ALLERGEN INFORMATION

ALLERGEN	NONE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	NUTS	SESAME	SOYBEANS	SULPHUR	SULPHITES
PARA PICAR														Dioxide	
Marinated gordal olives from Carmona															✓
Roast salted Catalan almonds											Almonds				
Bowl of Spanish pickles															✓
Frutos secos - toasted salted broad beans & corn											Trace				
BREAD / PAN - Gluten free bread available on request to substitute															
Sourdough & Rama 44 olive oil			✓												
Pan con tomate			✓												
Sobrasada tostada, Catalan rosemary honey			✓					✓							
PRESERVED / CURADO															
Boquerones, smoked sardine, olive oil, lemon zest						✓									✓
Hand carved Montesano jamón ibérico, Extremadura	✓														
Hand carved Paleta Ibérico de Bellota 100%, Jabugo	✓														
Regional charcutéria plate															✓
Rosemary Villarejo, quince, house crackers			Crackers					✓							
Baked Torta de Barros cheese to share - GF bread available on request			Bread					✓							✓
Regional cheese plate, accompaniments			Crackers					✓			Accompaniments				✓
44 CLASSICOS															
Padron peppers, sea salt	✓														
Arlington egg & caramelised onion tortilla					✓										
Triple cooked patatas bravas, sherry alioli					✓										✓
Ensalada of gem, manchego, Boquerón, px dressing			Croutons		✓	✓									✓
Jamón Ibérico croquetas		✓	✓		✓			✓							
Cider poached Leon chorizo								✓							✓
Crispy hake, alioli, piquillo			✓		✓	✓		✓							✓
Wild red prawns, Rama 44 olive oil, garlic, chilli				✓											
SEASONAL / DEL TIEMPO															
Beetroots, Catalan goats' curd, watercress, hazelnut								✓			Hazelnuts				✓
Courgette a la plancha, mint,sumac, romesco			✓								Almonds				✓
Crispy artichoke, spiced aubergine, miel de caña			✓												
Salt cod a la plancha, Raf tomato, lime, coriander						✓									
Tuna tartare, salmorejo, avocado			✓			✓						✓			✓
40 day Aged Welsh Hanger steak, mojo verde															✓
Pedro Ximénez Duroc pork belly, white beans, chard															✓
Confit duck & smoked morcilla burger, roast piquillo ketchup, apple & fennel remoulade			✓		✓										✓
DULCE Y HELADO															
Baked Apple Crema Catalana, burnt apple puree apple salad					✓			Cream							
Orange & almond cake, moscatel soaked oranges, spiced crème fraiche, toasted almond,					✓			Crème fraiche			Almonds				✓
Dark chocolate & sherry truffle, white chocolate & crocanti truffle								Cream			Hazelnuts				✓
ICE CREAMS															
Roasted Marcona Almond and salt caramel					✓			Cream			Almonds				
Chocolate truffle & px sherry					✓			Cream							✓
Dark chocolate & sherry truffle, white chocolate & crocanti truffle								Cream			Hazelnuts				✓
SORBETS															
Strawberry & Cava															✓
Rebujito (Sherry, citrus)															✓