

# 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](mailto: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.