

LA DESPENSA

SOME OF OUR FAVOURITE REGIONAL SPANISH PRODUCE, SERVED SIMPLY TO ENJOY WITH GREAT DRINKS.

PARA PICAR / BAR SNACKS

PAIR WITH A CRISP BEER, CAVA, DRY WHITE WINE, FINO OR MANZANILLA

Mixed toasted broad beans, chickpeas & nuts V, N	2.5
Roast Catalan almonds V, N, GF	3.3
House Pickles V, GF	3
Gordal olives V, GF	3.75

BREADS & TOASTS

Sourdough breads, Rama 44 olive oil, sea salt V	3.7
Toasted sourdough, sobrasada, Catalan rosemary honey	3.2
Pan con tomate - toasted sourdough, penjar tomato, olive oil V	2.5
Pan con tomate with jamón	4.5
Baked Torta de barros cheese, tomato relish, toast V	6.5

HAND CARVED JAMÓN

SOME OF THE WORLD'S BEST CURED HAM. FROM DIFFERENT REGIONS & AT DIFFERENT GRADES, CHANGING REGULARLY.

DO TERUEL, Jamón serrano GF	7.5
From Toni Mata, one of Spains' finest white pig hams, 18 months cured	
DO SUMMUMM, Jamón ibérico de bellota 100% GF	17
Pure ibérico ham from Huelva, 3-4 years cured. An exceptional ham	
Best of both GF	13
Sample both of these side by side to compare & contrast	

REGIONAL CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Plate of regional cured cuts from producers we know and love, for their pure quality 9

REGIONAL CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Plate of top quality regional cheeses with accompaniments & baked coca toasts. Chosen from small batch producers from all over Spain. N 12

WEEKDAY LUNCH

We run an express lunch menu with two dishes from a selected menu for £7.50

Available Monday - Friday 11.30 am - 6 pm

*restrictions apply

DE LA COCINA

FROM THE KITCHEN, PREPARED AND COOKED TO ORDER. DISHES COME TO THE TABLE AS AND WHEN THEY ARE READY. IF YOU'D LIKE DISHES SERVED TOGETHER JUST ASK OUR STAFF WHEN YOU ORDER.

44 CLASSICS

TAPAS DISHES WE STARTED OUT WITH IN 2002, USING SPANISH RECIPES WE'VE ADAPTED AND HONED OVER TIME.

Patatas Bravas V, GF	4
Triple cooked potatoes, smokey bravas sauce, sherry alioli	
Padron Peppers V, GF	4.5
Galician green peppers, olive oil, sea salt. Some hot, some not!	
Tortilla V, GF	6.2
Piquillo, caramelised onion & Arlington egg tortilla, served slightly runny	
Gambas GF	6.9
Wild prawns a la plancha, confit shallot, garlic, pimentón, lemon	
Boquerones GF	4.8
Hand filleted Cádiz cured anchovies	
Chipirones	7
Dusted whole chipirón squid, mojo rojo, lime	
Croquetas	5.8
Jamón ibérico croquetas	
Chorizo GF	6.5
Basque cider poached chorizo	

SEASONAL TAPAS

Ensalada V	4.5
Gem, apple & cured señorío salad, px dressing, coca migas	
Tomatoes V	6
Seasonal tomatoes, avocado, herb migas	
Carrots V, GF, N	6
Caramelised heritage carrots, hazelnut & green herbs	
Pisto V	6
Spanish ratatouille, crispy cacklebean egg, truffled manchego	
Pulpo N	8.5
Octopus a la plancha, chistorra, courgette salad, ajo blanco	
Hake & Cockles GF	7.5
Hake a la plancha, cockles, albariño, herbs	
Bacalao	7
Tempura cod cheeks, piquillo & chorizo sauce	
Ceviche de Dorada GF	7.5
Citrus cured sea bream, avocado, cucumber	
Beans GF	6.5
Smoked ham hock braised judion beans, rainbow chard	
Lamb Bocadillo	4.5ea
Overnight lamb shoulder roll, morcilla de Burgos, sherry vinegar, mint alioli	
Cerdo GF	7
Quince glazed Duroc belly pork, moruños spiced aubergine, pomegranate	
Salt-aged Beef GF	8.5
Picanha steak a la plancha, mojo rojo, straw potatoes	

NUTS ARE USED EXTENSIVELY AT BAR 44 BOTH ON THE BAR & AND IN THE KITCHEN. PLEASE INFORM THE MANAGER OF ANY ALLERGIES YOU HAVE WHEN YOU ORDER.

