

JOSÉ PIZARRO

Events & Private Hire



by José Pizarro

José Pizarro is widely regarded as the Godfather of Spanish cuisine in the UK.

Born in Extremadura, Spain, he has spent more than two decades championing authentic Spanish food in London through his acclaimed restaurants, bestselling cookbooks, and television appearances.

Renowned for his ingredient-led cooking and warm hospitality, José has become one of the most influential figures in bringing the flavours and traditions of Spain to the UK.





01. Events & Private Hire

We bring people together through bold flavours, seasonal ingredients, and a style of dining made for sharing.

From intimate dinners to large-scale celebrations, our team delivers seamless events with warmth, precision, and personality. Whether it's a wedding, birthday, corporate gathering, or private party, we create memorable experiences tailored to every occasion.

From relaxed family feasts to elegant banquets for more than 200 guests, our catering and event planning services are designed to make hosting effortless.

Whether at home, in the office, or at a unique venue, we take care of every detail so you can focus on celebrating.





02. Skewers



Chorizo al vino, quince skewer (M)

Chicken skewer (M)

Lamb skewer (M)

Chistorra skewer (M)

Moorish lamb skewer (M)

Baby potatoes, mojos(trans) (V)

Patatas bravas skewer (V)

Octopus, potato skewer (F)

Gilda, anchovy (F)

Gilda, white anchovy (F)

Vegan gilda (V)

(M) - Meat | (F) - Fish | (V) - Veg



03. Fried Bites



Jamón croquetas (M)

Prawn, squid ink croquetas (F)

Cod fritters, parsley allioli (F)

Prawn fritters, lemon allioli (F)

Monkfish nuggets, saffron allioli (F)

Spinach, Manchego croquetas (V)

Stuffed olives, Manchego (V)



04. Tartlets



Galician beef, parsnip purée (M)

Presa, salchichón tartare, parmentier (M)

Mojama, pear, almond (F)

Smoked salmon, yoghurt, roe, dill (F)

Parmentier, baby gem, caviar Riofrío (F)

Spicy crab, pomelo (F)

Tuna tartare, piquillo ketchup (F)

Mushroom, black truffle (V)

Pickled aubergine, Idiazábal cheese (V)

(M) - Meat | (F) - Fish | (V) - Veg



05.

Small Bites



Morcilla de Burgos, piquillo, quail egg (M)

Cod skin, salmon, yoghurt, roe, dill (F)

Baby potato, sour cream, caviar (F)

Tortilla (V)

Baby gem, Idiazábal, capers, hazelnuts (V)

Red chicory, orange, capers, Manchego (V)

(M) - Meat | (F) - Fish | (V) - Veg



06. Desserts



Churros, chocolate

Chocolate pot, biscuit

Chocolate pot, toast

Flan, whipped cream

Almond, lemon, raisin cake

Buñuelos, cream

Buñuelos, chocolate

Tarta de Santiago, figs, cream

Crema catalana

Chocolate truffle, PX

Basque cheesecake

Saffron custard, pear, crumble



06. Locations

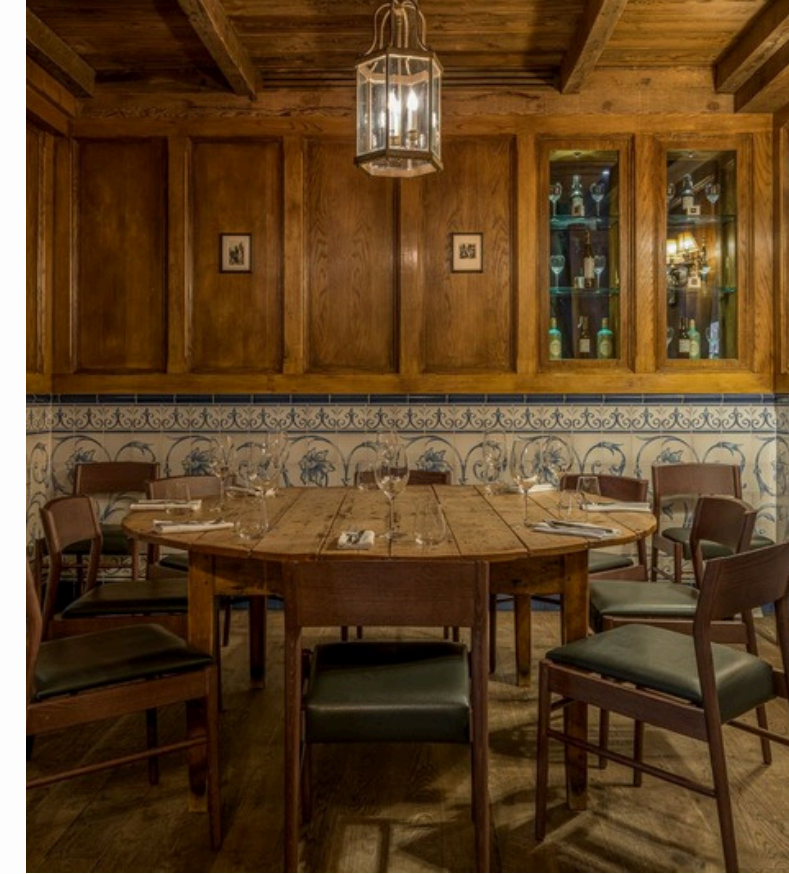
Pizarro

194 Bermondsey Street London, SE1
3TQ

Spanish cooking at its most refined. Rooted in tradition and guided by exceptional produce, José Pizarro's menus showcase the depth and diversity of Spain's culinary heritage through thoughtful, contemporary dishes. Every plate is crafted with precision, celebrating authentic flavours while offering a truly memorable dining experience.

