

JOSÉ PIZARRO

Happiest
Holidays
at the José Pizarro Group



Festive Season 2026



Pizarro Restaurant

04

194 Bermondsey St, London, SE1 3TQ

reservations@pizarrorestaurant.com | 0207 378 94 55

Lolo by José Pizarro

08

102 Bermondsey St, London, SE1 3UB

reservations@lologyjp.com | 020 3148 9624

The Swan Inn

12

2 Hare Lane, Claygate, Esher, Surrey, KT10 9BS

reservations@jptheswaninn.com | 01372 462582

Festive Hampers

16

www.shop.josepizarro.com

Catering & Private Events

20

We can deliver events across London, the UK, and beyond.
Your venue. Your vision. Our hospitality.

Christmas is one of my favourite times of year.

It is a time for eating well, drinking good wine and, most importantly, getting people together around the table.

Whether you are planning a big Christmas party, a long lunch with friends, a family celebration or looking for something special to take home, we have plenty to keep the festive season going.

Across Pizarro, Lolo and The Swan Inn, each of our restaurants has its own way of celebrating Christmas; from Spanish feasting and lively lunches to long dinners, private parties and festive gatherings.

And if you would rather bring a little bit of José Pizarro home, our Christmas hampers are filled with some of the things I love to eat and drink at this time of year.

So, however you are celebrating,
we look forward to welcoming you.

Merry Christmas,
José



Pizarro Restaurant

194 Bermondsey St, London, SE1 3TQ
reservations@pizarrorestaurant.com | 0207 378 94 55

Christmas is a time for getting together, and Pizarro is the perfect setting for celebrating with friends, family or colleagues.

From intimate gatherings to larger festive parties, our spaces can be tailored to suit your plans, whether you're looking for a private room or exclusive use of the restaurant.



PIZARRO

This Christmas, Pizarro brings a festive taste of Spain to the table. Our Christmas menus are designed for sharing, with three options to suit different celebrations, from relaxed gatherings to something a little more special.

70 | 90 | 110 per person

Groups, 8+
Private Dining Room, 10
Exclusive Hire : Seated 95 /
Standing 110



70

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes and EVOO

Manchego
Cured sheep's milk cheese served with quince paste

Croquetas de espinacas y queso (v)
Spinach and manchego croquetas

Padrón peppers (ve)
Fried peppers with sea salt flakes

Oreja frita con mojo rojo
Crispy fried pig's ear served with a spicy Canarian mojo sauce

Calabaza, manchego, chilli y miel (v)
Roasted pumpkin, manchego cheese, sage, chilli and honey dressing

Calamar relleno en su tinta
Stuffed squid with cuttlefish, chilli and fresh herbs, served with squid ink sauce

Cazuela de apionabo y champiñones (v)
Comforting celeriac and wild mushroom casserole

Zarzuela de pescado y marisco
Traditional, rich seafood and fish stew cooked in a clay pot

Col lombarda, cava y chilli (ve)
Braised red cabbage cooked with cava and chilli

Patata al caliu (v)
Jacket potato served with mint allioli

Zanahoria rustida (ve)
Roasted carrots, pickled onion

Empanada de manzana
Warm apple pastry pie, ginger ice cream

90

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes and EVOO

Tabla de charcuteria 5J
100% Ibérico charcuterie selected by Cinco Jotas

Croquetas gamba al ajillo
Prawn and garlic croquetas

Padrón peppers (ve)
Fried peppers with sea salt flakes

Oreja frita con mojo rojo
Crispy fried pig's ear served with a spicy Canarian mojo sauce

Calabaza, manchego, chilli y miel (v)
Roasted pumpkin, manchego cheese, sage, chilli and honey dressing

Calamar relleno en su tinta
Stuffed squid with cuttlefish, chilli and fresh herbs, served with squid ink sauce

Guiso de garbanzos, chorizo y morcilla
Rich chickpea stew, chorizo and Spanish black pudding

Cazuela de apionabo y champiñones (v)
Comforting celeriac and wild mushroom casserole

Pata de cordero al horno
Slow-roasted lamb leg served with its natural juices

Col lombarda, cava y chilli (ve)
Braised red cabbage cooked with cava and chilli

Patata al caliu (v)
Jacket potato served with mint allioli

Zanahoria rustida (ve)
Roasted carrots, pickled onion

Flan de turrón
Almond nougat caramel custard

110

Pan con tomate (ve)
Toasted bread, garlic, Catalan tomatoes and EVOO

Jamón Ibérico
100% 5J acorn-fed Iberian ham

Croquetas de jamón ibérico 100% 5J
100% Iberian ham croquetas

Padrón peppers (ve)
Fried peppers with sea salt flakes

Oreja frita con mojo rojo
Crispy fried pig's ear served with a spicy Canarian mojo sauce

