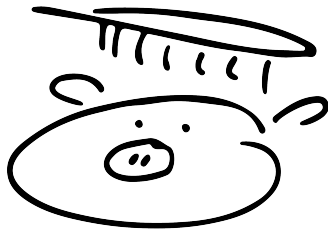


JOSÉ PIZARRO

BROADGATE CIRCLE



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

Pica Pica to start

Almendras (ve)

Marcona Spanish almonds

Gordales rellenas de naranja (ve)

Stuffed gordal olives with orange, oregano and salt

Pan de masa madre (ve)

Sourdough with Pizarro extra virgin olive oil

Jamón Ibérico

100% 5J acorn fed (30g/60g)

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Boquerones en vinagre

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil

Padrón peppers (ve)

Fried peppers with sea salt flakes

Croquetas del día

Daily changing croquetas

Croquetas de jamón Ibérico

100% 5J acorn fed jamón croquetas

Buñuelos de gambas

Spicy prawn fritters with lemon allioli

Anchoas de Santoña "Reserva Catalina"

Cantabrian salted anchovies in olive oil

Coca escalivada with Monte Enebro (v)

Flat bread with roasted red pepper, aubergine, shallot and goats cheese

Tabla de quesos (v)

Cheese selection, picos, pear compote and quince

Tabla de embutidos 5J

Morcón, salchichón, lomo and picos

Tapas to follow

Ensalada de cogollo (v)

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Pisto, huevo frito y queso Manchego (v)

Roasted vegetables, fried egg and grated sheep cheese

Patatas bravas (v)

Triple fried potatoes, brava sauce and allioli

Tortilla de patatas (v)

Spanish omelette, caramelised onions and potatoes

Gambas al ajillo

Grilled prawns coated with garlic oil and parsley

Mejillones con mojo rojo

Mussels in spicy sauce and coriander

Pulpo a la plancha con crema de patata y pimentón

Grilled octopus, creamy potato, egg white caviar and paprika

Chorizo al vino

Slow cooked chorizo in red wine with quince

JP mini burgers

Beef, 5J Jamón, Manchego, piquillo peppers and allioli

Pluma Ibérica 5J

5J 100% acorn fed Ibérico pork (per 100g)

Dessert to finish

Natillas, galleta y almendras

Custard, shortbread and almonds

Cream Matusalem, Gonzáles Byass, Jerez

Tarta de queso Vasca

Basque cheesecake with blueberries

Moscatel, Jorge Ordóñez, Málaga

Chocolate, sal y aceite

Chocolate pot, Maldon salt, Extra Virgin olive oil

Pedro Ximénez 1827, Osborne

Join us for our **Bottomless Saturday** lunch with croquetas and 5J Presa.

Booking recommended (11:30-17:00)