

# JOSÉ PIZARRO

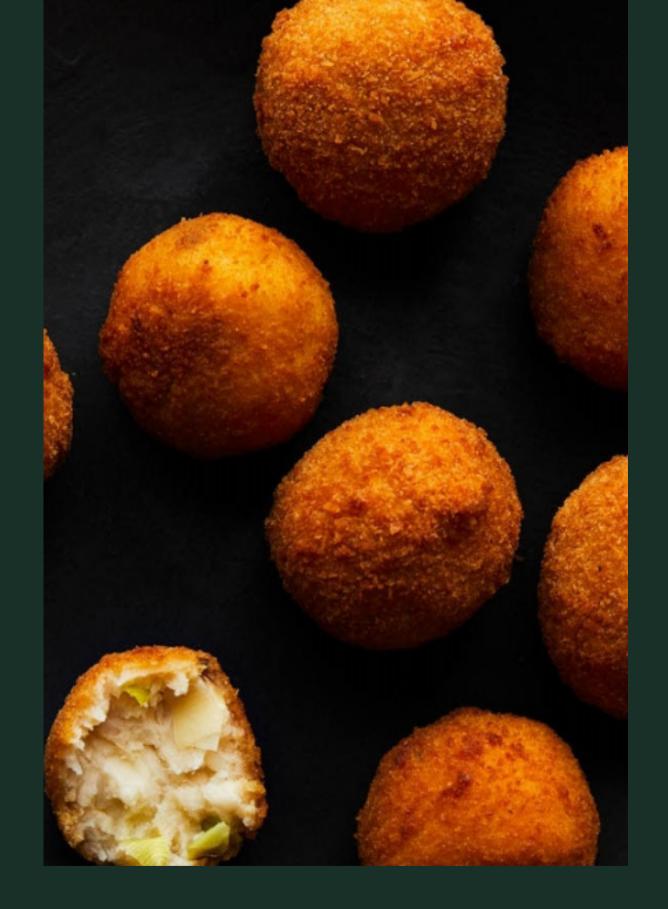
BESPOKEE EVENTS AND CATERINGS OFF SITE



WE TAKE CARE OF EVERY DETAILS, LEAVING YOU TO BE A GUEST AT YOUR OWN PARTY.

Party at work? At your house? Have you hired a venue and you'd like to bring a taste of the most desired tapas in the UK?

The José Pizarro team can do all of this and more! From arranging a Cinco Jotas Jamón carver or delicious Spanish cheese selection to a full menu (canapés or sit down style) cooked by our creative chefs. We love bringing people together through good Spanish food and drinks.



# CANAPÉS

For a stand up event, when it is important for people to socialize, we recomeend a beautiful canapé reception full of traditional or more refined tapas, they are the perfect complement to any special occasion. Whether you are celebrating a birthday, wedding, anniversary or hosting a garden party or corporate event.

# BUILD YOUR PERFECT CANAPÉ MENU

Pick and mix from our cold, hot, bowls tapas selection. Book a Jamón station.



### COLD TAPAS

Perfect for a venue with a limited kitchen equipment, corporate events and outdoor parties.



- Spanish cheese boards with membrillo (v)
- Selection of 5J cold cuts with picos and regañas
- Gordal olives filled with orange (ve)
- Baby gem salad with idiazábal cheese (v)
- Tortilla pintxo with allioli (v)
- Crab, avocado and egg pintxo
- Mohama cured tuna with pear and almond
- Gildas with salted anchovy,
   gordal olive and piparra

- Sea trout on toast with caviar,
   gherkin butter and lemon
   verbena
- Presa Ibérica on a regaña with piquillo peppers and honey
- Old dairy cow and parsnip purée tartalet
- Caviar Nacarii and
   Mediterranean tuna belly on a regaña
- Chicken liver on toast and caramelised red onion with parsley

## HOT TAPAS

Traditional tapas for home parties and fully equipped kitchens

- Croquetas (spinach and Menchego (v), black squid ink and prawn, Jamón
   Ibérico...etc)
- Pan con tomate (v)
- Fried Gordal olives stuffed with Manchego (v)
- Idiazábal cheese bread with membrillo

- Coca escalivada with
   Montenebro goat cheese (v)
- Patatas bravas with allioli and salsa brava (v)
- Mini beef burger with piquillo and Manchego
- Black squid ink bun with fried calamari and allioli
- Chorizo al vino on a skewer
- Monkfish nuggets
- Prawn or cod fritters and allioli



