

# 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	7
marinated white anchovies	

# Tostart

Tomato salad (ve)	8
salmorejo vinaigrette, black olives & basil	
Pickled aubergine (v)	7
Manchego cheese & watercress	
Cuttlefish a la plancha	11.5
5J Jamón Ibérico, pinenuts & potato cream	
Grilled red mullet & ajo blanco	11
almond soup, melon & parsley oil	
Spicy clams	15
mojo rojo & coriander	

# Mains

Cauliflower rice (v)	16
Idiazabal cheese & lemon allioli	
Skate wing in adobo	19
burnt butter mash potato, capers & coriander	
Castilian leg of suckling lamb (for 2)	45
patata al caliu, yogurt alioli & fresh herbs	
Presas Ibéricas 5J	16
100% acorn fed Ibérico pork	(for 100g)

# Sides

Green salad (v)	4
herbs & honey dressing	
Roast potatoes (v)	4
garlic & rosemary	
Pisto (v)	3.5
slow cooked vegetables	

# Pinzarro

# Desserts

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

<b>PDI Cucumber</b> <i>PDI Black, Nordés, fresh lime juice, cucumber &amp; elderflower</i>	10
<b>Negroni Español</b> <i>Glenfiddich 15yr, PX 1827 &amp; Discarded</i>	12
<b>Rosada Spritz</b> <i>Rosada wine, Fraise des bois, soda water &amp; fresh strawberry</i>	9
<b>Amaretto Blanco</b> <i>JP White, Carlos PX, Amaretto &amp; PX 1827</i> <i>- After dinner -</i>	10
<b>Espresso Martini</b> <i>Pedro Ximenez, Tia Maria, Reyka vodka &amp; double espresso</i>	11

## 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
José Pizarro, Palo Cortado, Rare Solera 'PDP', Osborne, Jerez 22% (7.5cl) (50cl)	35	220

## Dessert wines

	Glass	Bottle
2016 Moscatel, Jorge Ordoñez, Málaga 10.5% (37.5cl)	6	45
2015 Tintilla de Rota, Finca Moncloa, Cádiz 15% (50cl)	10.5	98
2015 Late Harvest, Bodegas Itsasmendi, DO Gateriako Txakolina 13.5% (37.5cl)	8	60
Pedro Ximénez, Exceptional Harvest, Bodegas Ximénez-Spínola 12.5% (10cl-75cl)	10.5	78

# Pizarro