

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

Pulpo, achicoria roja y naranja sanguina

Octopus, citrus marinated radicchio and blood orange

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