

# Pica pica

Sourdough & JP extra virgin olive oil (ve)	3.5
House marinated Spanish olives (ve)	3.5
Jamón Ibérico 100%, 5J, acorn fed Carved & cave aged for 3 years	14/27 (30g/60g)
Pan con tomate (ve) Catalan tomatoes, garlic, olive oil & toasted bread	5
Padrón peppers (ve) Fried peppers & sea salt flakes	6
Croquetas del día	6.5
5J Jamón Ibérico croquetas	8.5
Prawn fritters & lemon allioli	11
Boquerones en vinagre Marinated white anchovies	7

# To start

Baby gem salad (v) Idiazabal cheese dressing, hazelnut & capers	7
British green & white asparagus (ve) British strawberry picada & parsley oil	9
Tomato salad (ve) Salmorejo dressing, black olives & basil	7
Grilled baby squid Fermented chilli sauce, piquillo peppers & almonds picada	10
Spicy clams Mojo rojo & coriander	15

# Mains

Cauliflower rice (v) Idiazabal cheese & lemon allioli	16
Bacalao a la llauna Fresh salted cod & sautéed baby spinach	19
Cuttlefish & prawn fideuá Short seafood pasta, baked in terracota	20
Castilian leg of suckling lamb (for 2) Patata al caliu, yogurt allioli & fresh herbs	48
Presal Ibérica 5J 100% acorn fed Ibérico pork	16 (for 100g)

# Sides

Green salad (v) Honey vinaigrette & fesh herbs	4
Roast potatoes (v) Garlic butter & rosemary	4
Courgette salad (v) Manchego & lemon vinaigrette	4
Purple stem broccoli (ve) Majao	6

# OSTRERO PINZATI

# 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%~ raspberry & blueberry	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% ~ clementine	12

## Cocktails

Rosemary Gin	10.5
<i>Nordes, Gin Mare, Orujo Hirbas, rosemary syrup &amp; JP PX Sherry Vinegar</i>	
PdI Cucumber	10.5
<i>PDI Black, fresh lime juice, cucumber &amp; elderflower syrup</i>	
Negroni Español	12
<i>Glenfiddich 15yr, PX 1827 &amp; Discarded</i>	
Pineapple & Mango Sour	11.5
<i>Glenfiddich 15yr, Amaretto, pineapple and mango</i>	
Rosada Spritz	9.5
<i>Sunset rosada, Fraise des bois, soda &amp; strawberry</i>	
Amaretto Blanco	10.5
<i>JP White, Carlos PX, Amaretto &amp; PX 1827</i>	
<i>- After dinner -</i>	
Espresso Martini	11
<i>Pedro Ximénez, Tia Maria, Reyka vodka &amp; double espresso</i>	

## Mocktails

Homemade raspberry lemonade	5.5
<i>Fresh raspberries, lemons &amp; fresh mint</i>	
Virgin Mojito	6
<i>Homemade Mojito syrup, limes, fresh mint &amp; lemonade</i>	
Seedlip Spice + Tonic	7.5
<i>Seedlip Spice alcohol free gin with FeverTree tonic</i>	

## Sherry

	Glass	Bottle
Fino, Coquinero, Osborne, Jerez 17% (10cl) (75cl)	7	41
Manzanilla I Think, Navazos, Sanlúcar de Barrameda 15% (10cl) (37.5cl)	9	33
Amontillado del Duque, González Byass, Jerez 21.5% (7.5cl) (37.5cl)	12.5	60
Oloroso, Bailén, Osborne, Jerez 20% (7.5cl) (75cl)	6	36.5
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 'PAP', Osborne, Jerez 22% (7.5cl) (50cl)	35	220

PINZARRO