

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
Gordal olives (ve) Filled with orange	3.5
Pan con tomate (v) Catalan tomatoes, garlic, olive oil & toasted bread	5.5
Sourdough & JP extra virgin olive oil (v)	3
Green salad (ve) Honey vinaigrette & fresh herbs	5
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	7
	small ~ big
Tabla de quesos (v) Cheese selection, picos, pear compote & quince	7 ~ 13

PLATOS CALIENTES hot tapas...

Padrón peppers (v) Maldon salt	6
Black squid ink & prawns croquetas	7
Spicy chicken croquetas	6.5
Patatas bravas (v) Triple fried potatoes, brava sauce & allioli	5.5
Tortilla de patatas (v) Spanish potato omelette	7.5
Gambas con majado de hierbas Wild white prawns, coriander, parsley, garlic & lemon	12
Iberian pork cheeks Pumpkin purée	12
Hake salsa verde, parsley & peas	12
Arroz mixto (for 2) Mixed chicken-seafood & saffron paella	28

POSTRES something sweet...

Chocolate pot Extra Virgin Olive oil & salt	4.5	Tarta de queso Cheesecake & raspberry	7
PX Venerable VORS, Osborne, Jerez 50ml	11.5	Moscatel, Jorge Ordóñez, Málaga 50ml	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.