

JOSÉ PIZZARRO

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

Canelón de pollo y jamón 5J

Chicken canelon and Iberian ham 5J

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

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 parmentier de allada y picada de 100% Jamón Ibérico

Octopus with paprika parmentier, jamón and pine nuts

Arroz mixto Mixed chicken-seafood rice

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with strawberries

JOSÉ PIZZARRO

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 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 parmentier de allada y picada de 100% Jamón Ibérico
Octopus with paprika parmentier, jamón and pine nuts

Cochinillo asado de Segovia Segovian suckling pig

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with strawberries