

# PIZZA RRO

BERMONDSEY STREET

## Pica pica

<b>Pan de masa madre</b> (ve)	4.5
Sourdough with EVOO	
<b>Aceitunas</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 100% jamón Ibérico 5J</b>	9.5
100% Iberian ham 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	

## Starters to share

<b>Ensalada remolacha con ajo blanco</b> (ve)	8
Beetroot salad, almond sauce, orange and radicchio	
<b>Espárrago blanco de Navarra</b> (ve)	10
White asparagus with spring herbs	
<b>Ensalada de coliflor</b> (v)	10
Cauliflower salad with idiazábal cheese dressing and black olives	
<b>Gamba roja con tomate de penjar</b>	14
Mediterranean raw red prawns, tomato and spicy oil	
<b>Mejillones con mojo rojo</b>	12
Mussels in spicy sauce and coriander	
<b>Alubias con papada y berberechos</b>	13
Beans stew with ibérico pork jowl and cockles	
<b>Morcilla de Burgos con sepia</b>	13
Spanish black pudding, cuttlefish and apple	

## Mains to share

<b>Arroz de alcachofas</b> (ve)	24
Artichoke rice with allada aioli (for 2)	
<b>Sirloin de atún Gadira</b>	39
Bluefin tuna sirloin stew with chips (for 2)	
Sustainably sourced, from the coast of Andalusia	
<b>Bacalao al pil pil</b>	29
Cod al pil pil, wild garlic oil, spinach and potatoes	
<b>Gamba blanca al ajillo con huevos rotos</b>	32
White wild prawns in garlic sauce, fried eggs and triple-cooked chips (for 2)	
<b>Fideuá en cazuela de sepia y gamba</b>	27
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 (for 2)	
<b>Presal 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)	

## Sides

<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	

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.