Full hire: 95 seated / 100 standing

Semi-private dining room: 11 seated



Lolo

102 Bermondsey St,
London SE1 3UB

Relaxed, vibrant, and full of flavour. Lolo captures the energy of modern Spanish dining with bold dishes, generous sharing plates, and a playful approach to food. From first bite to last, it's a celebration of great ingredients, lively conversation, and the joy of eating together.

Full hire: 40 seated / 80 standing



Swan Inn

2 Hare Ln, Claygate,
Esher KT10 9BS

A quintessential British pub with José Pizarro's signature touch. Nestled in the heart of the countryside, The Swan Inn combines seasonal British produce with Spanish flair, creating dishes that are both comforting and distinctive. Expect warm hospitality, carefully curated wines, and a relaxed setting where every meal feels like an occasion.

Full hire: 65 to 95 seated / 80 to 150 standing
Semi-private area: 20 seated



Keeper's House

Royal Academy of Arts,
Burlington House, Piccadilly, W1J 0BD

Set within the historic Royal Academy of Arts, The Keeper's House offers a unique dining experience where culture, creativity, and hospitality come together. From elegant all-day dining to expertly crafted cocktails, the menu celebrates seasonal ingredients and thoughtful cooking in a setting that blends heritage, art, and contemporary London charm.

Full hire: 35 seated / 100 standing
Semi-private area: up to 26 seated

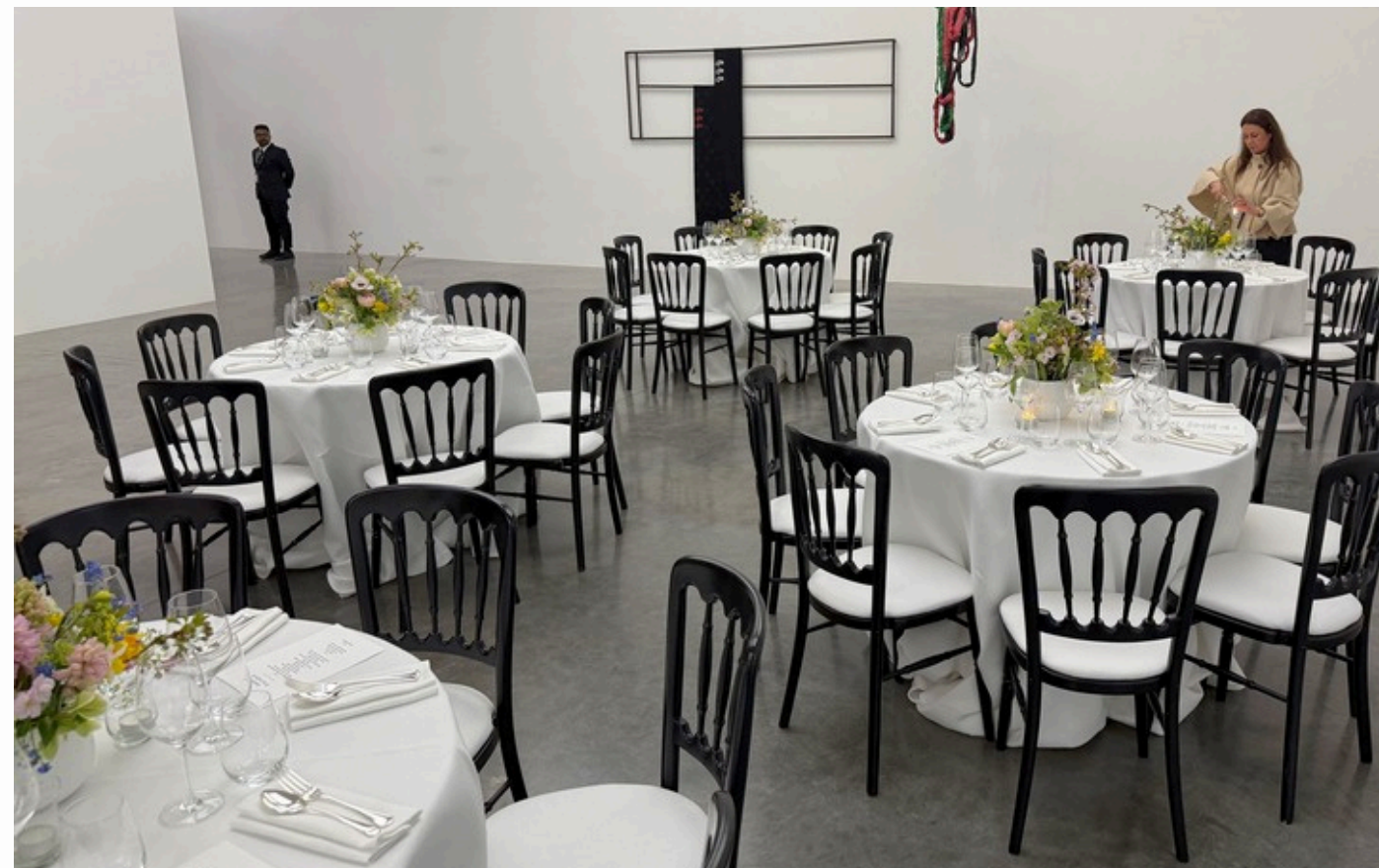


At Our Venues or Yours

Whether you're planning an intimate dinner, a brand launch, a wedding celebration, or a large-scale corporate event, our team brings creativity, expertise, and exceptional hospitality to every occasion.

With bespoke menus, seamless service, and a network of trusted partners, we can deliver events across London, the UK, and beyond; transforming any space into something truly special.

Your venue. Your vision. Our hospitality.



Your Next Event Starts Here

From vibrant tapas feasts and elegant private dining to bespoke menus and exceptional hospitality, our team will work with you to create an experience tailored to your occasion.

Let's make your next event unforgettable.

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