

# PIZARRO

BERMONDSEY STREET

£60 group set menu

**Jamón Ibérico** 100% 5J acorn fed

**Pan con tomate** (ve)

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Croquetas del día** Daily changing croquetas

**Padrón peppers** (ve) Fried peppers with sea salt flakes

**Mejillones con mojo rojo** Mussels in spicy sauce and coriander

**Calamar con Morcilla de Burgos** Squid with Burgos black pudding

**Arroz en cazuela de bacalao, calçot y romesco**

Rice served in a terracotta dish with cod, Catalan onions and romesco sauce

**Canelón de carrillera con trufa negra y jamón 5J**

Ox cheek cannelloni with winter truffle and 100% 5J acorn fed Iberian ham

**Pimiento morrón asado al pilpil** (ve)

Roast Spanish red bell peppers with pil pil sauce

**Lechuga, piñones, chalotas y limón** (v)

Lettuce salad, pinenuts, shallots and lemon dressing

**Patata, cebolla quemada y jugo de carne** Baby potato, burnt onion and meat jus

**Babá de vino tinto y crema catalana**

Red wine cake with Catalan custard

# PIZARRO

BERMONDSEY STREET

£70 group set menu

**Jamón Ibérico** 100% 5J acorn fed

**Pan con tomate** (ve)

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

**Croquetas de jamón Ibérico 5J** 100% 5J acorn fed jamón croquetas

**Padrón peppers** (ve) Fried peppers with sea salt flakes

**Mojama, merluza marinada, manzana verde y almendra**

Air cured tuna, marinated hake, green apple picada and Valencian almonds

**Calamar relleno de arroz y estofado de garbanzos**

Squid stuffed with spicy rice served on a chickpea stew

**Skrei Noruego a la bilbaína con boniato relleno y cebolla crujiente**

Norwegian Skrei with pickles and baked sweet potato

**Presa ibérica 5J**

5J 100% acorn fed ibérico pork

**Pimiento morrón asado al pilpil** (ve)

Roast Spanish red bell peppers with pil pil sauce

**Lechuga, piñones, chalotas y limón** (v)

Lettuce salad, pinenuts, shallots and lemon dressing

**Patata, cebolla quemada y jugo de carne** Baby potato, burnt onion and meat jus

**Babá de vino tinto y crema catalana**

Red wine cake with Catalan custard

# PIZARRO

BERMONDSEY STREET

£120 per head group set menu

## **Tartaleta tartar de solomillo Ibérico y salchichón 5J**

Iberian pork filet and salchichón 5J tartar tartlet

## **Gambas rojas con rabo de cerdo**

Crispy pork tail with Mediterranean red prawns

## **Jamón Ibérico**

100% 5J acorn fed

## **Pan con tomate (ve)**

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

## **Croquetas de embutido 5J**

Spanish cold cuts croquetas

## **Calamar con Morcilla de Burgos**

Squid with Burgos black pudding

## **Milanesa de cerdo marinada**

Breaded and marinated pork with vinaigrette

## **Cochinillo asado de Segovia**

Segovian suckling pig

## **Manzana (ve) Roasted apple**

## **Patata, cebolla quemada y jugo de carne**

Baby potato, burnt onion and meat jus

## **Pimiento morrón asado al pilpil (ve)**

Roast Spanish red bell peppers with pil pil sauce

## **Babá de vino tinto y crema catalana**

Red wine cake with Catalan custard