

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 in a parsley sauce with
extra virgin olive oil mash and peas

Paella vegetariana (v) Seasonal vegetable paella

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with blueberries

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 con gamba roja del Mediterráneo Potato salad with
carrots, confit tuna, pickles and marinated uncooked
Mediterranean red shrimp

Chorizo al vino Slow cooked chorizo in red wine with quince

Merluza en salsa verde Hake in a parsley sauce with
extra virgin olive oil mash and peas

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with blueberries

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£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 con gamba roja del Mediterráneo Potato salad with
carrots, confit tuna, pickles and marinated uncooked
Mediterranean red shrimp

Chorizo al vino Slow cooked chorizo in red wine with quince

Merluza en salsa verde Hake in a parsley sauce with
extra virgin olive oil mash and peas

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

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 con gamba roja del Mediterráneo Potato salad with
carrots, confit tuna, pickles and marinated uncooked
Mediterranean red shrimp

Chorizo al vino Slow cooked chorizo in red wine with quince

Merluza en salsa verde Hake in a parsley sauce with
extra virgin olive oil mash and peas

Cochinillo asado de Segovia Segovian suckling pig

Sorbete de la casa Home-made sorbet

Tarta de queso Vasca Basque cheesecake with blueberries