

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	
Croquetas del día Daily changing croquetas	6.5	
Croquetas de Jamón Iberian ham	8	
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 con majado de hierbas 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 pepper	16	

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.