

JOSÉ
PIZARRO

Royal Academy of Arts

£50

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

Spicy prawn fritters, lemon aioli
Spinach and Manchego croquetas
Fried padrón peppers with sea salt flakes (ve)

Baked spinach cannelloni with béchamel, raisins
and Manchego cheese (v)
Hake in a tradicional sweet pepper and garlic sauce

Round lettuce, honey dressing (v)
Roasted stem broccoli, mojo verde (ve)

Chocolate flan, whipped cream

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

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£60

Jamón Ibérico

5J Cinco Jotas 100% acorn-fed

Pan con tomate (ve)

100% Iberian ham croquetas

Baby gem salad, Idiazábal cheese dressing, hazelnuts, and capers (v)

Octopus carpaccio, salpicon dressing, coriander

5J 100% acorn-fed Iberian pork shoulder, confit t piquillo pepper

Baked seasonal squashes, pisto, pumpkins seeds, chilli dressing (ve)

Round lettuce, honey dressing

Roasted stem broccoli, mojo verde (ve)

Patatas bravas (v)

Basque cheesecake, blueberries

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