

KEEPER'S HOUSE

By José Pizarro

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
- Pan con tomate (ve) 7.5
- 5J Ibérico charcuterie selection 15
- Jamón Ibérico, 5J 100% acorn-fed (30g/60g) 16/32
- Spinach and Manchego croquetas (v) 9
- 100% 5J Ibérico ham croquetas 11
- Fried padrón peppers with sea salt flakes (ve) 8

STARTERS

- Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers (v) 11
- Cuttlefish meatballs, squid ink sauce, mojo verde 17.5
- Chorizo cooked in wine with quince 12.5

MAINS

- Roasted cauliflower, mojo rojo, coriander 18 (ve)
- White wild prawns, garlic, chilli oil, fried eggs and triple cooked chips 33
- Lamb ragu, EVOO mash potato, Manchego cheese 21
- 5J 100% acorn-fed Iberian pork shoulder, confit piquillo pepper, roasted potatoes 19.5 per 100G

SIDES

- Chickpeas in sobrasada 9
- Spinach, raisins (ve) 7
- Roasted carrots, thyme, honey (v) 6