

JOSÉ PIZZARRO

BROADGATE CIRCLE

Please ask for **today's special tapas*

Pica Pica to start

Almendras (ve)	5
Marcona Spanish almonds	
Gordales rellenas de naranja (ve)	5
Stuffed gordal olives with orange, oregano and salt	
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	
Croquetas de jamón Ibérico	9.5
Jamón 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	

*Join us for our **Bottomless Saturday** lunch.*

Booking recommended (12:00-17:00)

*Visit **José's online shop** and discover our range of curated hamper and gift sets.*

Tapas to follow

Ensalada remolacha con ajo blanco (ve)	8
Beetroot salad, almond sauce, orange and radicchio	
Cogollos, Payoyo y pistacho (v)	9
Baby gem salad with goat cheese and pistachio	
Pisto, huevo frito y Manchego (v)	9.5
Roasted vegetables, fried egg and grated sheep cheese	
Patatas bravas (v)	7
Triple fried potatoes, brava sauce and allioli	
Tortilla de patatas (v)	9
Spanish omelette, caramelised onions and potatoes	
Pulpo a la plancha	16
Grilled octopus, creamy potato, egg white caviar	
Gambas al ajillo	18
Grilled prawns coated with garlic oil and parsley	
Mollete de Pringá	7
Andalusian steamed bun with pork, chicken and beef	
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	17
5J acorn fed 100% Ibérico pork (per 100g)	

Dessert to finish

Churros con chocolate	6.5
Fried churros and dark chocolate	
<i>Cream Matusalem, Gonzáles Byass, Jerez</i>	15.5
Tarta de queso Vasca	11
Basque cheesecake with blueberries	
<i>Moscatel, Marco Fabio Ontanon, Rioja</i>	8
Chocolate, sal y aceite	5.5
Chocolate pot, Maldon salt, EVOO	
<i>Pedro Ximénez 1827, Osborne</i>	7

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.