

# JOSÉ PIZARRO

ROYAL ACADEMY OF ARTS

## Cold tapas

<b>Pan de masa madre (ve)</b>	4
Sourdough with Pizarro extra virgin olive oil <small>936kcal</small>	
<b>Aceituna gordal rellena de naranja (ve)</b>	4
Gordal olives stuffed with orange <small>76.8kcal</small>	
<b>Almendras fritas (ve)</b>	4
Fried Valencian almonds <small>320kcal</small>	
<b>Jamón Ibérico</b>	14/27
100% 5J acorn fed (30g/60g) <small>107/214kcal</small>	
<b>Tabla de embutidos 5J</b>	10/19
Morcón, salchichón, lomo and picos <small>188/376kcal</small>	
<b>Tabla de quesos (v)</b>	7.5/14
Cheese selection, picos, pear compote and quince <small>257/514kcal</small>	
<b>Boquerones en vinagre</b>	7.5
Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil <small>92kcal</small>	
<b>Ensaladilla rusa</b>	8
Potato salad with carrots, confit tuna and pickles <small>682kcal</small>	
<b>Ensalada de cogollo (v)</b>	7.5
Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers <small>595kcal</small>	
<b>Ensalada de tomate con Salmorejo (v)</b>	7.5
Tomato salad with tomato, bread, extra virgin olive oil and garlic dressing <small>567kcal</small>	

## Hot tapas

<b>Pan con tomate (ve)</b>	5.5
Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil <small>16kcal</small>	
<b>Huevos a la Flamenca (v)</b>	6
Tomato, pepper, and aubergine spiced stew with egg <small>492.7kcal</small>	
<b>Judias negras de Tolosa con piparra y romesco (ve)</b>	6.5
Black beans from Tolosa with pickled green chilli and almond sauce <small>426kcal</small>	
<b>Buñuelos de bacalao</b>	12
Cod fritters and parsley allioli <small>307kcal</small>	
<b>Tostada de sobrasada, queso y miel</b>	8
Sobrasada and Mahón cheese on toast with honey <small>941kcal</small>	
<b>Chorizo al vino</b>	9
Slow cooked chorizo in red wine with quince <small>844kcal</small>	
<b>Calamar a la plancha con crema de patata, 5J Jamón, piñones y Oloroso</b>	15
Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce <small>742.8kcal</small>	
<b>Merluza en salsa verde</b>	11
Hake, asparagus and peas in green sauce <small>876.2kcal</small>	
<b>Langostinos al ajillo</b>	16
White wild prawns with chilli and garlic oil <small>295kcal</small>	
<b>Canelón de pollo y jamón 5J</b>	11
Chicken canelón and Iberian ham 5J <small>426kcal</small>	
<b>Presal Ibérica 5J marinada</b>	17
Marinated 5J 100% acorn fed Ibérico pork with confit peppers (100g) <small>640kcal</small>	

Book our beautiful private dining room housed in an elegant ante-room to the Senate Room. Available for groups from 10 to 14 covers. If you wish to view the room please speak to our manager on site.