

Snacks – Pica Pica

PAN DE MASA MADRE (VE, G)	20
Sourdough bread with EVOO <i>"Baked by us at Conrad"</i>	
ACEITUNAS GORDAL RELLENAS DE NARANJA (VE)	22
Gordal olives stuffed with orange <i>"José's mum, Isabel's special marinada with oregano, salt and pepper"</i>	
GILDA	40
Olive, piparra chilli and anchovy skewer <i>"The most popular pintxo from the Basque region, in honour of Rita Hayworth. 'Salty, green and a bit spicy '"</i> 	
PAN CON TOMATE (VE, G)	25
Toasted bread, garlic, freshly grated tomato and EVOO <i>"Popular tapa across all of Spain originating in Catalonia"</i>	
CECINA	70
Air-dried beef from León Castilla with black pepper and EVOO <i>"Delicious with a sprinkle of sea salt and a drizzle of good EVOO."</i>	
COCA DE RECAPTE (V)	50
Crunchy flatbread with roasted red pepper, aubergine and shallot. Add two Cantabrian salted anchovies Reserva Catalina 	
	85
<i>"Traditional Catalan flatbread topped with smoked vegetable flavour"</i>	
VENTRESCA DE ATUN	90
Tuna belly with grated tomato, pickled chillies and capers <i>"José has taken the classic tomato and tuna salad to the next level."</i>	

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CROQUETAS DE CEPES CON TRUFA (V,G)

65

Mushroom croqueta with autumn truffle and roasted garlic aioli 

"A crispy bite of silky bechamel and mushrooms."

CROQUETAS DEL DÍA

50

Daily changing croquetas

"Everyday, a different filling"

BUÑUELOS DE GAMBA CON ALLIOLI DE LIMÓN (S,G)

55

Spicy prawn fritters with lemon aioli 

"José's favourite dough of Mediterranean flavours served with lots of garlicky Catalan dip"

PATATAS BRAVAS (V, G)

55

Crispy layered potatoes topped with spicy tomato sauce and aioli

"José's unique recipe of patatas bravas for José by Pizarro, crunchier than any other restaurant."

TORTILLA DE PATATA (V)

50

Spanish Omelette with eggs, potatoes and caramelised onion

Add 30gr Caviar Río Frío and labneh 

945

"José's favourite breakfast, lunch or dinner. A unique experience when you add Caviar and labneh"

Tapeo / Sharing Small Dishes

ENSALADA DE COGOLLO Y MANCHEGO (V, N)	60
Baby gem salad, sheep cheese dressing and pistachios <i>"A match in heaven"</i>	
ENSALADA DE REMOLACHA E IDIAZÁBAL (V)	55
Beetroot and radicchio salad served with homemade fresh cheese, pomegranate, and smoked sheep cheese <i>"A very popular recipe from José's cookbook, the vinaigrette brings all the flavours together."</i>	
TARTAR DE TOMATE CON AJO BLANCO DE MELON (V, N)	65
Tomato tartare with almond, garlic and melon cool soup <i>"A long-standing recipe - remember to mix before enjoying."</i>	
ALMEJAS EN SALSA VERDE (S)	110
Clams with parsley, garlic and chilli sauce.  <i>"The combination of garlic, parsley, and chilli is the real Spanish flavour."</i>	
LANGOSTINOS DEL MEDITERRÁNEO AL AJILLO (S)	160
Wild Mediterranean tiger prawns with chilli, garlic and EVOO <i>"Gahm- bahs-ahl-ah- hee-yoh!"</i>	
ENSALADILLA RUSA CON HUEVAS DE TRUCHA	67
Potato and carrots mayonnaise salad with trout roe  <i>"José hopes his mom could come and taste this recipe, which he thinks is even better than hers! (which is his favourite)"</i>	
PULPO CON PARMENTIER (S)	120
Octopus with creamy potatoes, Cecina, garlic and paprika sauce <i>"An interpretation of the pulpo a la Gallega, where the potatoes become creamier!"</i>	
ALBÓNDIGAS MAR Y MONTAÑA	80
Traditional Spanish meatballs with cuttlefish <i>"Surf and Turf combines the flavours of the sea and the mountains."</i>	

Platos Grandes a Compartir / Mains to Share

ARROZ DE ALCACHOFAS CON ROMESCO (VE, N) 280

Artichoke paella with tomato-based sauce with nuts

"Romesco is an excellent sauce that pairs perfectly with artichokes. When served with rice, the combination becomes even better!"

ARROZ DE GAMBA ROJA (S) 335

Red prawn seafood paella 

"Fresh, clean, sweet flavour of the sea."

ARROZ DE COSTILLA DE TERNERA 295

Short-rib paella with Pimentón de La Vera aioli

"Mix the crispy, savoury crust that forms on the bottom layer of the paellera with the comforting centre"

PIERNA DE CORDERO LECHAL Y PATATA AL CALIU 350

Suckling lamb leg from Burgos serve with baked potato, allioli and crispy onion. 

"All the way from Burgos, the heart of Spain, a medieval splendor in Castilla and León"

Dulce / Sweet

PAN, CHOCOLATE, SAL Y ACEITE (V, G)	40
Chocolate pot with sourdough, Maldon salt and extra virgin olive oil <i>"A thick dark chocolate spread inspired by José's grandmother's recipe"</i>	
TARTA DE QUESO VASCA CON FRESAS (V)	55
Basque cheesecake tart with strawberries <i>"The famous baked cheesecake from La Viña in San Sebastian"</i>	
TARTA DE SANTIAGO (V, N)	55
Santiago almond tart, dates compote and Vinegar reduction <i>"Naturally gluten-free, with a lovely sweet compote and soft texture"</i>	
FLORETA EXTREMEÑA CON CREMA AL AZAFRÁN Y HELADO DE MELOCOTÓN (V, G)	45
Fried flower rosette waffle with saffron custard and peach ice cream <i>"José's dad always had bees on the farm at home, the sweet dough and the honey bring back memories from his childhood"</i>	
ESPUMA DE CREMA CATALANA (V)	55
Catalan custard with pear sorbet <i>"Dive into this and discover the secret at the heart of the dessert."</i>	
TABLA DE QUESOS (V, G)	75
Cheese selection, bread sticks, quince, and compote <i>"The finest quality cheeses Spain has to offer presented to Abu Dhabi"</i>	
SWEET SHERRY	Glass 85 Bottle 825
Pedro Ximénez, San Emilio, Solera Reserva, Emilio Lustau	