

JOSÉ PIZARRO

ROYAL ACADEMY OF ARTS

Pica Pica to start

Aceituna gordal rellena de naranja (ve)	4
Gordal olives stuffed with orange 76.8kcal	
Almendras fritas (ve)	5
Fried Marcona Spanish almonds 320kcal	
Pan de masa madre (ve)	4.5
Sourdough with Pizarro EVOO 321kcal	
Tabla de embutidos 5J	10.5/20
Morcón, salchichón, lomo and picos 196/392kcal	
Tabla de quesos (v)	8/15
Cheese selection, picos, pear compote and quince	
295/590kcal	

Traditional tapas

100% Jamón Ibérico	15/29
5J acorn fed (30g/60g) 107/214kcal	
Pan con tomate (ve)	6
Toasted bread, garlic, Catalan tomatoes and EVOO 370kcal	
Crema de champiñón (ve)	6
Wild mushroom cream with pickled mushrooms 180kcal	
Boquerones en vinagre	8
Pickled white anchovies, garlic, parsley and EVOO 232kcal	
Anchoas de Santoña "Reserva Catalina"	35
Cantabrian salted anchovies in olive oil 195kcal	
Buñuelos de gamba	12.5
Spicy prawns fritters with lemon allioli 773.5 kcal	
Chorizo al vino	10
Slow cooked chorizo in red wine with quince 682kcal	
Ensaladilla rusa con atún	9.5
Potato salad with carrots, confit tuna belly 682kcal	

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Salads

Ensalada de remolacha (v)	10.5
Pickled beetroot salad with Payoyo cheese sauce, radicchio and orange segments 187kcal	
Ensalada de cogollo (v)	8
Baby gem salad, Idiazábal cheese, hazelnuts and capers 595kcal	

Bigger tapas dishes

Huevos a la Flamenca (v)	6.5
Tomato, pepper, and aubergine spiced stew with egg 492.7kcal	
Zanahorias con requesón (v)	7
Baby carrots with fresh cheese and garlic breadcrumbs 158kcal	
Mollete de Pringá	7
Andalusian steamed bun with pork, chicken and beef 330kcal	
Pulpo con parmentier y 5J Jamón	12.5
Octopus with paprika parmentier, 100% Jamón and pine nuts 399.31kcal	
Tortilla de patata (v)	7.5
Spanish omelette with confit onion 330kcal	
Gambas al ajillo	19
Wild white prawns coated with garlic oil and parsley 260kcal	
Presa Ibérica 5J marinada	18
Marinated 5J 100% acorn fed Ibérico pork with confit peppers (100g) 640kcal	

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'Adults need around 2000 kcal a day'

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.