

# 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 extra virgin olive oil (v)	3
Tomato salad (ve) Salmorejo vinaigrette, black olives & basil	8
Boquerones en vinagre Pickled white anchovies, garlic, parsley & olive oil	7
	small ~ big
Tabla de embutidos Iberian chorizo, 5J salchichón, 5J lomo & pico	7.5 ~ 14
	small ~ big
Tabla de quesos (v) Cheese selection, picos, pear compote & quince	7 ~ 13

## POSTRES something sweet...

Chocolate pot	4.5
Extra Virgin Olive oil & salt	
PX Venerable VORS, Osborne, Jerez 50ml	11.5

## PLATOS CALIENTES hot tapas...

Padrón peppers (v) Maldon salt	6
Black squid ink & prawn croquetas	7
Spicy chicken croquetas	6.5
Patata brava (v) Triple fried potatoes, brava sauce & allioli	5.5
Tortilla de patatas (v) Spanish potato omelette	7.5
Pulpo and dry romesco vinaigrette Octopus, potatoes & cavolo nero	14
Gambas al ajillo Prawns, chilli, garlic & extra virgin olive oil	13
Costillas de cerdo Marinated pork ribs in moorish seasonings	13
JP beef burger 5J Jamón, brioche bun, Abuelo cheese, peppers & allioli	10
Presas Ibérica 100% 5J, acorn fed Baby potatoes & piquillo peppers	16
Seafood & chicken arroz (serve 2)	28

Seasonal fruit tart	6
Crema Catalana, vanilla ice cream & honeycomb Tintilla de Rota, Finca Moncloa, Cádiz 50ml	10

Tarta de queso	7
Cheesecake & raspberry 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.