

# JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

## Cold tapas

|  |        |
|--|--------|
| <b>Pan de masa madre (ve)</b>  | 3.5    |
| Sourdough with Pizarro extra virgin olive oil                            |        |
| <b>Aceituna gordal rellena de naranja (ve)</b>                           | 3.5    |
| Orange stuffed gordal olives   |        |
| <b>Almendras fritas (ve)</b>   | 3.5    |
| Fried valencian almonds  |        |
| <b>Jamón Ibérico</b>   | 14/27  |
| 100% 5J acorn fed (30g/60g)  |        |
| <b>Tabla de embutidos 5J</b>   | 9.5/18 |
| Morcón, salchichón, lomo and picos                                       |        |
| <b>Tabla de quesos (v)</b>   | 7/13   |
| Cheese selection, picos, pear compote and quince                         |        |
| <b>Boquerones en vinagre</b>   | 7      |
| Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil |        |
| <b>Ensaladilla rusa</b>  | 7.5    |
| Potatoes, carrots and mayonnaise salad with confit tuna and pickles      |        |
| <b>Ensalada de cogollo (v)</b>   | 7      |
| Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers          |        |
| <b>Ensalada de calabaza (ve)</b>   | 7      |
| Pumpkin salad, orange and basil  |        |
| <b>Trucha asalmonada ahumada</b>   | 10     |
| Smoked sea trout, radish, watercress and salmon roe                      |        |

## Hot tapas

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| <b>Pan con tomate (ve)</b>   | 5.5 |
| Toasted bread, garlic, catalan tomatoes and Pizarro extra virgin olive oil |     |
| <b>Pisto y huevo escalfado (v)</b>   | 6   |
| Slow cooked aubergine, peppers and poached egg                             |     |
| <b>Estofado de lentejas y col rizada frita (ve)</b>                        | 6   |
| Lentil stew and fried kale   |     |
| <b>Buñuelos de gambas</b>  | 11  |
| Spicy prawn fritters with lemon allioli                                    |     |
| <b>Tostada de sobrasada, queso y miel</b>                                  | 7.5 |
| Sobrasada, Mahón cheese and honey toast                                    |     |
| <b>Pulpo y romesco</b>   | 14  |
| Octopus and dry romasco vinaigrette with creamy potato and garlic chips    |     |
| <b>Gambas al ajillo</b>  | 13  |
| Wild white prawns with garlic and chilli                                   |     |
| <b>Bacalo a la llauna</b>  | 11  |
| Cod in a traditional Catalan sauce with sautéed baby spinach               |     |
| <b>Chorizo al vino</b>   | 8.5 |
| Slow cooked chorizo in red wine with quince                                |     |
| <b>Merluza en salsa verde</b>  | 11  |
| Hake with green sauce, peas, asparagus and clams                           |     |
| <b>Presalmonada 5J marinada</b>  | 16  |
| Marinated 5J 100% acorn fed ibérico pork with confit peppers (100g)        |     |