# BOWL TAPAS AND FOOD STATIONS

Bigger dishes and stations for an extra Spanish touch to your event



#### **BOWLS**

- Tomato salad with salmorejo (ve)
- Beetroot salad with Monte Enebro goat cheese (v)
- Ox cheeks cooked in red wine pickled cabbage and potato cream
- Presa Ibérica with green salad and lemon vinaigrette
- Arroz caldoso with white wild prawn and monkfish

#### **STATIONS**

- Jamón Ibérico stand with carver (8kg)
- Spanish cheese table with grapes,
   compote and membrillo
- XXL Paella at your choice station



## DESSERTS

Finish your evening with our stunning yet simple desserts

- Churros with dark or white chocolate sauce
- Chocolate pot, pan and José's extra virgin olive oil
- Buñuelos with cream cheese
- Mini Basque cheesecake with lavander and honey
- Saffron custard, pear confit and crumble

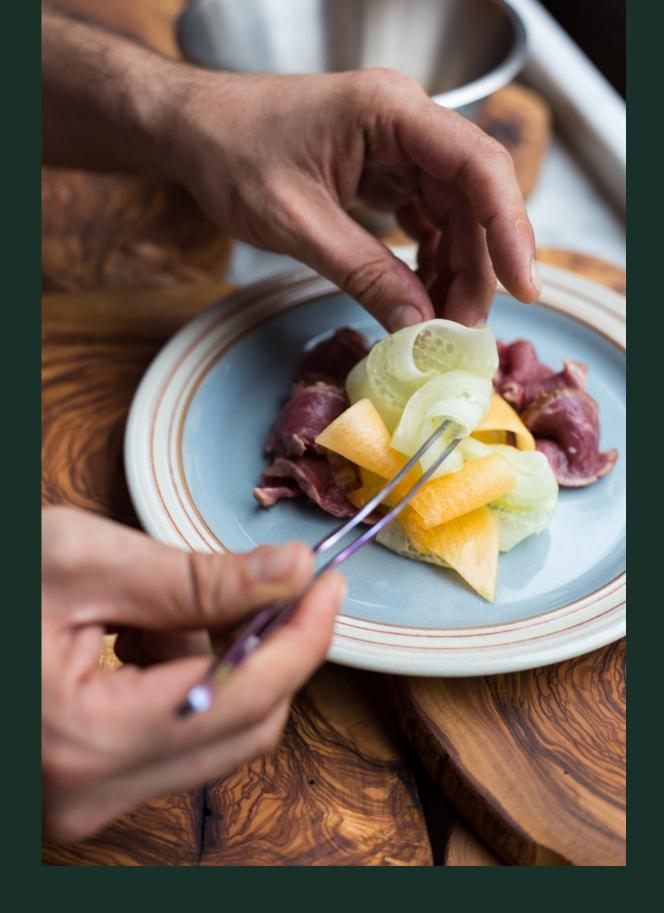




## SPANISH DRINKS

We offer a comprehensive selection of drinks packages to suit any event and budget.
We source fine Spanish wines, premium spirits, and Estrella beer.

Book a gin and tonic station for your party.



# TURN YOUR HOME INTO PIZARRO RESTAURANT

dessert.

Why not book one of José Pizarro's chef to make your next social occasion extra special?

Allow our team to help you plan a sit-down dinner, our set menus include several courses served in an interactive sharing style.

We recomend 3 to 4 pica pica, 2 to 3 starters, 2 main courses to share with sides and individual

# SAMPLE MENU Let's tailor make your menu together with your favourite

dishes from our venues



#### **PICA PICA**

Cinco Jotas (5J) 100% acorn fed lb rico ham

Pan con tomate (ve)

Padrón peppers (ve)

Aubergine and blue cheese or Iberian ham croquetas

#### **STARTER**

Mediterranean prawn and Iberian pork Catalan canelón

Langoustine, garlic, chili and extra virgin olive oil

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

#### MAIN TO SHARE

Carabineros red prawns served on a bed of fried eggs and potatoes

Ox cheek braised in wine, sautéed hispi cabbage and wild mushrooms

Presa ibérica 5J - 100% acorn fed lb rico pork

#### **DESSERT**

Peter's almond tart, raisins and px ice-cream



Contact
valentina@josepizarro.com to
request your personalised quote
for your dream party

GRACIAS