

JOSÉ PIZARRO

ROYAL ACADEMY OF ARTS

Spanish lunch 3 tapas per person for £20 (per guest)

A minimum of one menu per guest to be purchased

Please choose 1 Pica Pica and 2 Tapas dishes

Pica Pica to start

Aceituna gordal rellena de naranja (ve)

Gordal olives stuffed with orange 76.8kcal

Almendras fritas (ve)

Fried Marcona Spanish almonds 320kcal

Pan de masa madre (ve)

Sourdough with Pizarro EVOO 321kcal

Tabla de quesos (v)

Cheese selection, picos, pear compote and quince

295/590kcal

#YesWayJosé

Traditional tapas

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and EVOO 370kcal

Tortilla del día

Daily changing Spanish omelette with confit onion 354kcal

Sopa de calabaza con picatostes (ve)

Butternut squash soup, croutons 82kcal

Boquerones en vinagre

Pickled white anchovies, garlic, parsley and EVOO 232kcal

Buñuelos de gamba

Spicy prawns fritters with lemon allioli 773.5 kcal

Garbanzos con Jamón Ibérico

Traditional chickpea stew, 5J jamón and garlic chips 147kcal

Pisto con huevo

Roasted vegetables and poached egg 205kcal

Tortilla de patata (v)

Spanish omelette with confit onion 330kcal

Salads

Ensalada de endivias con Manchego y naranjas (v)

Endive salad, orange dressing and grated Manchego 194kcal

Ensalada de remolacha (v)

Pickled beetroot salad with Payoyo cheese sauce, radicchio and orange segments 187kcal

Ensalada de cogollo (v)

Baby gem salad, Idiazábal cheese, hazelnuts and capers 595kcal

Ensaladilla rusa con atún

Potato salad with carrots and confit tuna belly 682kcal

Visit [José's online shop](#) and discover our range of curated hamper and gift sets.

'Adults need around 2000 kcal a day'

Please inform your waiter if you have any allergies or special dietary requirements. A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.