



## PANTRY / DESPENSA

### BAR SNACKS/PARA PICAR

Marinated Gordal olives from Carmona <b>v GF</b>	£4
Roast salted Catalan almonds <b>v GF N</b>	£3.8
Bowl of Spanish pickles <b>v GF</b>	£3.5
Frutos secos – toasted salted broad beans & corn <b>v GF N</b>	£2.5

### BREAD / PAN

Sourdough & Rama 44 olive oil (to share) <b>v</b>	£4
Pan con tomate <b>v</b>	£3
Sobrasada tostada, Catalan rosemary honey	£4

### PRESERVED / CURADO

Boquerones, smoked sardine, lemon <b>GF</b>	£6.5
Montesano jamón Ibérico, Extremadura <b>GF</b> Hand carved, free range, slow reared Ibérico ham (50g)	£17
Paleta Ibérica de bellota, 100% puro, Extremadura <b>GF</b> Pure acorn fed shoulder ham, 36 month cured, hand carved (40g)	£14
Regional charcutería plate <b>GF</b>	£10
Rosemary Villarejo cheese, quince, house cracker <b>GF</b>	£7
Baked Torta de Barros cheese to share <b>v</b>	£10.5
Regional cheese plate, accompaniments <b>N</b>	£12

### CHILDREN/NIÑOS

£4

#### CHOOSE FOUR OF THE FOLLOWING:

Chorizo, crispy hake, padron peppers <b>v</b> , jamón croquetas, pan-fried courgettes <b>v</b> , patatas bravas <b>v</b> , olives <b>v</b> , bread <b>v</b>	
Vanilla Ice Cream	£2.5

### EXTRAS

Balsamic sherry vinegar	£1
Alioli	£1

## KITCHEN / COCINA

### 44 CLÁSICOS

Padron peppers, sea salt <b>v GF</b>	£4.5
Padron peppers, sea salt, some hot, some not!	
Arlington egg & caramelised onion tortilla <b>v GF</b>	£6.5
Triple cooked patatas bravas, sherry alioli <b>v GF</b>	£4.8
Ensalada of gem, manchego, boquerón, PX dressing	£4.7
Jamón Ibérico croquetas	£5.9
Cider poached Leon chorizo <b>GF</b>	£6.7
Crispy hake, alioli, piquillo	£7.3
Whole wild red prawns, Rama 44 olive oil, garlic, chilli <b>GF</b>	£9

### SEASONAL / DEL TIEMPO

Beetroots, Catalan goats' curd, watercress, hazelnut <b>v GF N</b>	£6.5
Courgette a la plancha, mint, sumac, romesco <b>v N</b>	£5.5
Roast artichoke, spiced aubergine, miel de caña <b>v GF</b>	£6.3
Salt cod a la plancha, Raf tomato, lime, coriander <b>GF</b>	£9
Tuna tartare, salmorejo, avocado	£8.5
Salt aged flat iron steak, mojo verde <b>GF</b>	£8.5
Pedro Ximénez Duroc pork cheek, white beans, chard <b>GF</b>	£8
Confit duck & smoked morcilla burger, roast piquillo ketchup, apple & fennel	£4.5

### SWEET & FROZEN/POSTRE Y HELADO

Baked apple Crema Catalana, burnt apple purée, apple salad <b>v</b>	£6
Orange & almond cake, Moscatel soaked orange, spiced crème fraiche, rosemary <b>v N</b>	£6.5
Trufas – Dark chocolate sherry truffles, white chocolate truffles <b>N</b>	£5

### HOUSE ICE CREAM AND SORBET

£3 EACH OR 3 FOR £8

Roasted Marcona almond and salt caramel ice cream <b>v N</b>	
Chocolate truffle & PX sherry ice cream <b>v</b>	

**SORBETS:** Strawberry & Cava **v** • Sherry & citrus Rebutito **v**

ALL OF OUR DISHES ARE COOKED AND PREPARED FRESH TO ORDER AND THEREFORE COME OUT OF THE KITCHEN AS AND WHEN THEY ARE READY. IF YOU WOULD LIKE ALL YOUR DISHES TOGETHER, PLEASE ADVISE THE TEAM WHEN YOU PLACE YOUR ORDER.

**V** VEGETARIAN **GF** GLUTEN-FREE **N** MAY CONTAIN TRACES OF NUTS

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

**DRY SHERRY**

100ML 37.5CL 75CL

**MANZANILLA, BODEGAS BARON**

Micaela	£4.2	£14.5	£26
Light, dry, delicate, very easy to drink			
Xixarito En Rama	£7	£22	—
Extra-aged, floral and nutty			

**FINO**

Tio Pepe Fino	£5	£16	—
Bone-dry, crisp, almond and citrus			
Colosia Fino Del Puerto	£6	£18	—
Classic pungent Fino			
Maestro Sierra Fino	£7.9	£24	—
A rich, deep, savoury treat			

**AMONTILLADO**

Viña AB Amontillado	£6.5	£21	£38
Dry, walnut, vanilla and caramel			
Xixarito Amontillado	£9	£28	£49
Aromatic, light mahogany colour			

**OLOROSO**

Alfonso Oloroso	£6	£20	£36
Hint of wood, dried fruit, roasted nuts			
Maestro Sierra Oloroso	£8.5	£26	£26
Powerful but elegant, walnut			

**PALO CORTADO**

Leonor Palo Cortado	£7	£22	£40
Nutty, spiced, toasty			
Lustau Almacenista Palo Cortado	£12	£34	—
Velvety smooth			

