

JOSÉ PIZZAERO

BROADGATE CIRCLE

Pica Pica to start

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|---|----------------|
| Almendras (ve) | 5 |
| Marcona Spanish almonds | |
| Gordales rellenas de naranja (ve) | 5 |
| Stuffed gordal olives with orange, oregano and salt | |
| Pan de masa madre (ve) | 4.5 |
| Sourdough with EVOO | |
| Tabla de quesos (v) | 8/15.5 |
| Cheese selection, picos, pear compote and quince | |
| Tabla de embutidos 5J | 11/20 |
| Morcón, salchichón, lomo and picos | |
| 100% Jamón Ibérico | 14.5/29 |
| 5J acorn fed (30g/60g) | |
| Pan con tomate (ve) | 6 |
| Toasted bread, garlic, Catalan tomatoes and EVOO | |
| Boquerones en vinagre | 8.5 |
| Pickled white anchovies, garlic, parsley and EVOO | |
| Padrón peppers (ve) | 6.5 |
| Fried peppers with sea salt flakes | |
| Croquetas del día | 7.5 |
| Daily changing croquetas | |
| Croquetas de jamón Ibérico | 9.5 |
| Jamón croquetas | |
| Buñuelos de gambas | 12.5 |
| Spicy prawn fritters with lemon allioli | |
| Anchoas de Santoña "Reserva Catalina" | 35 |
| Cantabrian salted anchovies in olive oil | |
| Coca escalivada with Monte Enebro (v) | 8.5 |
| Flat bread with roasted red pepper, aubergine, shallot and goats cheese | |

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

Visit **José's online shop** and discover our range of curated gift sets and Spanish wines

Tapas to follow

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| Ensalada remolacha con ajo blanco (ve) | 8 |
| Beetroot salad, almond sauce, orange and radicchio | |
| Cogollos, Payoyo y pistacho (v) | 9 |
| Baby gem salad with goat cheese and pistachio | |
| Pisto, huevo frito y Manchego (v) | 9.5 |
| Roasted vegetables, fried egg and grated sheep cheese | |
| Patatas bravas (v) | 7 |
| Triple fried potatoes, brava sauce and allioli | |
| Tortilla de patatas (v) | 9 |
| Spanish omelette, caramelised onions and potatoes | |
| Pulpo a la plancha | 16 |
| Grilled octopus, creamy potato, egg white caviar | |
| Gambas al ajillo | 18 |
| Grilled prawns coated with garlic oil and parsley | |
| Mollete de Pringá | 7 |
| Andalusian steamed bun with pork, chicken and beef | |
| Chorizo al vino | 11.5 |
| Slow cooked chorizo in red wine with quince | |
| JP mini burgers | 10.5 |
| Beef, 5J Jamón, Manchego, piquillo peppers and allioli | |
| Pluma Ibérica 5J | 17 |
| 5J acorn fed 100% Ibérico pork (per 100g) | |

Dessert to finish

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|---|------------|
| "Tarta de amor" JP x Balvenie (for 2) | 8.5 |
| Salted caramel and chocolate tart with vanilla ice cream and crumbles | |
| Churros con chocolate | 6.5 |
| Fried churros and dark chocolate | |
| <i>Cream Matusalem, Gonzáles Byass, Jerez</i> | 16 |
| Tarta de queso Vasca | 11 |
| Basque cheesecake with blueberries | |
| <i>Moscatel, Marco Fabio Ontañon, Rioja</i> | 8.5 |

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.