

JOSÉ PIZARRO

BROADGATE CIRCLE

Cold tapas

Almendras fritas (ve)	3.5
Fried valencian almonds	
Aceitunas marinadas (ve)	3.5
House marinated Spanish olives	
Pan de masa madre (ve)	3.5
Sourdough with Pizarro extra virgin olive oil	
Jamón Ibérico	14/27
100% 5J acorn fed (30g/60g)	
Pan con tomate (ve)	5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
Boquerones en vinagre	7
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
Ensalada de tomate Feo (ve)	7
Tomato salad, salmorejo dressing, black olives and basil	
Empedrat de lentesjas	6
Cold lentil salad with fried handmade bread, coriander and tuna belly	
Tartar de Pluma Ibérica 5J y sus botánicos	14.5
Iberian Pluma tartare with sage and salicornia	
Tabla de quesos (v)	7.5/14.5
Cheese selection, picos, pear compote and quince	
Tabla de embutidos 5J	9.5/18
Morcón, salchichón, lomo and picos	

Hot tapas

Padrón peppers (ve)	6
Fried peppers with sea salt flakes	
Croquetas del día	6.5
Croquetas of the day	
Croquetas de jamón Ibérico	8.5
100% 5J acorn fed jamón croquetas	

Patatas bravas (v)	5
Triple fried potatoes, brava sauce and allioli	
Tortilla de patatas (v)	7.5
Spanish omelette, caramelised onions and potatoes	
Coca escalivada with Montenebro (v)	7.5
Flat bread with roasted red pepper, aubergine and shallot	
Buñuelos de gambas	11
Spicy prawn fritters with lemon allioli	
Gambas a la plancha con majao	14.5
Grilled wild white prawns with herb sauce	
Pulpo y romesco	14
Octopus and dry romesco vinaigrette with creamy potatoes and garlic chips	
Almejas con 5J Jamón Ibérico	10.5
Clams with white wine sauce	
Chorizo al vino	8.5
Slow cooked chorizo in red wine with quince	
JP burger	8
100g beef patty, 5J Jamón, Manchego, confit peppers and allioli	
Presa ibérica 5J	16
5J 100% acorn fed ibérico pork (per 100g)	

Desserts

Crema catalana	4.5
Saffron	
<i>Cream Matusalem, Gonzáles Byass, Jerez</i>	12
Tarta de queso Vasca	7.5
Basque cheesecake with strawberries	
<i>Moscatel, Jorge Ordóñez, Málaga</i>	10