

JOSÉ PIZARRO

ACADEMICIAN'S ROOM

Fried Marcona Spanish almonds <i>(ve)</i>	6
Sourdough with José's extra virgin olive oil <i>(ve)</i>	5
Gordal olives stuffed with orange <i>(ve)</i>	6

Fried padron peppers with sea salt flakes <i>(ve)</i>	8
Jamón Ibérico, 5J 100% acorn-fed	16/32 <small>(30g/60g)</small>
Pan con tomate <i>(ve)</i>	7
Selection of 100% 5J charcuterie, breadsticks	15

Octopus carpaccio, salpicón dressing, coriander	14
Baby gem salad, Idiazábal cheese dressing, hazelnuts, capers <i>(v)</i>	10
Chorizo cooked in red wine with quince	12.5
Cheese selection, picos, compote, quince <i>(v)</i>	16

DESSERTS

Chocolate flan, whipped cream	6
Basques cheesecake, blueberry compote	11
Home-made ice cream and sorbets	6.5

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.