JOSÉ PIZARRO

Royal Academy of Arts

£55

Selection of 100% 5J charcuterie, breadstick
Pan con tomate *(ve)*

Baby gem salad, Idiazabal cheese dressing, hazelnuts, and capers (v)
Spinach and Manchego croquetas
Fried padrón peppers with sea salt fakes *(ve)*

Baked spinach cannelloni with béchamel, raisins and Manchego cheese *(v)*
Chickpeas stew, chorizo and morcilla

Round lettuce, honey dressing *(v)*
Patatas bravas (v)

Turrón flan

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.

JOSÉ PIZARRO

Royal Academy of Arts

£65

Jamón Ibérico
5J Cinco Jotas 100% acorn-fed
Pan con tomate *(ve)*
100% Iberian ham croquetas

Chorizo cooked in red wine with quince
Octopus carpaccio, salpicon dressing, coriander

Ox cheek and mash
Baked seasonal squashes, pisto, pumpkins seeds, chilli dressing (ve)

Round lettuce, honey dressing
Patatas bravas *(v)*

Turrón flan

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