

# José Pizarro

## PLATOS FRIOS cold tapas...

Jamón Ibérico 100%, 5J, acorn fed Hand sliced & cave aged for 3 years	(30g/60g) 13/25
Fried Valencian almonds (v)	3
House marinated Spanish olives (v) Oregano, olive oil & black pepper	3
Pan con tomate (v) Catalan tomatoes, garlic, olive oil & toasted bread	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	6
	small ~ big
Tabla de embutidos Iberian chorizo, 5J salchichón, 5J lomo & pico	6.5 ~ 12
	small ~ big
Tabla de quesos (v) Cheese selection, picos, pear compote & quince	6.5 ~ 12

## PLATOS CALIENTES hot tapas...

Padrón peppers (v) Maldon salt	5
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 Octopus, pimentón de la Vera & potato cream	9.5
Gambas con majado de hierbas Wild white prawns, coriander, parsley, garlic & lemon	13
JP beef burger 5J Jamón, brioche bun, Abuelo cheese, peppers & allioli	10
Pluma Ibérica 100% 5J, acorn fed Served with peppers	13

## POSTRES something sweet...

Chocolate pot Extra Virgin Olive oil & salt PX Venerable VORS, Osborne, Jerez 17% 50ml 11.5	4.5	Tarta de queso Cheesecake & raspberry Moscatel, Jorge Ordóñez, Málaga 10% 50ml	7
---	-----	--	---

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.