

# PIZZARRO

BERMONDSEY STREET

£65 group set menu

**100% Jamón Ibérico** 5J acorn fed

**Pan con tomate** (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

**Croquetas del día** Daily changing croquetas

**Padrón peppers** (ve) Fried peppers with sea salt flakes

**Gambas al ajillo** Wild white prawns with garlic and chilli

**Cogollos, Payoyo y pistacho** (v) Baby gem salad with goat cheese and pistachio

**Bacalao a la Donostiarra**

Cod in a traditional Basque sauce of garlic, chilli and vinegar

**Canelón de carrillera con setas**

Ox cheek cannelloni with confit seasonal mushrooms

**Ensalada trocadero con vinagreta de miel** (v)

Round lettuce and honey dressing

**Espinaca a la crema con garbanzo** (v)

Creamed spinach with chickpeas

**Gratén de patatas crujientes** (v)

Crunchy fried potato gratin

**Flan con nata**

Traditional Spanish caramel pudding and whipped cream

# PIZZARRO

BERMONDSEY STREET

£85 group set menu

**100% Jamón Ibérico** 5J acorn fed

**Pan con tomate** (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

**Croquetas de jamón** iberian ham croquetas

**Padrón peppers** (ve) Fried peppers with sea salt flakes

**Atún rojo Gadira encebollado con patatas** Bluefin tuna sirloin stew with chips

**Cogollos, Payoyo y pistacho** (v) Baby gem salad with goat cheese and pistachio

**Rape al pil-pil**

Monkfish, silky pil-pil sauce and pickled chillies

**Pollo relleno a la Catalana**

Whole free range chicken stuffed with minced meat, fruit and Brandy

**Ensalada trocadero con vinagreta de miel** (v)

Round lettuce and honey dressing

**Espinaca a la crema con garbanzo** (v)

Creamed spinach with chickpeas

**Gratén de patatas crujientes** (v)

Crunchy fried potato gratin

**Flan con nata**

Traditional Spanish caramel pudding and whipped cream