

JOSÉ PIZARRO

BROADGATE CIRCLE

Pica Pica to start

Almendras (ve)	5
Marcona Spanish almonds	
Gordales rellenas de naranja (ve)	5
Gordal olives stuffed with orange	
Pan de masa madre (ve)	4.5
Sourdough with EVOO	
Tabla de quesos (v)	8/15.5
Cheese selection, picos, pear compote and quince	
Tabla de embutidos 5J	11/20
Morcón, salchichón, lomo and picos	
100% Jamón Ibérico	14.5/29
5J acorn fed (30g/60g)	
Pan con tomate (ve)	6
Toasted bread, garlic, Catalan tomatoes and EVOO	
Boquerones en vinagre	8.5
Pickled white anchovies, garlic, parsley and EVOO	
Padrón peppers (ve)	6.5
Fried peppers with sea salt flakes	
Croquetas del día	7.5
Daily changing croquetas	
100% Croquetas de jamón Ibérico 5J	9.5
Jamón Ibérico 5J croquetas	
Buñuelos de gambas	12.5
Spicy prawn fritters with lemon allioli	
Anchoas de Santoña "Reserva Catalina"	35
Cantabrian salted anchovies in olive oil	
Coca escalivada with Monte Enebro (v)	8.5
Flat bread with roasted red pepper, aubergine, shallot and goats cheese	

*Please ask for **today's special** tapas

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Tapas to follow

Ensalada de tomate (ve)	12
Tomato salad, salmorejo, black olives and basil	
Ensalada de cogollo (v)	9.5
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
Patatas bravas (v)	7
Triple fried potatoes, brava sauce and allioli	
Tortilla de patatas (v)	9
Spanish omelette, caramelised onions and potatoes	
Tartar de Atún Gadira	16
Bluefin tuna loin tartare, chilli, lime and coriander	
Mejillones con mojo rojo	12
Mussels in spicy sauce and coriander	
Gambas al ajillo	18
Grilled prawns coated with garlic oil and parsley	
Mollete sepia y allioli	7
Black bao bun, sautéed cuttlefish and allioli	
Chorizo al vino	11.5
Slow cooked chorizo in red wine with quince	
JP mini burgers	10.5
Beef, 5J Jamón, Manchego, piquillo peppers and allioli	
Pluma Ibérica 5J	18
5J acorn fed 100% Ibérico pork (per 100g)	
Dessert to finish	
Flan con nata	5
Baked custard with whipped cream	
Churros con chocolate	6.5
Fried churros and dark chocolate	
<i>Cream Matusalem, Gonzáles Byass, Jerez</i>	16
Tarta de queso Vasca	11
Basque cheesecake with blueberries	
<i>Moscatel, Marco Fabio Ontañon, Rioja</i>	8.5

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.