

JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

£35 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 PIZZARRO

THE ROYAL ACADEMY OF ARTS

£45 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 Prawn fritters and 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

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 PIZZARRO

THE ROYAL ACADEMY OF ARTS

£55 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 Prawn fritters and 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

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

£75 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 Prawn fritters and 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

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