

# JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

## Tapas

<b>Aceituna gordal rellena de naranja</b> (ve) Gordal olives stuffed with orange 76.8kcal	<b>4</b>
<b>Almendras fritas</b> (ve) Fried Valencian almonds 320kcal	<b>4</b>
<b>Pan de masa madre</b> (ve) Sourdough with Pizarro extra virgin olive oil 936kcal	<b>4.5</b>
<b>Boquerones en vinagre</b> Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil 92kcal	<b>8</b>
<b>Tabla de embutidos 5J</b> Morcón, salchichón, lomo and picos 188/376kcal	<b>10.5/20</b>
<b>Tabla de quesos</b> (v) Cheese selection, picos, pear compote and quince 257/514kcal	<b>8/15</b>

## Something sweet

<b>Chocolate, sal y aceite</b> Chocolate pot, salt and Pizarro extra virgin olive oil 1068kcal	<b>6</b>
<b>Natillas de azafrán con peras</b> Saffron custard, pear confit and crumble 374kcal	<b>6.5</b>
<b>Tarta de Santiago de Peter</b> Peter's almond tart, raisins and px ice-cream 1064kcal	<b>8</b>
<b>Tarta de queso Vasca</b> Basque cheesecake with strawberries 440.5kcal	<b>8.5</b>
<b>Tarta de manzana y almendras</b> Apple and almond tart 606kcal	<b>7</b>
<b>Trufas de chocolate</b> Chocolate truffles 400kcal	<b>4.5/6unts</b>

A discretionary 13.5% service charge will be added. VAT at standard rate