

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

Cold tapas

Pan de masa madre (ve)	3.5
Sourdough with Pizarro extra virgin olive oil	
Aceituna gordal rellena de naranja (ve)	3.5
Gordal olives stuffed with orange	
Almendras fritas (ve)	3.5
Fried Valencian almonds	
Jamón Ibérico	14/27
100% 5J acorn fed (30g/60g)	
Tabla de embutidos 5J	9.5/18
Morcón, salchichón, lomo and picos	
Tabla de quesos (v)	7/13
Cheese selection, picos, pear compote and quince	
Boquerones en vinagre	7
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
Ensaladilla rusa	7.5
Potato salad with carrots, confit tuna and pickles	
Ensalada de cogollo (v)	7
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
Ensalada de calabaza (ve)	7
Pumpkin salad, orange and basil	
Trucha asalmonada ahumada	10
Smoked sea trout, radish, watercress and salmon roe	

Hot tapas

Pan con tomate (ve)	5.5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
Pisto y huevo escalfado (v)	6
Slow cooked aubergine, peppers and poached egg	
Estofado de lentejas y col rizada frita (ve)	6
Lentil stew and fried kale	
Buñuelos de gambas	11
Spicy prawn fritters with lemon allioli	
Tostada de sobrasada, queso y miel	7.5
Sobrasada and Mahón cheese on toast with honey	
Pulpo y romesco	14
Octopus and dry romesco vinaigrette with creamy potato and garlic chips	
Gambas al ajillo	13
Wild white prawns with garlic and chilli	
Bacalao a la llauna	11
Cod in a traditional Catalan sauce with sautéed baby spinach	
Chorizo al vino	8.5
Slow cooked chorizo in red wine with quince	
Merluza en salsa verde	11
Hake with green sauce, peas, asparagus and clams	
Presa Ibérica 5J marinada	16
Marinated 5J 100% acorn fed Ibérico pork with confit peppers (100g)	

Book our beautiful private dining room housed in an elegant ante-room to the Senate Room. Available for groups from 10 to 14 covers.

If you wish to view the room please speak to our manager on site.