

Snacks – Pica Pica

PAN DE MASA MADRE (VE, G) 20

Sourdough bread with EVOO

"Baked by us at Conrad."

ACEITUNAS GORDAL RELLENAS DE NARANJA (V) 22

Gordal olives stuffed with orange

"José's mum, Isabel's special marinada with oregano, salt and pepper."

GILDA 40

Olive, piparra chilli and anchovy skewer 

"The most popular pintxo from the Basque region, in honour of Rita Hayworth."

"Salty, green and a bit spicy!"

PAN CON TOMATE (V, G) 25

Toasted bread, garlic, freshly grated tomato and EVOO

"Popular tapa across all of Spain originating in Catalonia."

CECINA 70

Air-dried beef from León Castilla with black pepper and EVOO

"Delicious with a sprinkle of sea salt and a drizzle of good EVOO."

COCA DE RECAPTE / CON O SIN ANCHOAS (V,G)

Catalan typical bread with roasted vegetables and anchovies

Served with Cantabrian salted anchovies 

Served without anchovies

85

50

MATRIMONIO (G, D) 45

Catalina "Reserva" anchovy and an in house marinated sardine on toast

With spiced tomato jam

"Matrimonio means 'marriage' in Spanish, and here we have the perfect match

in a single bite, a union made in culinary heaven."

EXQUEIXADA DE BACALAO (N) 70

Shredded desalted Cod fish, grated local tomatoes, black olives, caper berries,

And orange with "Romesco Sauce

"A quick escape of flavors to Catalonia coastline, swimming in the best cod from Norway."

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CROQUETAS DE POLLO (G, D, E) 45

Hot chicken croquetas served with roasted garlic aioli **U&P**
"The tapa to share with the people you love."

CROQUETAS DEL DÍA (G, D, E) 50

Daily changing croquetas
"Served everyday with a different filling."

BUÑUELOS DE GAMBA CON ALLIOLI DE LIMÓN (S, G, E) 55

Spicy prawn fritters with lemon aioli **U&P**
"José's favourite dough of Mediterranean flavours served with lots of garlicky Catalan dip."

PATATAS BRAVAS (V, G, D) 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 (E) 50

Spanish omelette with eggs, potatoes and caramelised onion **U&P**
"José's favourite breakfast, lunch, or dinner. A unique experience."

PIMIENTOS DEL PADRÓN (G) 45

Small Green Peppers from "Padrón" Galicia
"One in a hundred is just beautifully hot, are you feeling lucky?"

Tapeo / Sharing Small Dishes

ENSALADA VERDE DE COGOLLOS A LA PLANCHA CON BONITO DEL NORTE (E) 55

Grilled Baby Gem, semi dry cherry tomatoes, roasted onions, quail eggs, "Piquillo" pepper spheres and charred lemon vinaigrette with Albacore Tuna
"Who said salads are boring? Here we've got one that's green, fresh, full of flavor, and absolutely delicious!"

CALABAZA HORNEADA CON ENDIVIA ROJA, VINAGRETA DE LENTEJAS Y NUECES (N) 40

Roasted Squash, red endives, lentil vinaigrette, pomegranate molasses and caramelized walnuts
"Bringing together sweet, tangy, and earthy flavors in every bite."

MEJILLONES AL MOJO ROJO (S) 80

Mussels with "Mojo Rojo" sauce
"Where the Canary Islands flavors meet the Mediterranean Seafood."

HUEVOS ROTOS CON CECINA (G, E) 65

"Broken Eggs" on crispy fried potatoes topped with Cecina slices and crunchy Cecina bites
"One of my all-time favorite dishes—crispy, creamy, and absolutely gorgeous."

ENSALADA DE REMOLACHA E IDIAZÁBAL (V, D) 55

Beetroot and radicchio salad served with homemade fresh cheese, pomegranate, and smoked sheep cheese
"A very popular recipe from José's cookbook, the vinaigrette brings all the flavors together."

