

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£30 set menu

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

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Tabla de quesos (v) Cheese selection, picos, pear compote and quince

Empedrat de lentejas (ve) Lentil salad with sherry vinaigrette

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

Pisto y huevo escalfado (v) Slow cooked aubergine, courgette, peppers
and poached egg

Paella vegetariana (v) Seasonal vegetable paella

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with peaches

JOSÉ PIZZARRO

THE ROYAL ACADEMY OF ARTS

£40 set menu

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

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Boquerones en vinagre Pickled white anchovies, garlic, parsley,
Pizarro extra virgin olive oil

Buñuelos de gambas Spicy prawn fritters with lemon allioli

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

Ensaladilla rusa Potato salad with carrots, confit tuna and pickles

Chorizo al vino Slow cooked chorizo in red wine with quince

Bacalao a la llauna Cod in a traditional Catalan sauce
with sautéed baby spinach

Pulpo y romesco Octopus and dry romesco vinaigrette
with creamy potato and garlic chips

Presa Ibérica 5J marinada Marinated 5J 100% acorn fed Ibérico pork
with confit peppers

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with peaches

JOSÉ PIZZARRO

THE ROYAL ACADEMY OF ARTS

£50 set menu

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

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Boquerones en vinagre Pickled white anchovies, garlic, parsley,
Pizarro extra virgin olive oil

Buñuelos de gambas Spicy prawn fritters with lemon allioli

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

Ensaladilla rusa Potato salad with carrots, confit tuna and pickles

Chorizo al vino Slow cooked chorizo in red wine with quince

Bacalao a la llauna Cod in a traditional Catalan sauce
with sautéed baby spinach

Pulpo y romesco Octopus and dry romesco vinaigrette
with creamy potato and garlic chips

Presa Ibérica 5J marinada Marinated 5J 100% acorn fed Ibérico pork
with confit peppers

Arroz mixto Mixed chicken-seafood rice

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with peaches

JOSÉ PIZZARRO

THE ROYAL ACADEMY OF ARTS

£60 Festive set menu

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

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve) Toasted bread, garlic, Catalan tomatoes
and Pizarro extra virgin olive oil

Boquerones en vinagre Pickled white anchovies, garlic, parsley,
Pizarro extra virgin olive oil

Buñuelos de gambas Spicy prawn fritters with lemon allioli

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

Ensaladilla rusa Potato salad with carrots, confit tuna and pickles

Chorizo al vino Slow cooked chorizo in red wine with quince

Bacalao a la llauna Cod in a traditional Catalan sauce
with sautéed baby spinach

Pulpo y romesco Octopus and dry romesco vinaigrette
with creamy potato and garlic chips

Cochinillo asado de Segovia Segovian suckling pig

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with peaches