GLUTEN FREE (GF), VEGETARIAN (V) & DISHES CONTAINING NUTS (N) ARE HIGHLIGHTED ON THE MENU. SHOULD YOU WISH TO SEE OUR SEPARATE VEGAN MENU, PLEASE ASK THE TEAM.

WE HAVE A COMPREHENSIVE ALLERGEN MENU FOR FURTHER ALLERGENS SHOULD YOU WISH TO SEE IT.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL TABLES. ALL GRATUITIES AND SERVICE CHARGES GO DIRECTLY TO OUR SUPERB STAFF!

BAR44 BRISTOL

18-20 REGENT STREET, CLIFTON VILLAGE, BRISTOL, BS8 4HG
WWW.BAR44.CO.UK 🐦 BAR44BRISTOL



DON'T FORGET TO CHECK OUT THE DRINKS MENU FOR MORE EXCELLENT POST TAPAS GIN AND TONICS, SHERRIES AND COCKTAILS.

DESSERTS

INSPIRED BY SPANISH CLASSICS & EXCEPTIONAL PRODUCE

Tarta v Crema Catalana tart, orange curd yoghurt sorbet	6
Bizcocho v, GF, N Valencian orange & almond cake, seasonal ripple ice cream, poached fruits	6
Trifle Mango, sherry & chocolate trifle	6
Trufas v, GF Dark chocolate truffles with a side of Pedro Ximénez sherry	6

HOMEMADE ICES

Orange curd yoghurt sorbet **V, GF**
Seasonal berry ripple ice-cream **V, GF**
Chocolate truffle ice-cream **V, GF**
PX espresso martini ice-cream **V, GF**

2.5 each or a selection of 3 for 7

REGIONAL CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Plate of top quality regional cheeses with accompaniments & baked coca toasts. Chosen from small batch producers from all over Spain. **N** 12

SUNDAYS

Treat yourself to our Spanish Sunday sharing feast.
Book a table now for a great alternative Sunday roast.

VILARNAU & XIXARITO ROOMS

Special occasion coming up? Our private dining rooms are available for hire for parties up to 12.

POST FEAST DRINKS

PERFECT AFTER LUNCH, DINNER OR ANY GRAZING IN BETWEEN

SPANISH SERVES

Zoco Pacharán, 50ml	3.5
Navarre Sloe liqueur from the Basque Country	
Ponche Caballero, 50ml	4
Famous digestif from El Puerto de Santa Maria — sherry & brandy, sweetened with orange & herbs	
Licor 43, 25ml	3
Sweet liqueur made with 43 different aromatics	

COCKTAILS

PLEASE SEE OUR DRINKS MENU FOR A FULL LIST. THESE THOUGH ARE PERFECT POST EATING

Café Solo Martini	8.5
Vanilla Finlandia vodka, local roast espresso, licor 43, px sherry	
Sherry Trifle N	8
Brockmans gin, Micaela cream sherry, raspberry, flaked almond, cream	
Pineapple & Blood Orange Daiquiri	9
Plantation pineapple rum, Solerno blood orange, citrus	
Piquillo Pepper Fix	8
Chipotle chilli El Jimador Blanco tequila, piquillo pepper, Cointreau, agave nectar	

SPANISH BRANDY

Soberano, 5yr Reserva, 36% Jerez	3
Veterano, Solera, 36% El Puerto	3
Torres 10-yr G. Reserva, 38% Barcelona	3
Torres Jaime 1, 30-yr, 38% Barcelona	7
Carlos 1, 12-yr Reserva, 38% Jerez	4.5
Lepanto, Oloroso Viejo, 36% Jerez	8

COFFEE, TEA, HOT CHOCOLATE

Espresso, cortado or your favourite extraction, using our bespoke roast from the Extract Coffee Roasters, Bristol

Loose leaf teas

El Canario hot chocolate

The most incredible Spanish hot chocolate from the Sierra de Gredos Mountains in the Province of Ávila. Gredos Norte is a third-generation family producer. We have used this hot chocolate for over 16 years

