

# 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

**Canelón de pollo** Chicken canelón with homemade bechamel

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

**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 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 blueberries

# JOSÉ PIZARRO

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 blueberries