

# 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
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	7
Pan con tomate (ve) Catalan tomatoes, garlic, olive oil & toasted bread	5
Sourdough bread (ve) With JP extra virgin olive oil	3.5
Tomato salad (ve) Salmorejo dressing, black olives & basil	7
Empedrat de lleties Cold lentil salad with fried handmade bread, coriander & tuna belly	6
	small ~ big
Tabla de quesos (v) Cheese selection, picos, pear compote & quince	7 ~ 13
Tabla de embutidos 5J cured presa, 5J salchichón, 5J lomo & picos	9.5 ~ 18

## 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
Coca Escalivada with Montenebro (v) Roasted red pepper, aubergine & shallot	7.5
Spicy prawns fritters Lemon allioli	11
Wild white prawns a la plancha Majao verde	13
Pulpo & dry romesco vinaigrette Octopus, potatoes & greens	14
Clams with 5J Jamón Ibérico White wine sauce	10.5
Chorizo al vino & quince Slow cooked chorizo in red wine	8.5
JP beef burger 100g beef patty, 5J Jamón, Manchego, confit peppers & allioli	8
Presa Ibérica 5J 100% acorn fed Ibérico pork	16 (per 100g)

## 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.