MAR Y MONTAÑA DE ALBÓNDIGAS CON SEPIA (G) 80

Traditional Spanish meatballs with cuttlefish
"Surf and Turf combines the flavors of the sea and the mountains."

Tapeo / Sharing Small Dishes

LANGOSTINOS DEL MEDITERRÁNEO AL AJILLO (S) 220

Wild Mediterranean tiger prawns with chilli, garlic and EVOO
"Gahm- bahs-ahl-ah- hee-yoh!"

PULPO CON PARMENTIER AJADA Y PICADA DE CECINA (S) 120

Octopus with Parmentier, Cecina, garlic and paprika sauce
"An interpretation of the pulpo a la Gallega, where the potatoes become creamier!"

CALAMAR PLANCHA CON FIDEOS NEGROS (S, G) 115

Grilled squid on top of black vermicelli, Ink sauce, Alioli and Parsley
"Directly from the Mediterranean sea to your table in the UAE."

CARRILLERA DE TERNERA CON CREMOSO DE ZANAHORIA Y CHIPS DE REMOLACHA 115

Braised Beef cheek on top of carrot pure with vegetable chips
"The definition of melting in your mouth."

ATUN ENCEBOLLADO 215

Tender tuna chunks with slowly simmered onions, garlic, Extra Virgin Olive Oil and Vinegar
"The Flavors of my home, Cadiz all together in one Dish."

Platos Grandes a Compartir / Mains to Share

ARROZ DE ALCACHOFAS CON ROMESCO (V, N) 280

Artichoke paella with tomato-based sauce

"Romescos 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 MAGRET AHUMADO CON SETAS Y ROMERO 280

Smoked and Sous-Vide duck breast Paella with wild Mushrooms and rosemary

"A Spanish countryside experience in the heart of Abu Dhabi."

PIERNA DE CORDERO LECHAL Y PATATA AL CALIU 385

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

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

CANELON DE POLLO ROSTIZADO CON BECHAMEL DE CEPES Y TRUFA NEGRA (G, D) 135

Roasted Chicken cannelloni with Porcini mushroom bechamel and black truffle

"Rich and comforting cannelloni filled with creamy chicken inside,

then topped with delicious béchamel."

RUBIA GALLEGA CON PIMIENTOS CONFITADOS Y PATATAS FRITAS 335

Spanish 25-day dry aged beefsteak with roasted bell peppers and fries

"A very special Spanish beef...Meltingly tender, with a rich profile of sweet, roasted notes."

Dulce / Sweet

PAN CHOCOLATE SAL Y ACEITE (V, G, D, E)

45

Chocolate Ganache with sourdough, Rosemary Streusel, Maldon salt and EVOO
"A thick dark chocolate spread inspired by José's grandmother's recipe."

TARTA DE QUESO VASCA CON FRESAS (V, D, E)

55

Basque cheesecake tart with strawberries
"The famous baked cheesecake from La Viña in San Sebastian."

STICKY TOFFEE PUDDING (D, E)

45

Dark sponge warm cake with local dates with vanilla ice-cream
and a rich and sweet Toffee sauce
"A British classic with a luxurious Middle Eastern twist."

FLAN CON FLORETA EXTREMEÑA, ESPUMA DE TÉ, CANELA Y CARDAMOMO (G, D, E)

45

Vanilla custard with tea infused whipped cream and flower rosette waffle with honey
*"José's dad always had bees on his farm at home, the sweet dough and
the honey bring back memories from his childhood."*

ESPUMA DE CREMA CATALANA (D, E)

55

Catalan custard with pear sorbet
"Dive in and discover a secret flavor at the heart of this dessert."

TABLA DE QUESOS (V, D)

75

Cheese selection, bread sticks, quince, and compote
"The finest quality cheeses Spain has to offer presented to Abu Dhabi."

SWEET SHERRY

Pedro Ximénez, San Emilio, Solera Reserva, Emilio Lustau

Glass | Bottle

85 | 825