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 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					*										*
Winter tomato, moscatel vinegar, pine nut, sourdough & manchego crumble			*					Dairy							*
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				*
Root vegetable amontillado pisto, wild mushroom a la plancha															*
Roast artichoke, spiced aubergine, miel de caña	*														
Salt cod a la plancha, whipped cod's roe, white bean & radicchio vinaigrette						*									*
Tuna tartare, apple ajo blanco, toasted almond			*			*					Almonds				*
Salt aged flat ion steak, mojo verde	*														*
Pedro Ximénez Duroc pork cheek, celeriac, ajillio		*						*							*
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)															*