

JOSÉ PIZARRO

ROYAL ACADEMY OF ARTS

Pica Pica to start

Aceituna gordal rellena de naranja (ve) 5

Gordal olives stuffed with orange 76.8kcal

Almendras fritas (ve) 5

Fried Marcona Spanish almonds 320kcal

Pan de masa madre (ve) 4.5

Sourdough with Pizarro EVOO 321kcal

Tabla de embutidos 5J 11/20

Morcón, salchichón, lomo and picos 196/392kcal

Tabla de quesos (v) 8/15.5

Cheese selection, picos, pear compote and quince

295/590kcal

Traditional tapas

100% Jamón Ibérico 14.5/29

5J acorn fed (30g/60g) 107/214kcal

Pan con tomate (ve) 6

Toasted bread, garlic, Catalan tomatoes and EVOO 370kcal

Tortilla del día 9

Daily changing Spanish omelette with confit onion 354kcal

Crema verduras de temporada (ve) 8.5

Cauliflower broccoli and spinach soup 124kcal

Boquerones en vinagre 8.5

Pickled white anchovies, garlic, parsley and EVOO 232kcal

Anchoas de Santoña "Reserva Catalina" 35

Cantabrian salted anchovies in olive oil 195kcal

Buñuelos de gamba 12.5

Spicy prawns fritters with lemon allioli 773.5 kcal

Chorizo al vino 11.5

Slow cooked chorizo in red wine with quince 682kcal

#YesWayJosé

Salads

Ensalada de remolacha (v) 10.5

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

Ensalada de cogollo (v) 8

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

Ensaladilla rusa con atún 9.5

Potato salad with carrots, confit tuna belly 682kcal

Bigger tapas dishes

Espárrago blanco de Navarra (v) 10

Spanish white asparagus with almond soup, basil oil and spring herbs 53kcal

Alchachofas con Jamón Ibérico 5J 13

Confit artichokes with egg yolk and Jamon 5J 180kcal

Pulpo con majao 13.5

Octopus, tender stem broccoli, coriander, mint and parsley sauce 110kcal

Tortilla de patata (v) 9

Spanish omelette with confit onion 330kcal

Gambas al ajillo 19

Wild white prawns coated with garlic and chilli oil 260kcal

Presa Ibérica 5J marinada 18

Marinated 5J 100% acorn fed Ibérico pork with confit peppers (100g) 640kcal

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.