

JOSÉ PIZARRO

ROYAL ACADEMY OF ARTS

Pica Pica to start

- Aceituna gordal rellena de naranja (ve)** 4
Gordal olives stuffed with orange 76.8kcal
- Almendras fritas (ve)** 5
Fried Marcona Spanish almonds 320kcal
- Pan de masa madre (ve)** 4.5
Sourdough with Pizarro extra virgin olive oil 936kcal

Traditional tapas

- Jamón Ibérico** 15/29
100% 5J acorn fed (30g/60g) 107/214kcal
- Pan con tomate (ve)** 6
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil 370kcal
- Boquerones en vinagre** 8
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil 232kcal
- Buñuelos de gamba** 12.5
Spicy prawns fritters with lemon allioli 773.5 kcal
- Chorizo al vino** 10
Slow cooked chorizo in red wine with quince 682kcal
- Ensaladilla rusa con atún** 9.5
Potato salad with carrots, confit tuna belly 682kcal
- Tabla de embutidos 5J** 10.5/20
Morcón, salchichón, lomo and picos 196/392kcal
- Tabla de quesos (v)** 8/15
Cheese selection, picos, pear compote and quince 295/590kcal

Salads

- Ensalada de cogollo (v)** 8
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers 595kcal
- Espárragos con huevo y migas de pan de ajo (v)** 10
White asparagus from Navarra with egg and garlic breadcrumbs 411.33kcal

Bigger tapas dishes

- Huevos a la Flamenca (v)** 6.5
Tomato, pepper, and aubergine spiced stew with egg 492.7kcal
- Guisantes frescos, habas y menta (ve)** 11.5
Seasonal green peas, broad beans and mint 277.85kcal
- Pulpo con parmentier de allada y picada de 5J Jamón** 12.5
Octopus with paprika parmentier, 100% Jamón and pine nuts 399.31kcal
- Langostinos al ajillo** 17
White wild prawns with chilli and garlic oil 295kcal
- Tostada de patatera, queso y miel** 6.5
Sobrasada from Extremadura with Mahón cheese on toast with honey 703kcal
- Chuletitas de cordero lechal empanadas con yogur** 10.5
Suckling lamb ribs breaded with yogurt sauce 447.21kcal
- Presal Ibérica 5J marinada** 18
Marinated 5J 100% acorn fed Ibérico pork with confit peppers (100g) 640kcal

'Adults need around 2000 kcal a day'

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.