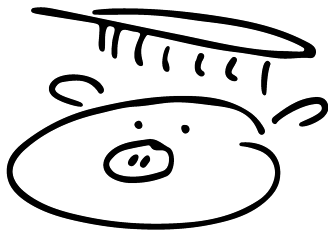


JOSÉ PIZARRO

BROADGATE CIRCLE



*Please ask for **today's special tapas**

Pica Pica to start

Almendras fritas (ve)	4
Fried Valencian almonds	
Gordales rellenas de naranja (ve)	4
Stuffed gordal olives with orange, oregano and salt	
Pan de masa madre (ve)	4
Sourdough with Pizarro extra virgin olive oil	
Jamón Ibérico	14/27
100% 5J acorn fed (30g/60g)	
Pan con tomate (ve)	5.5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil	
Boquerones en vinagre	7.5
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	
Padrón peppers (ve)	6.5
Fried peppers with sea salt flakes	
Croquetas del día	7
Daily changing croquetas	
Croquetas de jamón Ibérico	9
100% 5J acorn fed jamón croquetas	
Buñuelos de gambas	12
Spicy prawn fritters with lemon allioli	
Coca escalivada with Monte Enebro (v)	8
Flat bread with roasted red pepper, aubergine, shallot and goats cheese	
Tabla de quesos (v)	8/15.5
Cheese selection, picos, pear compote and quince	
Tabla de embutidos 5J	10/19
Morcón, salchichón, lomo and picos	

Tapas to follow

Ensalada de cogollo (v)	8
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers	
Pisto, huevo frito y queso Manchego (v)	9
Roasted vegetables, fried egg and grated sheep cheese	
Patatas bravas (v)	6.5
Triple fried potatoes, brava sauce and allioli	
Tortilla de patatas (v)	8
Spanish omelette, caramelised onions and potatoes	
Gambas al ajillo	18
Grilled prawns coated with garlic oil and parsley	
Mejillones con mojo rojo	9.5
Mussels in spicy sauce and coriander	
Calamar encebollado	16
Grilled squid with caramelised onions, parsley allioli and almonds	
Chorizo al vino	10.5
Slow cooked chorizo in red wine with quince	
JP mini burgers	10
Beef, 5J Jamón, Manchego, piquillo peppers and allioli	
Pluma Ibérica 5J	17
5J 100% acorn fed Ibérico pork (per 100g)	

Dessert to finish

Natillas, galleta y almendras	5
Custard, shortbread and almonds	
<i>Cream Matusalem, Gonzáles Byass, Jerez</i>	13
Tarta de queso Vasca	8
Basque cheesecake with blueberries	
<i>Moscatel, Jorge Ordóñez, Málaga</i>	7.5
Chocolate, sal y aceite	5
Chocolate pot, Maldon salt, Extra Virgin olive oil	
<i>Pedro Ximénez 1827, Osborne</i>	5.75

Join us for our **Bottomless Saturday** lunch with croquetas and 5J Presa.
Booking recommended (11:30-17:00)