

## TAPAS STARTERS

<b>FLAME ROAST PEPPERS</b> 	600
Mahon cheese, basil leaves, truffle dressing	
<b>CROQUETAS (OF EITHER)</b>	750
Chicken or Beetroot or Spinach or Calamari	
<b>SPICY POTATOES</b> 	550
Patatas bravas	
<b>HUEVOS AL PLATO</b>	850
Broken eggs with morcilla or blue cheese with home potatoes	
<b>PORK BELLY TORREZNOS</b>	800
Spicy mango ali-oli	
<b>CHICKEN SKEWERS</b>	900
Mojo sauce, mix salad	
<b>CALAMARI</b>	800
Deep fried Calamari	
<b>CHICKEN WINGS</b>	HALF 850 / FULL 1600
Picazzo barbecue sauce / garlic asian sauce	
<b>COLD CUTS OF MEAT</b>	
Jamon	950
Chorizo	750
Lomo	900
<b>O. D CHEESES</b> 	
San Simon 900	Idiazabal 1000
Mahon 900	Manchego 950

## SALADS

<b>FRESH</b> 	650
Rocket leaves, cherry tomatoes, San Simon cheese	
<b>TUNA &amp; BETROOT</b>	1000
Guacamole, marcona dressing	
<b>POLLO Y AGUACATE SALAD</b>	900
Free range roast chicken, avocado, cherry tomatoes, mix leaves, sweet chili dressing	
<b>CHORIZO Y TOMATO SALAD</b>	1000
Chorizo, cherry tomatoes, red onions, basil leaves, sherry vinegar dressing	
<b>GRILL CAESAR</b>	900
Roast chicken, smoked beef flakes, bread croutons	
<b>HINOJO IDIAZABAL</b> 	1100
Roasted fennel, pickle oranges, Idiazabal shaves, baby spinach, roasted nuts, peanuts dressing	

CHOOSE EXTRA TOPPINGS OF:  
AVOCADO 150, TOMATO 150, CHICKEN 250, BEEF 250, CHEESE 250

## SOUPS


<b>GAZPACHO</b> 	650
Cold tomato Soup	
<b>BROCCOLI &amp; BLUE CHEESE</b> 	800
Creamy soup	
<b>GALICIAN SEAFOOD</b>	1100
Traditional saffron soup of octopus, calamari, seafood	

ALL OUR SOUPS ARE SEVED WITH GARLIC BREAD

## WRAPS/BURRITOS

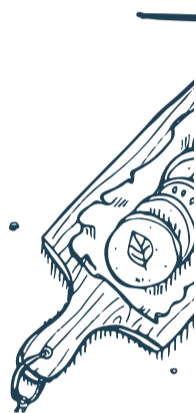
<b>VEGETERIAN</b> 	650
Pan fried vegetables, fried beans, guacamole and mole sauce	
<b>CHICKEN</b>	750
Pan fried vegetables, fried beans, guacamole and mole sauce	
<b>BEEF</b>	750
Pan fried vegetables, fried beans, guacamole and mole sauce	

ALL OUR WRAPS / BURRITOS ARE SERVED WITH FRIES

 Vegetarian Dish  
Our dishes may contain nuts or nut elements

## WATER

<b>CURED SALMON CARPACCIO</b>	800
Served with smoked tartar sauce and fresh leaves	
<b>GALICIAN OCTOPUS</b>	900
Pak choi, oranges, nuts	
<b>CALAMARI RAVIOLI</b>	1100
Cherry tomato and sage sauce	
<b>GRILLED CALAMARI</b>	1200
Served with pan fried black rice	
<b>PRAWNS PERNOD</b>	1800
Pernod sauce with Feta cheese, tarragon and a side of sultana rice	
<b>GRILLED SALMON</b>	1800
Served with grilled aubergine	
<b>PAN FRIED TILAPIA</b>	1300
Served with grilled kale, kale emulsion, tree-tomato water and garlic mash	
<b>FISH OF THE DAY</b>	1350
Served with carrots and orange puree, greens	



