		

## Sherry

Dry	Glass	Bottle
Fino, Tio Pepe, González Byass, Jerez 15% (100ml) (750ml)	5	35
Fino, Coquinero, Osborne, Jerez 17% (100ml) (750ml)	6.5	40
Manzanilla I Think, Navazos, Sanlúcar de Barrameda 15% (100ml) (375ml)	9	32
Amontillado del Duque, González Byass, Jerez 21.5% (75ml) (375ml)	10	50
Oloroso, Bailén, Osborne, Jerez 20% (75ml) (750ml)	5.5	36
Palo Cortado, Capuchino VORS, Osborne, Jerez 20% (75ml) (500ml)	15.5	110
José Pizarro, Palo Cortado, Rare Solera 'PAP', Osborne, Jerez 22% (75ml) (500ml)	35	220

# PINZARRO