

# JOSÉ PIZARRO

THE ROYAL ACADEMY OF ARTS

## Tapas

<b>Aceituna gordal rellena de naranja (ve)</b> Orange stuffed gordal olives	3.5
<b>Almendras fritas (ve)</b> Fried valencian almonds	3.5
<b>Pan de massa madre (ve)</b> Sourdough with Pizarro extra virgin olive oil	3.5
<b>Boquerones en vinagre</b> Pickled white anchovies, garlic, parsley, Pizarro extra virgin olive oil	7
<b>Tabla de embutidos 5J</b> Morcón, salchichón, lomo and picos	9.5/18
<b>Tabla de quesos (v)</b> Cheese selection, picos, pear compote and quince	7/13
<b>Profiteroles de espinacas y Manchego (v)</b> Spinach and manchego profiterol	3.5/4unts

## Something sweet

<b>Chocolate, sal y aceite</b> Chocolate pot, salt and Pizarro extra virgin olive oil	5
<b>Natillas de azafrán con fresas</b> Saffron custard, strawberries, sherry vinegar and crumble	5.5
<b>Milhojas de crema catalana y fruta de la pasión</b> Crema catalana and passion fruit millefeuille	7.5
<b>Tarta Asturiana con el helado de yogur</b> Walnut tart from Asturias with yogurt ice cream	7.5
<b>Tarta de Santiago de Peter</b> Peter's almond tart, figs and px ice-cream	7
<b>Tarta de queso Vasca</b> Basque cheesecake with peaches	7.5
<b>Tarta de melocotón y almendras</b> Peach and almond Tart	6
<b>Profiteroles con crema Catalana</b> Profiterol with Catalan cream	3.5/4unts
<b>Trufas de chocolate</b> Chocolate truffles	4/6unts