

# JOSÉ PIZARRO

## SPIRIT OF CHRISTMAS MENU

### PICA PICA

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#### **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 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

#### **Jamón Ibérico 100%, 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

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**3 FOR £31**

**5 FOR £48**

**3 FOR £43**

**5 FOR £70**

with one glass of champagne

with two glasses of champagne

Please speak to staff for allergen advice

# JOSÉ PIZARRO

## SPIRIT OF CHRISTMAS WINE LIST

### WHITE

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#### **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**

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#### **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**

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### RED

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#### **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**

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#### **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**

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### ROSÉ

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#### **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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# JOSÉ PIZARRO

## SPIRIT OF CHRISTMAS

### SPARKLING

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#### 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

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#### 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

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## SPIRIT OF CHRISTMAS COCKTAILS

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#### Winter Aperol spritz

Aperol, prosecco, cranberry, soda, orange and rosemary

£11.95

#### Christmas gin fizz

Gin, lemon, crème de cassis, soda

£11.95

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## HOT DRINKS

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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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# JOSÉ PIZARRO

## SPIRIT OF CHRISTMAS MENU

### THURSDAY EVENING

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#### Gordal rellena de Naranja con pan (ve)

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

£5

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#### Almendras fritas (ve)

Fried Marcona almonds

£5

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#### Tabla de embutidos

Selection of 5J Ibérico pork charcuterie & picos

£12 / £23

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#### Tabla de quesos (v)

Spanish cheese selection, picos, pear compot & quince

£10 / £19

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**Not bookable in advance**

Please speak to staff for allergen advice

# JOSÉ PIZARRO

## 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

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£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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# JOSÉ PIZARRO

## TASTING MENU

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### **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)**

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**

(30g/60g)

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## **SPANISH AFTERNOON TEA**

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### **Selection of Spanish inspired finger sandwiches**

Egg & saffron mayonnaise

100% 5J Acorn fed Jamón & tomato

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**

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### **Winter Aperol spritz**

Aperol, prosecco, cranberry, soda, orange and rosemary

### **Christmas gin fizz**

Gin, lemon, crème de cassis, soda

Please speak to staff for allergen advice