

PIZARRO

BERMONDSEY STREET

£60 group set menu

100% Jamón Ibérico 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

Sepia con Morcilla de Burgos Cuttlefish with Burgos black pudding

Arroz de alcachofas y pimientos con allioli rojo (ve)*

Confit Spanish artichoke and pepper creamy rice with paprika allioli sauce

Canelón de carrillera con setas y jamón 5J

Ox cheek cannelloni with confit seasonal mushrooms
and 5J acorn fed 100% 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, pine nuts, shallots and lemon dressing

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

Tarta de queso Vasca

Basque cheesecake with strawberries

PIZARRO

BERMONDSEY STREET

£70 group set menu

100% Jamón Ibérico 5J acorn fed

Pan con tomate (ve)

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

Croquetas de jamón Ibérico Jamón croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Salpicón de bogavante

Traditional lobster salad with vegetable vinaigrette

Sepia la plancha con crema de patata, 5J Jamón, piñones y Oloroso

Grilled cuttlefish, creamy potato, pine nut and 5J Jamón picada,
and Oloroso sherry sauce

Bacalao al pil pil, perejil, espinacas y patatas

Cod, pil pil sauce, parsley oil, spinach and potatoes

Presa ibérica 5J

5J acorn fed 100% 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, pine nuts, shallots and lemon dressing

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

Tarta de queso Vasca

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PIZARRO GADIRA

Almadraba: Spain's ancient sustainable fishing technique capturing blue-fin tuna during its annual migration from the Atlantic Ocean.

£100 Group set menu

Tostada de atún de Andalucía con salsa clásica

Tuna tartare, fermented chili-pepper sauce on toasted brioche

Ventresca de atún cruda y Mojama con AOVE y almendras

White tuna belly and salted air dried tuna with EVOO
and Marcona almonds

Atún encebollado al estilo Barbate

Tuna stew with plenty of onion, bay leaf, pimentón De la Vera and
PX sherry vinegar

Salazones de las huevas

Salt-cured red tuna roe

Costilla de atún marinada con patatas fritas

Marinated tuna ribs with garlic, parsley, white wine
and fried potatoes

Chuleta de atún a la plancha con ensalada de zanahoria encurtida

Grilled White loin tuna steak with pickled carrot salad

Helado de limón con corazón de atún en salazón

Lemon ice cream with salted dry air tuna's heart