Calabaza, manchego, chilli y miel (v)
Roasted pumpkin, manchego cheese, sage, chilli and honey dressing

Piquillo relleno de bacalao
Sweet piquillo peppers stuffed with salted cod

Guiso de garbanzos, chorizo y morcilla
Rich chickpea stew, chorizo and Spanish black pudding

Zarzuela de pescado y marisco
Traditional, rich seafood and fish stew cooked in a clay pot

Pata de cordero al horno
Slow-roasted lamb leg served with its natural juices

Col lombarda, cava y chilli (ve)
Braised red cabbage cooked with cava and chilli

Patata al caliu (v)
Jacket potato served with mint allioli

Zanahoria rustida (ve)
Roasted carrots, pickled onion

Flan de turrón
Nougat crème caramel



Lolo by José Pizarro

102 Bermondsey St, London, SE1 3UB
reservations@lolobyjp.com | 020 3148 9624

Christmas is a time for getting together, and Lolo is the perfect setting for celebrating with friends, family or colleagues.

From intimate gatherings to larger festive parties, our space is made for bringing people together, with a lively setting for Christmas lunches, dinners and celebrations.



Lolo

by JOSÉ PIZARRO

This Christmas, Lolo brings a lively taste of Spain to the table. Our Christmas menus are made for sharing, with festive dishes and plenty to enjoy together, whether you're gathering with friends, family or colleagues.

60 | 80 per person

Groups, 8+
Exclusive Hire:
Seated 40 / Standing 65



60

FOR THE TABLE

Sourdough *(ve)*

José Pizarro's extra virgin olive oil

Manchego cheese

Cured sheep's milk cheese served with quince paste

Gildas *(ve)*

Pintxo with Gordal olives and pickles

A LITTLE MORE

Pumpkin salad *(v)*

Roasted pumpkin, Manchego cheese, sage, chilli and honey dressing

Chorizo al vino

Chorizo in red wine, quince

Carrots and requesón *(v)*

Charred baby carrots, homemade fresh cheese, hazelnuts

THE BIGGER PLATES

Ox cheeks, mashed potatoes

Slow-cooked ox cheeks in red wine, mashed potatoes

Spinach cannelloni *(v)*

Baked spinach cannelloni with béchamel, raisins and Manchego cheese

DESSERT

Flan de turrón

Almond nougat caramel custard

80

FOR THE TABLE

Pan con tomate *(ve)*

Toasted bread, garlic, Catalan tomatoes, EVOO

Charcuterie board with breadsticks

100% Ibérico charcuterie selected by Cinco Jotas

Classic devilled egg

Cantabrian salt-cured anchovy

A LITTLE MORE

Carrots and requesón *(v)*

Charred baby carrots, homemade fresh cheese, hazelnuts

Octopus carpaccio

Salpicón dressing, coriander

Chickpea stew

Chorizo, black pudding

THE BIGGER PLATES

Roasted lamb leg

Milk-fed lamb leg with lamb jus

Stuffed squid

Stuffed squid with cuttlefish, chilli and fresh herbs, served with squid ink sauce

DESSERT

Flan de turrón

Almond nougat caramel custard



The Swan Inn

2 Hare Lane, Claygate, Esher, Surrey, KT10 9BS
reservations@jptheswaninn.com | 01372 462582

Christmas is a time for getting together, and The Swan is the perfect setting for celebrating with friends, family or colleagues.

From intimate gatherings to larger festive parties, our spaces can be tailored to suit your plans, whether you're looking for a relaxed Christmas gathering, a private celebration or exclusive use of the pub.



JOSÉ PIZARRO

THE SWAN INN

This Christmas, The Swan brings a festive feel to the table. Our Christmas menus are made for sharing, with seasonal dishes and plenty to enjoy together, whether you're gathering with friends, family or colleagues.

