

Pizarro

Our set menu is for sharing. All the dishes below are served in the middle of the table. Please add any dietary requirements on the 'special requests' box on the booking page.

For any other queries please contact reservations@pizarrorestaurant.com

£47.5 per person

Pica Pica to share

Jamón Ibérico 5J, 100% acorn fed & picos

Pan con tomate (v)

Croquetas del día

Padrón peppers & sea salt (v)

Roasted carrots & requesón (v)

Morcilla de Burgos & sepioneta
black pudding, baby cuttlefish, squid ink & apple

Charred leek (v)
green romesco sauce & toasted almonds

Main courses to share

Canelón with black truffle
beef, pork & chicken canelón with Manchego cheese

Grilled Norwegian Skrei
cod, rainbow chard, orange & beurre noisette

Sides

Roasted baby potatoes (v)

Hispi cabbage & hazelnuts (v)

Green salad (v)

Dessert

Pera al vino & fresh cheese

Chocolate pot
salt & extra virgin olive oil

Pizarro

£57.5 per person

Pica Pica to share

Jamón Ibérico 5J, 100% acorn fed & picos

Pan con tomate (v)

Croquetas del día

Padrón peppers & sea salt (v)

Pork trotters & pickled black radish (v)

Sauteed broccoli & mojo rojo (v)

Charred leek (v)

green romesco sauce & toasted almonds

Main courses to share

Carabinero rice

Presa Ibérica 5J

100% acorn fed Ibérico pork

Sides

Roasted baby potatoes (v)

Red cabbage, beetroot, red chilli & vinegar (v)

Green salad (v)

Dessert

Cheesecake
wild berries stew

Chocolate pot
salt & extra virgin olive oil

A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.

Please inform your waiter if you have any allergies or special dietary requirements.