

JOSÉ
PIZARRO

Royal Academy of Arts

£50

Jamón Ibérico

5J Cinco Jotas 100% acorn-fed

Pan con tomate *(ve)*

Spicy prawn fritters, lemon aioli

Spinach and Manchego croquetas

Fried padrón peppers with sea salt flakes *(ve)*

Baked spinach cannelloni with béchamel, raisins
and Manchego cheese *(v)*

Hake in salsa Verde

Round lettuce, honey dressing *(v)*

Roasted carrots thyme, honey

Chocolate flan, whipped cream

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.

JOSÉ
PIZARRO

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£60

Jamón Ibérico

5J Cinco Jotas 100% acorn-fed

Pan con tomate *(ve)*

100% Iberian ham croquetas

Baby gem salad, Idiazábal cheese dressing, hazelnuts, and capers *(v)*

Tomato salad, salmorejo, basil, black olives

Octopus carpaccio, salpicon dressing, coriander

5J 100% acorn-fed Iberian pork shoulder, confit t piquillo pepper

Slow cooked leeks, cauliflower cream, almonds *(v)*

Round lettuce, honey dressing

Roasted carrots, thyme, honey

Patatas bravas *(v)*

Basque cheesecake, strawberries

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