45 | 60 per person

Private Dining Room, 20

Exclusive Hire:

Seated 40 / Standing 100

Full Venue Hire : 150

Heated Garden | Guest Rooms



45

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and EVOO

Manchego

Cured sheep's milk cheese served with quince paste

Croquetas de espinacas y queso (v)

Spinach and Manchego croquetas

Tortilla (v)

Spanish omelette, caramelised onions, crisps

Boquerones en vinagre

Pickled white anchovies, garlic, parsley, EVOO

Panceta de cerdo asada

Slices of slow-roasted pork belly with herbs, garlic and crisp crackling

Ensalada verde (v)

Green salad, honey vinaigrette, radish, fennel

Patatas al horno (v)

Garlic and rosemary roasted potatoes

Flan de turrón

Almond nougat caramel custard

60

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and EVOO

Paleta ibérica 100% 5J

100% acorn-fed 5J Ibérico shoulder

Croquetas de jamón ibérico 100% 5J

100% Iberian ham croquetas

Boquerones en vinagre

Pickled white anchovies, garlic, parsley, EVOO

Tortilla (v)

Spanish omelette, caramelised onions, crisps

Guiso de garbanzos, chorizo y morcilla

Rich chickpea stew, chorizo and Spanish black pudding

Pata de cordero al horno

Slow-roasted lamb leg served with its natural juices

Ensalada verde (v)

Green salad, honey vinaigrette, radish, fennel

Patatas al horno (v)

Garlic and rosemary roasted potatoes

Flan de turrón

Almond nougat caramel custard



Festive Hampers

www.shop.josepizarro.com

Bring a little bit of José Pizarro
home this Christmas.

Our online shop is filled with Spanish favourites, festive treats and carefully selected gifts, perfect for sharing or sending to someone special.



El Aperitivo de Navidad

Spanish Aperitivo Hamper - 78.5

Perfect for relaxed pre-dinner drinks, Christmas gatherings or sharing with friends and family.

- El Ilusionista Verdejo
- Fuet Bastonet
- Cinco Jotas Caña de Lomo de Bellota 100% Ibérico
- Queso Manchego DOP
- Perelló Flaked Salt Olive Oil Crackers
- José Pizarro Olives & Pickles
- Chocolate-Dipped Orange



La Mesa de Navidad

Christmas Hamper - 95

From José Pizarro Cava and Jamón to Manchego, this is a celebration of the flavours that make Christmas in Spain so special.

- José Pizarro Cava Gran Reserva Brut Nature
- Cinco Jotas Jamón Ibérico de Bellota 100% Ibérico
- Queso Manchego DOP
- Parra Membrillo Untable
- José Pizarro Picos
- José Pizarro Olives & Pickles
- Alemany Turrón Blando de Almendra
- Chocolate-Covered Orange



La Mesa del Mar

Spanish Seafood Hamper - 104

This hamper is made for relaxed Christmas gatherings and long lunches shared with family and friends.

- Pazo de San Mauro Albariño
- Los Peperetes Sardinillas in Olive Oil
- Conservas Catalina Smoked Anchovy Fillets
- Perelló Flaked Salt Olive Oil Crackers
- José Pizarro Pitted Gordal Olives
- Ortiz Tuna in Olive Oil
- Chocolate Dipped Orange
- La Brujula Mussels in Pickled Sauce Nº24



La Sobremesa de Navidad

Christmas Sharing Hamper - 98

The perfect selection for settling in around the table and enjoying a little longer.

- Carlos I Gran Reserva
- Alejandro Chorizo Picante
- Bastonet Extra
- Perelló Flaked Salt Olive Oil Crackers
- Perelló Salted Marcona Almonds
- Casa Eceiza Cigarillos de Tolosa
- José Pizarro Olives & Pickles
- Chocolate Dipped Orange

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La Despensa de Navidad

Spanish Pantry Hamper - 111

Perfect for sharing over Christmas, this hamper brings together everything you need for a relaxed Spanish.

- Conde San Cristóbal
- Alejandro Chorizo Picante
- Señorío de Montanera Salchichón de Bellota 100% Ibérico
- José Pizarro Picos
- Cinco Jotas Caña de Lomo de Bellota 100% Ibérico
- Queso Manchego DOP
- Perelló Marcona Almonds
- Orange & Chocolate



Visit José's Pantry and discover a selection of Spanish favourites, from Cinco Jotas Jamón Ibérico and charcuterie to cava, wine, olive oil, preserves and festive gift hampers.

Everything you need to bring a little taste of Spain to your Christmas table; or find a gift for someone special.

www.shop.josepizarro.com

Catering & Private Events

We can deliver events across London, the UK, and beyond.
Your venue. Your vision. Our hospitality.

Let us bring the party to you.

Whether you're planning a Christmas party at the office, a private celebration at home or a larger festive event, our team can bring the food, drinks and hospitality to your chosen space.

From bespoke menus to full event planning, we'll take care of the details and make your Christmas celebration one to remember.



Planning your Christmas celebration?

Speak with our team to find out more about our Christmas menus, group dining, private events, catering and festive celebrations.

We'll help you find the right option for your plans and make sure everything is taken care of.

josepizarro.com

jpevents@josepizarro.com

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