

## PICA PICA

Fried Marcona almonds (ve)	6.5
Gordal olives stuffed with orange (ve)	6
Sourdough with José's extra virgin olive oil (ve)	5
Fried olives stuffed with Manchego cheese	14.5
Pan con tomate (ve)	7.5
5J Ibérico charcuterie selection	15
Jamón Ibérico, 5J 100% acorn-fed	16/32 <small>(30g/60g)</small>
Spinach and Manchego croquetas (v)	9
100% 5J Ibérico ham croquetas	11
Spicy prawn fritters, lemon allioli	13.5
Fried padrón peppers with sea salt flakes (ve)	8

## STARTERS

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers (v)	11
Tomato salad, salmorejo, basil, black olives	9.5
Octopus carpaccio, salpicón dressing, coriander	14
Chorizo cooked in red wine with quince	12.5

## MAINS

Slow cooked leeks, cauliflower cream, almonds (v)	16
Baked spinach cannelloni with béchamel, raisins and Manchego cheese (v)	19
Hake in a traditional sweet pepper and garlic sauce	28
5J 100% acorn-fed Iberian pork shoulder, confit piquillo pepper, roasted potatoes	19.5 <small>(per 100g)</small>
White wild prawns, garlic, chilli oil, fried eggs and triple cooked chips	33

## SIDES

Patatas bravas (v)	8
Round lettuce, honey dressing (v)	7.5
Roasted carrots, thyme, honey (v)	6

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.

JOSÉ  
PIZARRO

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KEEPER'S HOUSE