

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£45 set menu

Aceituna gordal rellena de naranja (ve) Gordal olives
stuffed with orange

100% Jamón Ibérico 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

Boquerones en vinagre Pickled white anchovies, garlic, parsley and EVOO

Buñuelos de gambas Prawn fritters and allioli

Remolacha con Payoyo (v) Pickled Beetroot salad with goat's cheese sauce

Ensaladilla rusa con atún Potato salad with carrots, confit tuna belly

Chorizo al vino Slow cooked chorizo in red wine with quince

Pollo relleno a la Catalana

Whole free range chicken stuffed with minced meat, fruit and Brandy

Patatas (ve) Roast potatoes

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with blueberries

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£55 set menu

Aceituna gordal rellena de naranja (ve) Gordal olives stuffed with orange

100% Jamón Ibérico 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

Boquerones en vinagre Pickled white anchovies, garlic, parsley and EVOO

Buñuelos de gambas Prawn fritters and allioli

Ensalada de cogollo (v) Baby gem salad, Idiazábal cheese dressing,
hazelnuts and capers

Chorizo al vino Slow cooked chorizo in red wine with quince

Pulpo con parmentier de allada y picada de 100% Jamón Ibérico

Octopus with paprika parmentier, jamón and pine nuts

Arroz negro con calamar

Black squid ink rice with squid

Zanahorias con requesón y migas de pan de ajo (v)

Baby carrots with fresh cheese and garlic breadcrumbs

Helado de la casa Home-made ice-cream

Tarta de Santiago de Peter Peter's almond tart, raisins and PX ice-cream

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£75 set menu

Aceituna gordal rellena de naranja (ve) Gordal olives stuffed with orange

100% Jamón Ibérico 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes and EVOO

Boquerones en vinagre Pickled white anchovies, garlic, parsley and EVOO

Buñuelos de gambas Prawn fritters and allioli

Ensalada de cogollo (v) Baby gem salad, Idiazábal cheese dressing,
hazelnuts and capers

Pulpo con parmentier de allada y picada de 100% Jamón Ibérico

Octopus with paprika parmentier, jamón and pine nuts

Remolacha con Payoyo (v) Pickled Beetroot salad with goat's cheese sauce

Patatas (ve) Roast potatoes

Cochinillo asado de Segovia Segovian suckling pig

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with blueberries