

JOSÉ
PIZARRO

RA Royal
Academy
of Arts

Events & Private Hire



by José Pizarro

José Pizarro is widely regarded as the Godfather of Spanish cuisine in the UK.

Born in Extremadura, Spain, he has spent more than two decades championing authentic Spanish food in London through his acclaimed restaurants, bestselling cookbooks, and television appearances.

Renowned for his ingredient-led cooking and warm hospitality, José has become one of the most influential figures in bringing the flavours and traditions of Spain to the UK.





Nestled within the historic Royal Academy of Arts, The Keeper's House offers a distinctive setting where art, culture, and exceptional hospitality meet. Combining elegant interiors with contemporary London charm, it provides a unique backdrop for private dining, receptions, and special occasions.

Guests can enjoy seasonal, ingredient-led menus alongside expertly crafted cocktails, all thoughtfully designed to reflect the creativity and heritage of its surroundings. Whether hosting an intimate gathering or a larger celebration, The Keeper's House delivers a memorable experience in one of London's most iconic cultural destinations.





Capacity

Full Venue Hire:
35 seated | 100 standing

Semi-Private Area:
Up to 24 seated





Skewers

Chorizo al vino, quince skewer (M)

Chicken skewer (M)

Lamb skewer (M)

Chistorra skewer (M)

Moorish lamb skewer (M)

Baby potatoes, mojos(trans) (V)

Patatas bravas skewer (V)

Octopus, potato skewer (F)

Gilda, anchovy (F)

Gilda, white anchovy (F)

Vegan gilda (V)

Fried Bites

Jamón croquetas (M)

Prawn, squid ink croquetas (F)

Cod fritters, parsley allioli (F)

Prawn fritters, lemon allioli (F)

Monkfish nuggets, saffron allioli (F)

Spinach, Manchego croquetas (V)

Stuffed olives, Manchego (V)





Bowls

Tomato, salmorejo, basil salad

Hispy cabbage marinate and roasted with mojo rojo

Cuttlefish meatbals

Squid, green peas and mint

Meatballs with tomato sauce and orange

Roasted presa, herbs & chilli



Tartlets

Galician beef, parsnip purée (M)

Preso, salchichón tartare, parmentier (M)

Mojama, pear, almond (F)

Smoked salmon, yoghurt, roe, dill (F)

Parmentier, baby gem, caviar Riofrío (F)

Spicy crab, pomelo (F)

Tuna tartare, piquillo ketchup (F)

Mushroom, black truffle (V)

Pickled aubergine, Idiazábal cheese (V)

Small bites

Morcilla de Burgos, piquillo, quail egg (M)

Cod skin, salmon, yoghurt, roe, dill (F)

Baby potato, sour cream, caviar (F)

Tortilla (V)

Baby gem, Idiazábal, capers, hazelnuts (V)

Red chicory, orange, capers, Manchego (V)

(M) - Meat | (F) - Fish | (V) - Veg





Desserts

Churros, chocolate

Chocolate pot, biscuit

Chocolate pot, toast

Flan, whipped cream

Almond, lemon, raisin cake

Buñuelos, cream

Buñuelos, chocolate

Tarta de Santiago, figs, cream

Crema catalana

Chocolate truffle, PX

Basque cheesecake

Saffron custard, pear, crumble



Pan con tomate

Boquerones

Jamon croquetas

Baby gem, idiazabal cheese, capers and hazelnuts

Cauliflower, mojo rojo and coriander

Carabinero rice

Homemade ox Cheek cannelon

Santiago tart and whipped cream

(M) - Meat | (F) - Fish | (V) - Veg



Your Next Event Starts Here

From vibrant tapas feasts and elegant private dining to bespoke menus and exceptional hospitality, our team will work with you to create an experience tailored to your occasion.

Let's make your next event unforgettable.

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