

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
Orange stuffed gordal olives	
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
Potatoes, carrots and mayonnaise salad with confit tuna and pickles	
Ensalada de cogollo (v)	7
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
Ensalada de tomate (ve)	7
Tomato salad, salmorejo dressing, black olives and basil	
Empedrat de lentejas (ve)	4.5
Lentil salad with sherry vinaigrette	
Trucha asalmonada ahumada	10
Smoked sea trout, radish, watercress and salmon roe	
Tartar de Pluma Ibérica 5J y sus botánicos	14.5
Iberian Pluma tartare with sage and salicornia	

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	
Buñuelos de gambas	11
Spicy prawn fritters with lemon allioli	
Tostada de sobrasada, queso y miel	7.5
Sobrasada, Mahón cheese and honey toast	
Pulpo y romesco	14
Octopus and dry romasco vinaigrette with creamy potato and garlic chips	
Gambas al ajillo	13
Wild white prawns with garlic and chilli	
Bacalo 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	
Puerros quemados	11
Confit leeks in burnt butter and Catalina Reserva salted anchovy	
Merluza en salsa verde	11
Hake with green sauce and peas	
Presa Ibérica 5J marinada	16
Marinated 5J 100% acorn fed ibérico pork with confit peppers (100g)	