

JOSÉ PIZARRO

SPIRIT OF CHRISTMAS MENU

PICA PICA

Gordal rellena de naranja con pan (ve)

Orange stuffed gordal olives, with sourdough, PX sherry vinegar and Pizarro extra virgin olive oil

Ensalada de cogollo (v)

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Pan con tomate (ve)

Toasted bread, garlic, catalan tomatoes and José Pizarro extra virgin olive oil

Croquetas de setas (v)

Mushroom croquetas

Pisto y huevo escalfado con Manchego (v)

Roasted vegetables and poached egg with grated sheep cheese

Calabaza asada, naranja y semillas (ve)

Roasted butternut squash, orange and seeds

Chorizo al vino

Slow cooked chorizo in red wine with quince

Gambas al ajillo

Wild white prawns in garlic and chilli

Supplement charge - £4

100% Jamón Ibérico 5j Acorn Fed

(30g/60g)

Supplement charge - £5/£9.50

Chocolate, sal y aceite

Chocolate pot, salt and Pizarro extra virgin olive oil

TAPAS MENU

3 FOR £31

5 FOR £48

3 FOR £43

5 FOR £70

with one glass of champagne

with two glasses of champagne

Menus are subject to change. Please enquire with info@host-olympia.london regarding allergens.

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SPIRIT OF CHRISTMAS WINE LIST

WHITE

Pardina/Chardonnay 'El Zafiro' 2020

A fresh and lively white that combines the local Pardina grape variety with the renowned and supple Chardonnay.

Glass - 175ml £7.60

Full Bottle £30

Bodegas Pinuaga Bianco Sauvignon Blanc Organic 2022

Bright straw colour with tropical aromas of melon and papaya, and as it opens more subtle herbal notes. Fresh and juicy palate, with bright citric notes of white grapefruit and balanced acidity.

Glass - 175ml £10.25

Full Bottle £40.95

RED

Tempranillo/Shiraz 'El Zafiro' 2019

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Glass - 175ml £7.60

Full Bottle £30

Rioja Crianza Azabache 2019

This excellent Rioja is well balanced with a soft seductive character typical of the Garnacha and Mazuelo grapes. The palate has intense plum and cherry flavours with elements of vanilla and spice that linger on the finish.

Glass - 175ml £10.25

Full Bottle £40.95

ROSÉ

Rioja Garnacha Viura Rosado Fincas de Azabache 2021

Made in the traditional 'clarete' style of blending together Garnacha and Viura. The result is a pale rose with a lightly floral nose. The palate is fresh with notes of strawberries, crab apple and touch of tropical fruit produced during fermentation.

Glass - 175ml £8.20

Full Bottle £32

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SPARKLING

Masia Salat Organic Cava Brut N.V

Notes of ripe fruit and baked bread supplemented with expressive citrus flavours and a lovely creamy mouthfeel.
Excellent balance between acidity and fruit intensity giving a long and lively finish.

Glass - £8.95

Full Bottle £49

Champagne Laurent Perrier La Cuvee Brut N.V.

A perfumed nose with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish.

Glass - £16.95

Full Bottle £99

SPIRIT OF CHRISTMAS COCKTAILS

Winter Aperol spritz

Aperol, prosecco, cranberry, soda, orange and rosemary

£11.95

Christmas gin fizz

Gin, lemon, crème de cassis, soda

£11.95

HOT DRINKS

SELECTION OF TEAS	£2.75
AMERICANO	£2.70
CAPPUCCINO / LATTE	£3.90
HOT CHOCOLATE	£3.90
MOCHA	£3.90
FLAT WHITE	£3.70
DOUBLE ESPRESSO	£2.75
MACCHIATO	£3.00
SOYA/OAT MILK	40p

SOFT DRINKS

STILL / SPARKLING WATER - 750ML BOTTLE	£4.50
SELECTION OF SOFT DRINKS - 330ML	£2.75

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SPIRIT OF CHRISTMAS MENU

THURSDAY EVENING

Gordal rellena de Naranja con pan (ve)

Orange stuffed gordal olives, with sourdough, PX sherry vinegar and Pizarro extra virgin olive oil

£5

Almendras fritas (ve)

Fried Marcona almonds

£5

Tabla de embutidos

Selection of 5J Ibérico pork charcuterie & picos

£12 / £23

Tabla de quesos (v)

Spanish cheese selection, picos, pear compot & quince

£10 / £19

Not bookable in advance

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SPIRIT OF CHRISTMAS

SPANISH AFTERNOON TEA

Selection of Spanish inspired finger sandwiches

Egg & saffron mayonnaise
100% 5J Acorn fed Jamón & grated tomato
Manchego & spiced apple marmalade

Scones with clotted cream and Seville orange marmalade

Basque cheesecake with blueberry

Chocolate pot with salt and Pizarro extra virgin olive oil

Santiago Tart with whipped cream, raisins and dry figs

£35 FOR ONE

£50 FOR TWO

served with tea or coffee

£46 FOR ONE

£72 FOR TWO

served with a glass of champagne

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TASTING MENU

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Ensalada de cogollo (v)

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Pan con tomate (ve)

Toasted bread, garlic, catalan tomatoes and José Pizarro extra virgin olive oil

Croquetas de setas (v)

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Gambas al ajillo

Wild white prawns in garlic and chilli

100% Jamón Ibérico 5J Acorn Fed

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Manchego & tomato marmalade

Scones with clotted cream and Seville orange marmalade

Basque cheesecake with blueberry

Chocolate pot with salt and Pizarro extra virgin olive oil

Santiago Tart with whipped cream, raisins and figs

Winter Aperol spritz

Aperol, prosecco, cranberry, soda, orange and rosemary

Christmas gin fizz

Gin, lemon, crème de cassis, soda