



PANTRY / DESPENSA

BAR SNACKS/PARA PICAR

Marinated Gordal olives from Carmona v GF	£4
Roast salted Catalan almonds v GF N	£3.8
Bowl of Spanish pickles v GF	£3.5
Frutos secos – toasted salted broad beans & corn v GF N	£2.5
Padron peppers, sea salt v GF	£4.5
Padron peppers, sea salt, some hot, some not!	

BREAD / PAN

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

PRESERVED / CURADO

Boquerones, smoked sardine, lemon GF	£6.5
Paleta Ibérica de bellota, 100% puro, Extremadura GF	£14
Pure acorn fed shoulder ham, 36 month cured, hand carved (40g)	
Regional charcutería plate GF	£10
Rosemary Villarejo cheese, quince, house cracker	£7
Baked Torta de Barros cheese to share v	£10.5
Regional cheese plate, accompaniments N	£12

CHILDREN/NIÑOS

£4

CHOOSE FOUR OF THE FOLLOWING:

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

EXTRAS

Balsamic sherry vinegar v GF	£1
Alioli v	£1

KITCHEN / COCINA

44 CLÁSICOS

Arlington egg & caramelised onion tortilla v GF	£6.5
Triple cooked patatas bravas, sherry alioli v GF	£4.8
Winter tomatoes, moscatel vinegar, pine nut, sourdough & manchego crumble v	£5.5
Jamón Ibérico croquetas	£5.9
Cider poached Leon chorizo GF	£6.7
Crispy hake, alioli, piquillo	£7.3
Whole wild red prawns, Rama 44 olive oil, garlic, chilli GF	£9

SEASONAL / DEL TIEMPO

Beetroots, Catalan goats' curd, watercress, hazelnut GF v	£6.5
Root vegetable amontillado pisto, wild mushroom a la plancha v	£6.2
Roast artichoke, spiced aubergine, miel de caña v GF	£6.3
Salt cod a la plancha, whipped cod's roe, white bean & radicchio vinaigrette GF	£9
Tuna tartare, apple ajo blanco, toasted almond N	£8.5
Salt aged flat iron steak, mojo verde GF	£8.5
Pedro Ximénez Duroc pork cheek, celeriac, ajillo GF	£8.5
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 v GF	£6
Orange & almond cake, Moscatel soaked orange, spiced crème fraîche, rosemary v GF N	£6.5
Trufas – Dark chocolate sherry truffles, white chocolate truffles v N	£5

HOUSE ICE CREAM AND SORBET £3 EACH OR 3 FOR £8

Roasted Marcona almond and salt caramel ice cream v N	
Chocolate truffle & PX sherry ice cream v	
Tempranillo & winter berry sangria v	
Pineapple, pomegranate & chilli 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
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				
Barahonda, Yecla, Murcia	£4.5	£6.5	£9	£25
Monastrell/Syrah: Organic, delicate and aromatic				
Viñas del Vero Colección	£5	£7	£10	£28
Somontano Pinot noir: 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
Chardonnay, Cariñena: Our very own. Fresh, young, lively dry white				
Beronia, Rioja	£4.8	£6.7	£9.5	£26
Viura: Crisp and clean, fresh easy drinking, lots of citrus and apple				
Txomin Etxaniz	—	—	—	£33
Hondarrabi, Getaria: Crisp, zingy lemon, pour from a height for authentic spritz				
FLORAL				
Castelo de Medina, Rueda	£5.7	£7.9	£11	£29
Sauvignon blanc: A light, fresh, tropical Sauvignon				
Ondas Del Alma, Monterrei	—	—	—	£28
Godello: Simply excellent Godello. Rounded, balanced, peach & floral notes				
Nereida, Ribeiro	£4.8	£6.7	£9.5	£26
Treixadura, Palomino, Torontes: Light and delicate, stunning with seafood				
AROMATIC, FRAGRANT				
Ama-Vida, Rias Baixas	£5.5	£7.7	£10.9	£28
Albariño: A classic Albariño, we love it				
Parcela 52, Rueda	—	—	—	£28
Verdejo: Balancing fresh and zippy with some body				
Cora De Loxarel, Penedès	—	—	—	£30
Xarel.lo, Moscatel: Organic, biodynamic cracker. Rich honeysuckle, long, crisp finish				
Lusco, Rias Baixas	—	—	—	£35
Albariño: Vibrant and bright with tropical and herbaceous notes				
RICH, ROUNDED				
Nivarius, Rioja	—	—	—	£30
Tempranillo Blanco: Rich, rounded and floral. A stunning unique white Rioja!				
Reto, Manchuela	—	—	—	£39
Albillo: 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
Tempranillo: Our, very own. Unoaked, fruit driven organic red				
Viñas Del Vero, Somontano	£4.2	£5.8	£8	£22
Cabernet, Merlot: Lightly oaked, smooth and very easy drinking				
Beronia Ecoligico, Rioja	£5.4	£7.5	£10.8	£28.5
Tempranillo: Organic young fruit driven Rioja with a little oak				
Valtuille Joven, Bierzo	—	—	—	£29.5
Mencia: Unoaked and unfiltered, smoky, smooth rounded dark fruit				

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

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