

Pizarro

Group menus are available for 6 or more people

We have made it easy to experience the best we have to offer with our set menus.

The menus are priced 50 pounds and 60 pounds per person; both include 3 courses in an interactive sharing style.

We are also offering the option of tailor-made menus serving Presa Iberica, Suckling Pig, Txuleton or the Whole Fish to share as main course, please let me know if you'd like more information.

All allergies and dietary requirements are catered for individually.

Set menu £50

Pica Pica to share

Jamón Ibérico 5J, 100% acorn fed & picos

Pan con tomate (ve)

Croquetas del día

Padrón peppers, sea salt (ve)

Baby gem salad (v)

Idiazabal cheese dressing, hazelnut & capers

Baby squid a la plancha

Piquillo picada & homemade ketchup

British green & white asparagus (ve)

British strawberry picada & parsley oil

Mains to share

Cauliflower Arroz (v)

Idiazabal cheese & lemon allioli

Bacalao a la llauna

Fresh salted cod & sautéed baby spinach

Sides

Purple stem broccoli (ve)

Majao

Courgette salad (v)

Manchego & lemon vinaigrette

Desserts

Ice creams

Chocolate pot

JP Extra Virgin olive oil & salt

Set menu £60

Pica Pica to share

Jamón Ibérico 5J, 100% acorn fed & picos

Pan con tomate (ve)

Jamón croquetas

Padrón peppers, sea salt (ve)

Spicy clams
Mojo rojo & coriander

Baby gem salad (v)
Idiazabal cheese dressing, hazelnut & capers

Tomato salad (ve)
Salmorejo dressing, black olives & basil

Main courses to share

Castilian leg of suckling lamb

Cuttlefish & prawns fideuá
Seafood noodles cooked in a paella pan

Sides

Patata al caliu (v)
Yogurt allioli & fresh herbs

Purple stem broccoli (ve)
Majao

Courgette salad (v)
Manchego & lemon vinaigrette

Desserts

Ice creams

Basque cheesecake
Strawberry