

# JOSÉ PIZARRO

BROADGATE CIRCLE

## Pica Pica to start

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

<b>Ensalada remolacha con ajo blanco (ve)</b>	8
Beetroot salad, almond sauce, orange and radicchio	
<b>Espinacas a la crema con garbanzos (v)</b>	5
Creamed spinach with chickpeas	
<b>Pisto, huevo frito y Manchego (v)</b>	9.5
Roasted vegetables, fried egg and grated sheep cheese	
<b>Patatas bravas (v)</b>	7
Triple fried potatoes, brava sauce and allioli	
<b>Tortilla de patatas (v)</b>	9
Spanish omelette, caramelised onions and potatoes	
<b>Pulpo a la plancha</b>	16
Grilled octopus, creamy potato, egg white caviar	
<b>Gambas al ajillo</b>	18
Grilled prawns coated with garlic oil and parsley	
<b>Mollete sepia y allioli</b>	7
Black bao bun, sautéed cuttlefish and allioli	
<b>Chorizo al vino</b>	11.5
Slow cooked chorizo in red wine with quince	
<b>JP mini burgers</b>	10.5
Beef, 5J Jamón, Manchego, piquillo peppers and allioli	
<b>Pluma Ibérica 5J</b>	18
5J acorn fed 100% Ibérico pork (per 100g)	

## Dessert to finish

<b>Tarta de chocolate y caramelo</b>	8.5
Salted caramel and chocolate tart with vanilla ice cream and crumbles	
<b>Churros con chocolate</b>	6.5
Fried churros and dark chocolate	
<i>Cream Matusalem, Gonzáles Byass, Jerez</i>	16
<b>Tarta de queso Vasca</b>	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.