

# JOSÉ PIZARRO

## ROYAL ACADEMY OF ARTS

### Pica Pica to start

**Aceituna gordal rellena de naranja (ve)** 4

Gordal olives stuffed with orange 76.8kcal

**Almendras fritas (ve)** 4

Fried Valencian almonds 320kcal

**Pan de masa madre (ve)** 4.5

Sourdough with Pizarro extra virgin olive oil 936kcal

**Jamón Ibérico** 15/29

100% 5J acorn fed (30g/60g) 107/214kcal

**Pan con tomate (ve)** 6

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil 370kcal

**Boquerones en vinagre** 8

Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil 232kcal

**Buñuelos de gamba** 12.5

Spicy prawns fritters with lemon allioli 773.5 kcal

**Tostada de patatera, queso y miel** 6.5

Sobrasada from Extremadura with Mahón cheese on toast with honey 703kcal

**Chorizo al vino** 10

Slow cooked chorizo in red wine with quince 682kcal

**Tabla de embutidos 5J** 10.5/20

Morcón, salchichón, lomo and picos 196/392kcal

**Tabla de quesos (v)** 8/15

Cheese selection, picos, pear compote and quince 295/590kcal

### Tapas to follow

**Ensalada de cogollo (v)** 8

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers 595kcal

**Ensalada de tomate con Salmorejo (v)** 8

Tomato salad with tomato, bread, extra virgin olive oil and garlic dressing 567kcal

**Huevos a la Flamenca (v)** 6.5

Tomato, pepper, and aubergine spiced stew with egg 492.7kcal

**Calabaza asada, naranja y semillas (ve)** 7

Roasted butternut squash, orange and seeds 400kcal

**Ensaladilla rusa con gamba roja del Mediterráneo** 9.5

Potato salad with carrots, confit tuna, pickles and marinated uncooked Mediterranean red shrimp 635kcal

**Merluza en salsa verde** 14

Hake in a parsley sauce with extra virgin olive oil mash and peas 876kcal

**Langostinos al ajillo** 17

White wild prawns with chilli and garlic oil 295kcal

**Canelón de pollo y jamón 5J** 12

Chicken canelón and Iberian ham 5J 426kcal

**Presal Ibérica 5J marinada** 18

Marinated 5J 100% acorn fed Ibérico pork with confit peppers (100g) 640kcal

'Adults need around 2000 kcal a day'

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.