

PIZARRO

BERMONDSEY STREET

Pica pica

Pan de masa madre (ve)	4.5
Sourdough with Pizarro extra virgin olive oil	
Aceitunas (ve)	5
Mixed Andalusian olives marinated in Moorish spices	
Jamón Ibérico	14.5/29
100% 5J acorn fed (30g/60g)	
Pan con tomate (ve)	6
Toasted bread, garlic, Catalan tomatoes and EVOO	
Padrón peppers (ve)	6.5
Fried peppers with sea salt flakes	
Croquetas del día	7.5
Daily changing croquetas	
Croquetas de jamón Ibérico	9.5
Jamón croquetas	
Boquerones en vinagre	8.5
Pickled white anchovies, garlic, parsley and EVOO	
Anchoas de Santoña "Reserva Catalina"	35
Cantabrian salted anchovies in olive oil	

Starters to share

Ensalada remolacha con ajo blanco (ve)	8
Beetroot salad, almond sauce, orange and radicchio	
Gamba roja con tomate de penjar	14
Mediterranean raw red prawns, tomato and spicy oil	
Mejillones con mojo rojo	10
Mussels in spicy sauce and coriander	
Alubias con papada y berberechos	13
Beans stew with ibérico pork jowl and cockles	
Morcilla de Burgos con sepia	13
Spanish black pudding, cuttlefish and apple	
Tartar presa y salchichón ibérico 5J	18
100% Ibérico pork tartare with a traditional dressing	

Mains to share

Arroz de setas, manzana y fino (ve)	26
Wild mushroom rice, apple and fino sherry (for 2)	
add 3g of winter black truffle	7
Costilla de atún de la Almadraba	39
Bluefin tuna ribs stew with chips, sustainably sourced, from the coast of Andalusia. (for 2)	
Skrei al pil pil	29
Skrei cod, pil pil sauce, parsley oil, spinach and potatoes	
Gamba blanca al ajillo con huevos rotos	25
White wild prawns in garlic sauce, fried eggs and triple-cooked chips (for 2)	
Fideuá en cazuela de sepia y gamba	25
Creamy noodles with cuttlefish, prawns and aioli (for 2)	
Canelón de carillera con setas y jamón 5J	30
Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J (for 2)	
add 3g of winter black truffle	7
Presa Ibérica 5J (per 100g)	17
100% 5J acorn fed Iberian pork shoulder	
Pierna de cordero lechal	60
Suckling lamb leg with baked potatoes gratin and confit onions (for 2)	

Sides

Ensalada trocadero con vinagreta de miel (v)	5.5
Round lettuce and honey dressing	
Patatas al horno (v)	5
Baby potatoes, garlic butter and rosemary	
Pimiento morrón asado al pilpil (ve)	6.5
Roasted Spanish red bell peppers with pil pil sauce	
Espinacas a la crema con garbanzos (v)	6
Creamed spinach with chickpeas	

Join us for **#TapasTuesday!** José serves up a special tapa every Tuesday at Pizarro. Book ahead.

For special occasions, reserve our **semi-private dining room.** Group set menus from £50.

Please inform your waiter if you have any allergies or special dietary requirements. A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.