



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 recommend 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
- Caviar Nacarii and Mediterranean tuna belly on a regaña
- Chicken liver on toast and caramelised red onion with parsley

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TARTLETS

Individual pastry case with a filling, easy to bite in, elegant serving.

- Lettuce and Oscietra caviar
- Pickled aubergine with Manchego (v)
- Galician beef and parnish purée
- Air cured tuna, apples and almonds tartlet
- Crab and tomato sauce
- 5J Salchichón y Solomillo tartar
- Red Mediterranean prawn, lemon oil and parsnip
- Salmon roe, yogurt and dill
- Red tuna tartar with caviar



HOT TAPAS

Traditional tapas for home parties and fully equipped kitchens

- Croquetas (spinach and Manchego (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
- Pan Brioche with Cantabrian salted anchovies and lardo
- Prawn or cod fritters and allioli



BOWL TAPAS

**Bigger dishes served in bowls,
signature dishes from our
restaurants 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
- Creamy mushroom rice with black truffle (v)
- Arroz caldoso with white wild prawn and monkfish
- Pulpo a la gallega with potato cream



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FOOD STATIONS

We call food station a table showcasing one only item at the time, the Spanish corner



STATIONS

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



Our team will be pleased to help you hiring the complete range of event furniture including chairs, tables, bars, dance floors and flowers.



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 lavender 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

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 dessert.

SAMPLE MENU

Let's tailor make your menu
together with your favourite
dishes from our venues



PICA PICA

Cinco Jotas (5J) 100% acorn fed Ib 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 Ib 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