

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, corn & chickpeas V, GF	2.5
Roast almonds V, GF, N	3.5
Gordal olives V, GF	3.7

BREADS & TOASTS

Alex Gooch sourdough breads, Rama 44 olive oil, sea salt V	3.7
Pan con tomate V	2.5
Pan con tomate with jamón Ibérico	6.5
Sobrasada Ibérica & honey on toast	3.5
Crab toasts, horseradish, apple & fennel	7
Torta de barros, tomato chutney, toast V	6.5

CHARCUTERÍA & JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón Ibérico, Castro González GF	9
Free range grain & acorn fed Ibérico ham from Salamanca	
Mixed charcutería GF	12
Plate of regional cured cuts from some of our favourite producers, including jamón Ibérico	

CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Regional selection N	12
Served with toasted crystal bread & accompaniments	
Cheeses will change from month to month with what's best now. Chosen from small batch producers from all over Spain, based on pure quality.	

WEEKDAY LUNCH

Any dish from the classic or bread section
£8 for two dishes

Available Monday to Friday 12pm - 5pm

*Restrictions apply

DESSERT

Olive oil, pistachio & lemon cake, lemon thyme ice cream	6
Dark chocolate truffles, side of Pedro Ximénez sherry V, GF	6
Classic crema Catalana, seasonal fruits	6.5
Piped cinnamon sugar churros, chocolate sherry sauce	4.6

DE LA COCINA

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

44 CLASSIC TAPAS

TAPAS DISHES WE STARTED OUT WITH IN 2002, SPANISH RECIPES ADAPTED & PERFECTED OVER TIME

Patatas Bravas, alioli V	4
Triple cooked patatas bravas, smokey bravas sauce, sherry alioli	
Padron Peppers V, GF	4.5
Galician green peppers, sea salt. Some hot, some not!	
Tortilla V, GF	5.5
Classic tortilla individually cooked to order, served slightly runny	
Puntillitas	6.5
Crispy whole baby squid, mojo rojo, lime	
Boquerones GF	4.5
Hand filleted Cádiz cured anchovies	
Merluza	6.5
Crispy hake, alioli, herbs, capers	
Croquetas	5.7
Jamón Ibérico croquetas	
Chorizo	6.5
Basque cider poached chorizo	
Albóndigas	6.5
Lamb meatballs, tempranillo, tomato	
Dátiles N	4.9
Medjool dates, crispy pancetta, ajo blanco	

SEASONAL TAPAS

Tempura V	5
Of broccoli & aubergine, salpicón, miel de caña	
Pisto V	5.5
Spanish ratatouille, fried egg, crispy chickpea	
Champiñones V, N	5.5
Almond cream, oyster mushroom, ajillo, almond	
Ensalada V, GF	4.75
Gem, manchego & apple salad	
Caballa	6.5
Mackerel, salmorejo, escabeche salad	
Gambas GF	7.5
Whole wild prawns a la plancha, confit garlic & chilli	
Almejas GF	8.5
Clams, Ibérico ham, white wine	
Cerdo	6.5
Cured & slow roast Duroc pork belly, ajo blanco, chestnut honey	
Higado GF	6
Chicken livers, smoked pancetta, shallot, pedro ximénez	
Pollo GF	7
Moruños chicken, criollo sausage, spiced yoghurt	
Ternera	8.5
Featherbalde of beef, truffle manchego, mojo rojo	

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

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.

BAR44.CO.UK

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!



COPAS

CAVA 125ML / BOTTLE

Vilarnau Organic Brut Reserva	5/26
Macabeo, parellada, xarel.lo. Exceptional organic	
Vilarnau Organic Rosado	29
Ultra fresh fruity pinot noir rosé bubbles	
Loxarel Reserva Brut Nature	42
Macabeo, xarel.lo. 28 month aged, biodynamic, super dry, floral	
Albert de Vilarnau, Penedès	59
Chardonnay & pinot noir aged for 36 months. Elegant, stunning	

DRY SHERRY 100ML / 375ML FOR TAPAS, CHEESE, CHARCUTERÍA

Tio Pepe Fino Savoury, ultra dry, crisp	5/15
Colosía Fino del Puerto Light dry, pungent	5.25/16
Micaela Manzanilla Salty, yeasty, fresh	4.2/14.5
Xixarito Manzanilla en Rama Nutty, complex, crisp	6.75/23
Viña AB Amontillado Toasted, nutty, vanilla	5.75/19
Leonor Palo Cortado Nutty, spiced, toasty	5.9/21
Alfonso Oloroso Powerful, dried fruit peel, wood	5.5/19

VERMÚT 75ML

La Copa Blanco Seco	5
Crisp, herbaceous, dry white	
Padró & Co Blanco Reserva	5.5
Floral, sweet, bitter citrus	
Forzudo Rojo	5
Classic red vermouth with 12 secret botanicals	
La Copa Rojo, sherry cask	5
Cinnamon, orange, clove, wormwood	
Padró & Co Reserva	5.5
From xarel.lo & macabeo grapes, aged in chestnut	

SWEET SHERRY 75ML / 375ML

Micaela Cream Caramel, orange, raisin	4
Colosía Moscatel Honeyed, floral, luscious	7.6
Nectar Pedro Ximénez Christmas pudding, dates, raisins	4.5/20

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.

WHITE 125ML / BOTTLE

UVA 44, Cariñena, Viura, Chardonnay	4/18
Fresh clean citrus driven 44 white	
Viñas del Vero, Somontano, Chardonnay blend	4.1/19.5
Crisp unoaked fruit driven chardonnay	
Beronia blanco, Rioja, Viura	4.2/24
Vibrant apple and lemon driven white Rioja	
Coral do Mar, Rias Baixas, Albariño	5/28.5
Stone fruit and tropical notes, classic albariño	
Ondas del Alma, Montereí, Godello	25
Simply excellent godello. Rounded, balanced	
Finca Constancia Parcela 52, Rueda, Verdejo	25
Fresh but rich, zippy, balanced, barrel fermented	
Txomin Etxaniz, Getaria, Hondorrabi	29.5
Spritzzy zingy classic Basque white	
La Miranda, Somontano, Garnacha Blanca	30
Elegant refined white grenache, white fruits	
Gaia Loxarel, Penedès, Sauvignon Blanc	31
Exceptional biodynamic Catalan sauvignon	

ROSADO

99 Rosas, Tierra de Castilla, Garnacha	4.5/21
Estate grown organic rosé, fresh raspberry	
Viñas del Vero Colección, Somontano, Pinot Noir	5/28
Delicate, elegant, aromatic	

RED

UVA 44, Cariñena, Tempranillo	4/18
Fresh fruit driven organic 44 red	
El Paular, Tierra de Castilla, Petit Verdot blend	4.5/22
Fresh red fruits, spice and coffee	
Quinta de Aves, Sierra de Castilla, Syrah	5/27
Modern syrah, chocolate smooth finish	
Beronia Ecológico, Rioja, Tempranillo	5.5/29
Cherry, herbs, a little oak for softened spice	
Trus, Ribera del Duero, Tinta del País	29.5
Silky smooth modern Ribera	
Finca Constancia Parcela 12, Toledo, Graciano	28
Juicy black fruits, hints of sweetness	
Tendral, Priorat, Cariñena blend	33
Classic toasty spiced full bodied Priorat	
Finca Moncloa, Tierra de Cádiz, Cabernet, Tintilla de Rota blend	33
Rich, inky, intense red fruit & spice	

ASK FOR OUR SELECTION OF BODEGAS BERONIA SPECIAL ELABORATION RIOJAS AND POST-MEAL DRINKS PAIRINGS

