

# 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 majao** Octopus, tender stem broccoli, coriander, mint and  
parsley sauce

**Arroz negro** Black squid ink rice

**Helado** Home-made ice-cream

**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

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

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