**SWEET SHERRY**

75ML

**MOSCATEL**

Colosia Moscatel Soleado	Sweet, rich, aromatic		£7.6
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**CREAM**

Micaela Cream	Served over ice with orange	£4.5
Matusalem Oloroso Dulce VORS	Just incredible	£12.5

**PEDRO XIMÉNEZ**

Nectar Pedro Ximénez	Xmas pudding in a glass	£4.9
Soluqua Pedro Ximénez	30 yr old PX, another level!	£12.5

**VERMUT**

75ML

**BLANCO**

La Copa Blanco, Jerez	£5
Padró & Co Blanco Reserva, Tarragona	£5.5

**ROJO**

La Copa, Jerez	£5
Forzudo, León	£5
Padró & Co Rojo Clásico	£5.5
Padró & Co Amargo, Tarragona	£6

**SPARKLING**

125ML 175ML 250ML BTL

Vilarnau Edición Limitada, Penedès	£5.7	—	—	£28
Lots of apple and citrus, very refreshing				
Vilarnau Brut Rosado, Penedès	—	—	—	£30
Biodynamic, bags of strawberry on the nose, smooth & fresh				

**ROSADO**

125ML 175ML 250ML BTL

**FRUIT DRIVEN, VIBRANT**

99 Rosas, Tierra de Castilla	£4.5	£6.5	£9	£25
<b>Garnacha:</b> Organic, fresh and rounded with lots of raspberries				
Viñas del Vero Colección	£5	£7	£10	£28
<b>Somontano Pinot noir:</b> Delicate, aromatic, once you try it, you will be hooked!				

**WHITE**

125ML 175ML 250ML BTL

**FRESH**

UVA 44, Viura	£4	£5.5	£7.5	£19.9
<b>Chardonnay, Cariñena:</b> Our very own. Fresh, young, lively dry white				
Beronia, Rioja	£4.8	£6.7	£9.5	£26
<b>Viura:</b> Crisp and clean, fresh easy drinking, lots of citrus and apple				
Txomin Etzaniz	—	—	—	£33
<b>Hondarrabi, Getaria:</b> Crisp, zingy lemon, pour from a height for authentic spritz				

**FLORAL**

Castelo de Medina, Rueda	£5.7	£7.9	£11	£29
<b>Sauvignon blanc:</b> A light, fresh, tropical Sauvignon				
Ondas Del Alma, Monterrei	—	—	—	£28
<b>Godello:</b> Simply excellent Godello. Rounded, balanced, peach & floral notes				
Nereida, Ribeiro	£4.8	£6.7	£9.5	£26
<b>Treixadura, Palomino, Torontes:</b> Light and delicate, stunning with seafood				

**AROMATIC, FRAGRANT**

Ama-Vida, Rias Baixas	£5.5	£7.7	£10.9	£28
<b>Albariño:</b> A classic Albariño, we love it				
Parcela 52, Rueda	—	—	—	£28
<b>Verdejo:</b> Balancing fresh and zippy with some body				
Cora De Loxarel, Penedès	—	—	—	£30
<b>Xarel.lo, Moscatel:</b> Organic, biodynamic cracker. Rich honeysuckle, long, crisp finish				
Lusco, Rias Baixas	—	—	—	£35
<b>Albariño:</b> Vibrant and bright with tropical and herbaceous notes				

**RICH, ROUNDED**

Nivarius, Rioja	—	—	—	£30
<b>Tempranillo Blanco:</b> Rich, rounded and floral. A stunning unique white Rioja!				
Reto, Manchuela	—	—	—	£39
<b>Albillo:</b> 7 months in age giving it richness and texture yet freshness				

**RED**

125ML 175ML 250ML BTL

**FRUIT DRIVEN, VIBRANT**

UVA 44, Cariñena	£4	£5.5	£7.5	£19.9
<b>Tempranillo:</b> Our, very own. Unoaked, fruit driven organic red				
Viñas Del Vero, Somontano	£4.2	£5.8	£8	£22
<b>Cabernet, Merlot:</b> Lightly oaked, smooth and very easy drinking				
Beronia Ecológico, Rioja	£5.4	£7.5	£10.8	£28.5
<b>Tempranillo:</b> Organic young fruit driven Rioja with a little oak				
Valtuille Joven, Bierzo	—	—	—	£29.5
<b>Mencia:</b> Unoaked and unfiltered, smoky, smooth rounded dark fruit				

**SOFT, MEDIUM BODIED**

Tramuz Joven, Ribera Del Duero	£5.5	£7.7	£10.9	£29
<b>Tinta Del Pais:</b> Nutty, soft cinnamon and cherry notes				
Quinta de Aves, Tierra De Castilla	£5.5	£7.7	£10.9	£29
<b>Syrah:</b> A modern, chocolate smooth Syrah				
Rafael Cambra Soplo, Valencia	£6	£8.4	£12	£32
<b>Garnacha:</b> Easy going and very moreish, a steal at this quality				
Casa Castillo, Jumilla	—	—	—	£36
<b>Monastrell:</b> Concrete tank aged, organic and fresh				

**RICH, BIG, MOREISH**

Finca Moncloa, Tierra De Cádiz	—	—	—	£35
<b>Cabernet, Syrah, Tintilla, Petit Verdot:</b> Cherry red, intense aromas of black fruit, spice and oak				
Planella, Monstant	—	—	—	£39
<b>Carignan/Syrah Blend:</b> Ripe, rich, scented and spiced				
Beronia Reserva, Rioja	—	—	—	£36
<b>Tempranillo, Graciano, Mazuelo:</b> Harmonious and silky classic, a classy reserva				