

# PIZARRO

BERMONDSEY STREET

## Pica pica

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

## To start

<b>Ensalada remolacha con ajo blanco</b> (ve)	8
Beetroot salad, almond sauce, orange and radicchio	
<b>Cogollos, Payoyo y pistacho</b> (v)	9
Baby gem salad with goat cheese and pistachio	
<b>Gamba roja con tomate de penjar</b>	14
Mediterranean raw red prawns, tomato and spicy oil	
<b>Berberechos en salsa verde</b>	18
Cockles in traditional Basque green sauce	
<b>Mejillones con mojo rojo</b>	10
Mussels in spicy sauce and coriander	
<b>Sepia la plancha, 5J Jamón, piñones y Oloroso</b>	16
Grilled cuttlefish, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce	

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

## Mains

<b>Arroz de setas, manzana y fino</b> (ve)	26
Wild mushroom rice, apple and fino sherry (for 2) add 3g of winter black truffle	7
<b>Atún de la Almadraba Gadira encebollado</b>	39
Bluefin tuna sirloin stew with chips, sustainably sourced during the spring, from the coast of Andalusia. Dependant on the tide and transparency of the Atlantic. Limited availability	
<b>Bacalao al pil pil</b>	29
Cod, pil pil sauce, parsley oil, spinach and potatoes	
<b>Gamba blanca al ajillo con huevos rotos</b>	25
White wild prawns in garlic sauce, fried eggs and triple-cooked chips	
<b>Fideuá en cazuela de sepia y gamba</b>	25
Creamy noodles with cuttlefish, prawns and aioli	
<b>Canelón de carillera con setas y jamón 5J</b>	30
Ox cheek cannelloni with confit seasonal mushrooms and jamón 5J add 3g of winter black truffle	7
<b>Presa Ibérica 5J</b>	17
100% 5J acorn fed Iberian pork shoulder (per 100g)	
<b>Pierna de cordero lechal</b>	60
Suckling lamb leg with baked potatoes gratin and confit onions (for 2)	
<b>Sides</b>	
<b>Ensalada trocadero con vinagreta de miel</b> (v)	5.5
Round lettuce and honey dressing	
<b>Patatas al horno</b> (v)	5
Baby potatoes, garlic butter and rosemary	
<b>Pimiento morrón asado al pilpil</b> (ve)	6.5
Roasted Spanish red bell peppers with pil pil sauce	
<b>Espinacas a la crema con garbanzos</b> (v)	6
Creamed spinach with chickpeas	