

# José Pizarro

## PLATOS FRIOS cold tapas...

Jamón Ibérico 100%, 5J, acorn fed Hand sliced & cave aged for 3 years	(30g/60g) 14/27
Fried Valencian almonds (v)	3.5
House marinated Spanish olives (v) Oregano, olive oil & black pepper	3.5
Pan con tomate (v) Catalan tomatoes, garlic, olive oil & toasted bread	5.5
Sourdough & JP olive oil (v)	3
Ensalada verde de la huerta (v) Greens, radish, herbs & blood orange	5.5
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	7
Tabla de embutidos Iberian chorizo, 5J salchichón, 5J lomo & pico	14
	small ~ big
Tabla de quesos (v) Cheese selection, picos, pear compote & quince	7 ~ 13

## PLATOS CALIENTES hot tapas...

Padrón peppers (v) Maldon salt	6
Croquetas del día Daily changing croquetas	6.5
Croquetas de Jamón Iberian ham	8
Patata brava (v) Brava sauce & allioli	5.5
Tortilla de patatas (v) Spanish potato omelette	7.5
Pulpo Octopus, pimentón de la Vera & potato cream	11
Gambas a la plancha & Majao Coriander, parsley, garlic & lemon	12
Mini JP beef burger 5J Jamón, brioche bun, Abuelo cheese, peppers & allioli	10
Pluma Ibérica 100% 5J, acorn fed Served with pimientos	14

## POSTRES something sweet...

Chocolate pot Olive oil & salt PX Venerable VORS, Osborne, Jerez 17% 50ml 11.5	4	Tarta de queso Cheesecake & raspberry Moscatel, Jorge Ordóñez, Málaga 10% 50ml	7
			10

Please notify a member of staff if you have an allergy, or ask for further allergen information

A discretionary service charge of 12.5% will be added to your bill. VAT at standard rate.