

# José Pizarro

## PLATOS FRIOS

cold tapas...

Jamón Ibérico 100%, 5J, acorn fed Carved & cave aged for 3 years	14/27 (30g/60g)
Fried Valencian almonds (ve)	3.5
House marinated Spanish olives (ve)	3.5
Pan con tomate (ve) Catalan tomatoes, garlic, olive oil & toasted bread	5
Sourdough (ve) With JP extra virgin olive oil	3.5
Tomato salad (ve) Salmorejo dressing, black olives & basil	7
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
Tabla de embutidos 5J morcón, 5J salchichón, 5J lomo & pico	7.5 ~ 14

## PLATOS CALIENTES

hot tapas...

Padrón peppers (ve) Fried peppers & sea salt flakes	6
5J Jamón Ibérico croquetas	8.5
Croquetas del día	6.5
Patatas bravas (v) Triple fried potatoes, brava sauce & allioli	5
Tortilla de patatas (v) Spanish omelette, caramelised onions & potatoes	7.5
Grilled asparagus & Romesco (v) Fried egg & Manchego	7.5
Spicy praws fritters Lemon allioli	11
Pulpo and dry romesco vinaigrette Octopus, potatoes & greens	14
Chorizo al vino & quince Slow cooked chorizo in red wine	8.5
Moruno marinated pork ribs Moorish marinated pork ribs	13
Grilled pluma Ibérica 5 Confit piquillo peppers	12.5

## POSTRES

something sweet...

Crema catalana Saffron	4.5	Tarta de queso Cheesecake & strawberries	7.5
Cream Matusalem, Gonzáles Byass, Jerez 50ml	12	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.