

PIZZA

BERMONDSEY STREET

Pica pica

Pan de masa madre (ve)	5
Sourdough with EVOO	
Aceitunas (ve)	5.5
Mixed Andalusian olives marinated in Moorish spices	
Olivas fritas con Manchego (v)	13.5
Fried Gordal olives stuffed with Manchego cheese	
Jamón Ibérico	15/30
100% 5J acorn fed (30g/60g)	
Pan con tomate (ve)	6.5
Toasted bread, garlic, Catalan tomatoes and EVOO	
Padrón peppers (ve)	7
Fried peppers with sea salt flakes	
Croquetas del día	8
Daily changing croquetas	
Croquetas de 100% jamón Ibérico 5J	10
100% Iberian ham croquetas	
Boquerones en vinagre	9
Pickled white anchovies, garlic, parsley and EVOO	
Anchoas de Santoña "Reserva Catalina"	36.5
Cantabrian salted anchovies in olive oil	

Starters to share

Ensalada de calabaza y queso de cabra (v)	10.5
Roasted pumpkin salad, goat's cheese and pickled beetroot	
Sopa de cebolla y ajo con Manchego (v)	12.5
Onion and garlic soup with Manchego	
Setas de temporada confitadas	16.5
Wild mushrooms on toast, garlic and egg yolk	
Pimiento en escabeche y corazón de atún	9.5
Red Pepper in escabeche, grated tuna heart and almonds	
Mojama laminada con hinojo encurtido	9.5
Air cured tuna sliced and pickled fennel	
Alubias con papada y berberechos	13.5
Beans stew with ibérico pork jowl and cockles	
Morcilla de Burgos con sepia	13.5
Spanish black pudding, cuttlefish and apple	

Mains to share

Arroz de pisto y flor de calabacín (ve)	26
Roasted vegetables rice with courgette flower (for 2)	
Atún encebollado Gadira con patata frita	40.5
Bluefin tuna sirloin stew with chips. Sustainably sourced, from the coast of Andalusia	
Bacalao a la Donostiarra	30
Cod with garlic and chili oil, spinach and EVOO mashed potatoes	
Gamba blanca al ajillo con huevos rotos	33
White wild prawns in garlic sauce, fried eggs and triple-cooked chips (for 2)	
Choco con papas	29
Andalucian cuttlefish stew and potatoes	
Canelón de carillera con setas y jamón 5J	31
Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J (for 2)	
Presa Ibérica 5J	18
100% 5J acorn fed Iberian pork shoulder (per 100g)	
Pierna de cordero lechal	62.5
Suckling lamb leg with baked potatoes gratin and confit onions (for 2)	

Sides

Ensalada trocadero con vinagreta de miel (v)	6
Round lettuce and honey dressing	
Patatas al horno (v)	5.5
Baby potatoes, garlic butter and rosemary	
Espinacas a la crema con garbanzos	6.5
Creamed spinach with chickpeas	
Ensalada de remolacha y Manchego (v)	7
Pickled beetroot, Manchego and radicchio	

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.

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