

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 Pizarro extra virgin olive oil

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

Buñuelos de gambas Prawn fritters and allioli

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

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

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 Pizarro extra virgin olive oil

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

Buñuelos de gambas Prawn fritters and allioli

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

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

Chorizo al vino Slow cooked chorizo in red wine with quince

Pulpo con majao Octopus, tender stem broccoli, coriander, mint and
parsley sauce

Arroz negro Black squid ink rice

Tarta de Santiago de Peter

Peter's almond tart, raisins and PX ice cream

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£85 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 Pizarro extra virgin olive oil

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

Buñuelos de gambas Prawn fritters and allioli

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

Pulpo con majao Octopus, tender stem broccoli, coriander, mint and
parsley sauce

Ensalada de remolacha (v) Pickled beetroot salad with Payoyo cheese
sauce, radicchio and orange segments

Cochinillo asado de Segovia

Segovian suckling pig with roast potatoes

Tarta de queso vasca

Basque cheesecake with blueberries