

## 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

Habas Fritas <b>v</b> £2	Padron peppers, sea salt <b>v</b> , <b>GF</b> £4.5
Toasted broad beans	
Kikos <b>v</b> £2	Gordal olives, Carmona
Crunchy Spanish corn	<b>v</b> , <b>GF</b> £3.7
Roast organic Valencian almonds, <b>v</b> , <b>GF</b> , <b>N</b> £3	Hand filleted Cádiz cured anchovies <b>GF</b> £4.5
Pickles & guindilla pepper mix <b>v</b> , <b>GF</b> £3	Crispy fried whole baby camarones shrimp £4

### HAND CARVED JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón serrano, DO Teruel **GF** £6.8

From the Mata brothers, Spain's finest white pig serrano ham

Jamón ibérico de bellota, DO Los Pedroches **GF** £12.5

Some of the world's finest ham. Pure acorn fed, 3-4 years cured

Best of both **GF** £9.5

A taste of both of the above on the same plate

### CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Morcón ibérico de bellota, Los Pedroches **GF** £4.2

Pure acorn fed whole muscle chorizo ibérico

Wild boar salchichón, Extremadura **GF** £3.8

Wild boar & herb salami

Lomo cabacero, Teruel **GF** £4

Cured Duroc pork loin

Cecina, León-Asturias **GF** £4.5

Air dried smoked beef, from 10 year old Rubia Gallega

Selection of the above **GF** £9.5

### CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Señorio de Zuheros **v** £4.3

Semi cured ewes' milk cheese. Fruity, nutty, addictive

Molueno, Albacete £4.9

Raw goats' cheese, vegetable ash rind, 20 day aged, slight spice

Mahon, Menorca £4.5

Semi cured washed rind cows' cheese. Sharp, buttery, crumbly

Torta de barros, Extremadura **v** £5.5

Meltingly soft, gooey and pungent. Served slightly warm

Cabrales, DOP Asturias **N** £4.8

Incredible blue cheese, creamy, piquant, cave matured

Cheese selection with accompaniments **N** £11

## 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.

### BREADS

Sourdough breads, Rama 44 olive oil, sea salt **v** £3.6

Pan con tomate—toasted sourdough, tomato, olive oil **v** £2.5

Sobrasada, toasted sourdough, Catalan honey £3

Pan con tomate with jamón £4

### VEGETABLES

Caramelised carrots, pine nut & oloroso dressing, pomegranate, sumac **v** 5.5

Triple cooked patatas bravas, sherry alioli **v**, **GF** £4

Seasonal tomatoes, fino gazpacho, crispy capers **v** £5.5

Classic tortilla, served slightly runny **v**, **GF** £5

Pimentón aubergine, pistachio, chilli, olive, yoghurt dressing **v**, **N**, **GF** £5

Beetroots, La Bauma goats' curd, hazelnut, fig **GF**, **N** £5.5

Seasonal leaf ensalada, sherry vinaigrette, señorío curado **v**, **GF** £4

### FISH AND SEAFOOD

Crispy hake, alioli, capers, herbs £5.9

Cuttlefish black rice, tempura octopus £7

Seared spiced tuna, mojo rojo, samphire **GF** £8

Roast cod, jamón ibérico crema, piperrada **GF** £6.5

Squid a la plancha, cockles, fino, ajillo **GF** £7

Wild prawns a la plancha, confit shallot, garlic, pimentón **GF** £7.5

### MEAT

Quince & sherry vinegar glazed duroc pork rib, piquillo sofrito **GF** £5.9

Seared Welsh beef fillet, caramelised onion, truffle manchego **GF** £8.5

Confit moruños chicken, sobrasada, mojo verde **GF** £6

Jamón ibérico croquetas £5

Confit duck & morcilla burgers, piquillo ketchup, apple, fennel £6

Overnight braised lamb neck, broad beans, mint, chistorra £8

NUTS ARE USED EXTENSIVELY THROUGHOUT THE RESTAURANT, IN OUR DISHES, THE KITCHEN & IN OUR DRINKS.

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.

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



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## SWEET TREATS

House chocolate truffles, side of pedro ximénez sherry **V, GF** £6

Crema catalana custard tart, lime & tonka bean sorbet **V** £6

Strawberry & cava sorbet, meringue, white sangria jelly **GF** £6

Apple and rama 44 olive oil cake, candied walnut, maple frosting crème fraîche **V, N** £6

Poached nectarine, gooseberry fool, hazelnut crumble **N** £5.5

## HOMEMADE ICES

Strawberry & cava sorbet **V, GF**

Lime & tonka bean sorbet **GF**

Chocolate ice cream drizzled with px sherry **V, GF**

Roast marcona almond & salted caramel ice cream **V, GF, N**

£2.5 each or a selection of 3 for £7

## CHEESE

Selection with accompaniments **N** £11

### WEEKDAY LUNCH

Monday-Friday\* 2 dishes for £8 (available 12pm -5pm) weekday express lunch menu

Perfect for on the run or a great value mid-week lunch with friends.

\*Restrictions apply

### SUNDAYS

We create special dishes every Sunday for you to share (or keep to yourself) based on Spanish roast meat.

Book a table now for a great alternative Sunday roast.

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## AFTER-DINNER DRINKS

### SPANISH SERVES

La Copa £5

Aged in sherry casks, with botanicals such as cloves, orange & cinnamon. Over ice with orange & an olive, optional soda.

El Bandarra £4

A red vermouth made with classic cava grapes. Enjoy over ice with a slice of lemon.

Zoco Pacharán, 50ml £3.2

Navarre Sloe liqueur from the Basque Country. Served over ice.

Ponche Caballero, 50ml £4

Famous digestif from El Puerto de Santa Maria—sherry & brandy, sweetened with orange & herbs.

Licor 43, 25ml £2.95

Sweet liqueur made with 43 different aromatics, vanilla & citrus—lovely over ice.

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### SPANISH BRANDY

103 'White Label', 36% El Puerto £2.75

Soberano, 5yr Reserva, 36% Jerez £2.9

Veterano, Solera, 36% El Puerto £2.9

Torres 10-yr G. Reserva, 38% Barcelona £3

Torres Jaime 1, 30-yr, 38% Barcelona £6.95

Carlos 1, 12-yr Reserva, 38% Jerez £4.25

Lepanto, Oloroso Viejo, 36% Jerez £7.85

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### COFFEE

Café solo (espresso) £2 / £2.3

Café cortado £2.1

Café con leche £2.3

Latte £2.5

Mocha £2.6

Americano £2.1 / £2.4

Cappuccino £2.3 / £2.5

Eric Rovira Spanish hot chocolate £2.5

Loose leaf tea £2.2

Extra shot of espresso £0.5

Vanilla, caramel or almond syrup **N** £0.5

\*Please note a caramelised almond is served with hot drinks. Please inform staff of any allergies

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GLUTEN FREE, VEGETARIAN DISHES AND DISHES CONTAINING NUTS ARE NOTED BESIDE EACH ITEM WITH A GF, V OR N RESPECTIVELY. PLEASE ASK IF YOU WOULD LIKE TO SEE OUR VEGAN OPTIONS. ALLERGY FILE AVAILABLE ON REQUEST. IF YOU HAVE A SERIOUS ALLERGY PLEASE NOTIFY THE DUTY MANAGER.

