



VEGAN

TO PICK AT

- Habas fritas, kikos, garbanzos** **GF** 2.5
Mixed toasted Spanish broad beans, corn & chickpeas
- Almonds** **GF, N** 3.5
Roast salted organic Catalan almonds
- Gordal olives** **GF** 3.7
Giant queen olives marinated in lemon, black pepper, parsley

TOAST & BREAD

- Pan con tomate** 2.5
Toasted sourdough, garlic, tomato, rama 44 olive oil
- Alex Gooch breads** 3.7
Served with our own rama 44 olive oil, sea salt

TAPAS DISHES

- Broccoli** **GF** 5
Pan-fried broccoli, salpicón
- Ensalada** **GF** 4.5
Gem & apple salad, sherry vinaigrette
- Patatas** **GF** 4
Pan-fried crispy potatoes, smoked bravas sauce
- Mushroom** **N** 5.5
Almond cream, seared oyster mushroom, ajillo, toasted almond
- Pisto** **GF** 5.5
Spanish ratatouille, chickpeas
- Salmorejo** 4.5
Salmorejo, Spanish tomatoes
- Padron Peppers** **GF** 4.5
Galician green peppers, sea salt. Some hot some not!

SWEET TREAT

- Seasonal Sorbet 2.5 per scoop



PLEASE TURN OVER FOR
OUR VEGAN WINES



MAY CONTAIN NUTS **N** GLUTEN FREE **GF**

44 HIGH ST COWBRIDGE CF71 7AG WWW.BAR44.CO.UK  BAR44COWBRIDGE



VEGAN WINES

SPARKLING

Loxarel Reserva Familiar, Brut Nature, Penedès
🍇 Pinot Noir, chardonnay, xarel-lo

42

ROSÉ

Viñas del Vero, Somontano
🍇 Pinot Noir

5/28

WHITE WINE

Finca Constancia Parcela 52, Toledo
🍇 Verdejo

25

Coral do Mar, Rias Baixas
🍇 Albariño

5/28

Gaia de Loxarel, Penedès
🍇 Sauvignon Blanc

28

RED WINE

El Paular, Tierra de Castilla
🍇 Petit Verdot Blend

4.5 / 22

Trus Roble, Ribera del Duero
🍇 Tinta del país

28

Beronia Ecológico, Rioja
🍇 Tempranillo

5.5 / 29