

# JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

## Tapas

<b>Aceituna gordal rellena de naranja</b> (ve) Gordal olives stuffed with orange 76.8kcal	<b>5</b>
<b>Almendras fritas</b> (ve) Fried Valencian almonds 320kcal	<b>5</b>
<b>Pan de masa madre</b> (ve) Sourdough with Pizarro extra virgin olive oil 936kcal	<b>4.5</b>
<b>Boquerones en vinagre</b> Pickled white anchovies, garlic, parsley, EVOO 92kcal	<b>8.5</b>
<b>100% Jamón Ibérico 5J</b> acorn fed (30g/60g) 107/214kcal	<b>14.5/29</b>
<b>Tabla de embutidos 5J</b> Morcón, salchichón, lomo and picos 188/376kcal	<b>11/20</b>
<b>Tabla de quesos</b> (v) Cheese selection, picos, pear compote and quince 257/514kcal	<b>8/15.5</b>

## Something sweet

<b>Mousse de chocolate con higos</b> Chocolate mousse with fresh figs and crumble	<b>7.5</b>
<b>Flan con fresas de temporada</b> Crème caramel with strawberries 580kcal	<b>7</b>
<b>Tarta de Santiago de Peter</b> Peter's almond tart, raisins and px ice-cream 1064kcal	<b>8.5</b>
<b>Tarta de queso Vasca</b> Basque cheesecake with blueberries 490kcal	<b>11</b>
<b>Torrija con helado</b> Spanish style toast, cinnamon ice cream and almond 510kcal	<b>8.5</b>
<b>Ahogado</b> Espresso with PX ice cream 283kcal	<b>6</b>
<b>Helado del día</b> Ice cream of the day 230kcal	<b>6</b>
<b>Sorbete del día</b> Sorbet of the day 150kcal	<b>6</b>
<b>Trufas de chocolate</b> Chocolate truffles 400kcal	<b>4.5/6unts</b>

A discretionary 13.5% service charge will be added. VAT at standard rate