## PICAZZO PIZZETTAS

<b>C.C.R</b>	900
Cured ham, cherry tomato, rocket (tomato base)	
<b>C.T.M</b>	850
Chorizo, tomato, mahon cheese (tomato base)	
<b>B.P.R</b>	800
Broccoli, mushrooms & roasted nuts (white base)	

## CLASSICS

<b>CHICKEN PAELLA</b>	2PAX	4PAX	6PAX
Vegetables, Chicken	2800	5000	7000
<b>SEAFOOD PAELLA</b>			
Vegetables, Seafood	3200	6000	9000
<b>MIXED PAELLA</b>			
Vegetables, Chicken, Seafood	3000	5800	8700
<b>VEGETABLE PAELLA</b> 			
Flame roasted vegetables and nuts	2500	4800	6800
<b>* LAMB LEG</b>	3500		
<b>* SUCKLING PIG (COCHINILLO)</b>			
<b>WHOLE (ON ORDER ONLY)</b>		15000	
<b>QUARTER</b>		3500	

\* Served with a choice of mashed potatoes, potato wedges, fries, rice or salad

## THE PICAZZO \$20 BURGER



- 250g prime aged mince beef with bone marrow
- Mint and walnuts pesto
- Rocket and mizuna leaves
- Melted brie cheese
- Spicy wild berries chutney
- Crispy & smoked beef
- Truffle pickles gherkins
- 150g of smoked sweet corn & pili pili burger bun
- herbed hand cut fries



## SOIL

<b>PUMPKIN HUMMUS</b> 	600
Home made pumpkin pita bread with roasted pumpkin & chilli hummus	
<b>SWEET POTATO GNOCCHI</b> 	900
Spinach, nuts, romesco sauce	
<b>PENNE PASTA</b> 	900
Red vodka sauce and fresh basil	

## LAND

<b>FLAT IRON CHICKEN</b>	1400
Marinated chicken in mojo sauce with salmoriglio dressing served with rocket salad and fries	
<b>CALF LIVER</b>	1100
Grilled served with white wine and balsamic sauce with mashed potatoes	
<b>JACK DANIELS PORK RIBS</b>	1800
Served with wild berries chutney and herbed hand cut fries	
<b>BEEF FILLET</b>	1750
Grilled to your preference, served with a side of your choice	
<b>BEEF OSSOBUCO</b>	1100
Spanish grand ma style	
<b>SLOW COOKED PORK BELLY</b>	1700
Served with Asian sauce, mint coulis and mashed potatoes	
<b>LAMB STEW</b>	950
Traditional Kenyan lamb stew with creamy aromatic ugali and sautéed spinach	
<b>GRILLED LAMB CHOPS</b>	1750
Marinated in rosemary, thyme and dill served with truffle mash	
<b>PORK CHOPS</b>	1750
Served with Apple cider sauce, chives mash and grilled kale	
<b>PRIME AGED BEEF(G)</b>	200 300 500
Sirloin	2300 2800 3200
Rump Steak	2300 2800 3200
T Bone	N/A N/A 3800
Rib Eye	N/A N/A 3800

ADD A SAUCE OF:  
GREEN PEPPERCORN, MUSHROOM, CHIMICHURRI, BÉARNAISE 150

## SWEETS

<b>TORRIJA</b>	650
Served with Artisan ice cream	
<b>TIRAMISU</b>	650
Mama's recipe	
<b>PICAZZO CHEESE CAKE</b>	800
Basil & Lemon sauce	
<b>CHOCOLATE BROWNIE</b>	700
Served with home made ice cream	
<b>APPLE TART</b>	750
Served with Artisan Ice cream	
<b>CHURROS</b>	650
Served with Hot chocolate sauce	
<b>CREMA CATALANA</b>	650
Traditional Spanish custard made with vanilla cinnamon and lemon	

PRICES INCLUSIVE OF ALL APPLICABLE TAXES