

# 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
Chorizo al vino Slow cooked chorizo in red wine	8.5
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.