

# 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

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

**Merluza en salsa verde** Hake, asparagus and peas in green sauce

**Paella vegetariana** (v) Seasonal vegetable paella

**Sorbete de la casa** Home-made sorbet

**Tarta de queso Vasca** Basque cheesecake with strawberries

# JOSÉ PIZARRO

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 bacalao** Cod fritters and parsley 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

**Calamar a la plancha con crema de patata, 5J Jamón, piñones y**

**Oloroso** Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce

**Merluza en salsa verde** Hake, asparagus and peas in green sauce

**Sorbete de la casa** Home-made sorbet

**Tarta de queso Vasca** Basque cheesecake with strawberries

# JOSÉ PIZARRO

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 bacalao** Cod fritters and parsley 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

**Calamar a la plancha con crema de patata, 5J Jamón, piñones y**

**Oloroso** Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce

**Merluza en salsa verde** Hake, asparagus and peas in green sauce

**Arroz mixto** Mixed chicken-seafood rice

**Sorbete de la casa** Home-made sorbet

**Tarta de queso Vasca** Basque cheesecake with strawberries

# JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£70 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 bacalao** Cod fritters and parsley 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
- Calamar a la plancha con crema de patata, 5J Jamón, piñones y Oloroso** Grilled squid, creamy potato, pine nut and 5J Jamón picada, and Oloroso sherry sauce
- Merluza en salsa verde** Hake, asparagus and peas in green sauce
- Cochinillo asado de Segovia** Segovian suckling pig
- Sorbete de la casa** Home-made sorbet
- Tarta de queso Vasca** Basque cheesecake with strawberries