

PARA PICAR Y PAN

Fino salmorejo shot V The precursor to gazpacho. Great to kick off a meal	2
Marinated Gordal olives from Carmona V, GF	4
Roast salted Catalan almonds V, N	3.9
Padron Peppers V, GF Galician green peppers, olive oil, sea salt	4.5
Bread V Sourdough, house Rama 44 extra virgin olive oil	2.5/4
Pan con tomate V Toasted sourdough, tomato, olive oil, sea salt	3
Sobrasada tostada Sobrasada on sourdough toast, Catalan rosemary honey	4

PRESERVED/CURADO

Boquerones GF Pickled Cádiz anchovies, tomato, red onion, parsley	6
Jamón GF Hand carved Paleta Ibérico de Bellota 100%	14
Charcutería GF Plate of regional cured cuts	11
Sherried Payoyo cheese, rosemary cracker V Cured sherry soaked cheese from the Sierra de Grazemala	8
Baked Torta de Barros cheese V Strong soft cheese from Extremadura, tomato shallot relish, accompaniments	12
Cheese Plate N Selection of regional cheeses & accompaniments	14

44 CLÁSICOS

Tortilla V, GF Arlington egg & caramelised onion tortilla	6.7
Patatas Bravas V Triple cooked potatoes, bravas sauce, sherry alioli	5
Hake Crispy hake, alioli, piquillo pepper	8
Gambas GF Wild red prawns, Rama 44 olive oil, garlic, chilli	8.9
Croquetas Jamón Ibérico croquetas	6
Pringa 44 Confit duck smoked morcilla burger, piquillo pepper ketchup, apple & fennel	4.7ea
Chicken GF, N Sticky sherry chicken, toasted hazelnut	6.6
Chorizo GF Cider poached León chorizo	6.7

SEASONAL

Requesón V, GF Whipped Spanish ricotta, bitter leaves, orange	5.5
Sprouting broccoli V, GF, N Herb butter, pochas bean purée, hazelnut	6.5
Asparagus V, N Ajo blanco, Jersey Royals, radish	7.5
Arroz meloso GF Shellfish bisque braised bomba rice, scallop, wild garlic	9
Tuna Tartare N Sesame, salmorejo, rosemary cracker	8
Chipirones GF Baby cuttlefish, orange & maple glaze, coriander, chilli	8.5
Presa Ibérica de bellota puro N Ibérico pork served rare, walnut romesco, jamón bone sauce	11.5
Sobrasada Tortilla GF Sobrasada & spring onion tortilla	8
Ox Cheek GF Overnight ox cheek, peas, bone marrow migas	9

DULCE

Chocolate Mousse Rama 44 olive oil ice cream, biscuit	6.5
Valencian Orange & Almond Cake N, GF Moscatel soaked oranges, citrus spiced cream, toasted	6.5
Trufas N Dark chocolate & white chocolate hazelnut truffles	5

HELADO/ICES

£3 each or £7.5 for 3

Rama 44 olive oil ice cream GF
Red berry sangria sorbet GF
Pear, honey & ginger sorbet GF
Orange & Gin sorbet GF
Salted Catalan almond & caramel ice cream GF, N
Chocolate truffle & PX ice cream GF

Please ask if you would like to see our children's tapas menu.

Tapas comes to the table as and when it is ready. If you would like certain dishes to arrive together just ask when you order. Please inform the team if you have any allergies. Separate vegan & gluten free menus are available.



44 GROUP INFO FOR FOOD AND DRINK LOVERS

WEEKDAY LUNCH OFFER

Enjoy lunch on the go or over a leisurely couple of hours for £13. Thursdays and Fridays, choose 3 dishes from a select menu available 12-4pm.

VEGAN MENU

Please ask for our separate vegan menu to enjoy at any time.

SPANISH SUNDAYS

Our Spanish take on a sharing roast. Book to enjoy options like salt aged picanha of beef with trimmings like chorizo Yorkshire pudding, Ibérico fat roast potatoes and truffled Manchego cauliflower cheese.

DRINKS SPECIALS

As well as an incredible list of sherries, wines, beers, vermouth, gin, rum and cocktails, please ask for our wines of the week by the glass, weekly seasonal serves and creations.

FINO FRIDAY

Every Friday we rustle up a tapita (mini tapa) paired with a glass of fino or manzanilla sherry. Changing weekly, come and partake to transport you to Andalucia

THE 44 FAMILY

Apart from the 3 Bar 44 venues, take a look at some of our other Spanish projects we are hugely passionate and proud of.

Asador 44

Our Northern Spanish grill & wine house next to the stadium in Cardiff. World class produce, cooked simply over different types of wood fire, and an envious ever changing Iberian wine list.

Mercado 44

Our UK wide online shop providing the finest Spanish produce available in the UK, as well as our own products, finish at home meals and tapas boxes. Weekly collection or delivery. mercado44.grupo44.co.uk

Parador 44

Our Spanish boutique hotel, a 9-bedroom sanctuary in the city. Including a guest terraza, lounge and honesty bar. Inspired by our love of the Paradors throughout Spain putting old historic buildings back into use as accommodation.



44 OWN PRODUCTS

We scour Spain for unparalleled ingredients. We have also spent years working with long standing producers to develop our own ingredients and wines. These are examples that we really hang our hat on and are incredibly proud of, believing they could grace any table. Available to take away or via Mercado 44 online. www.mercado44.grupo44.co.uk

Rama 44 Extra virgin olive oil, Granada

Our unfiltered blend of Arbequina, Hojiblanca and Picual varieties. A superb oil developed with Juande and Paula in their mill and farm north of Granada. They are one of the worlds leading producers, and this is a superb blend, whilst also being accessible to sit in any kitchen.

Bar 44 Gordal Olives, Carmona (Sevilla)

Famed for our olives for 20 years, we never looked back after spending the harvest season with Luis at Acietunas Losada. A few years ago we were honoured when we began jarring with them, the first people that this producer has ever agreed to do such a project with.

Toro Blanco Pale Ale, Llantrisant

We have worked with Glamorgan Brewing for over 20 years. When they opened a new microbrewery in 2015, we developed a beer with them to pair with our food. After a year of tweaking, Toro Blanco was kegged and canned. It is an easy-going pale with citrus and herbal notes.

Manzanilla 44, Sanlúcar de Barrameda

A personal dream of Owen and Toms, to age and bottle their own fino or manzanilla. Owen represents Bodegas Baron in the UK, an historic producer dating back to 1631. This small batch bottling averaging 5 years of age is unfiltered, ultra fresh, bone dry and so easy to drink.

Uva 44 Blanca, Ribeiro

Our newest project of all, a Galician white wine using 5 native grapes to the region, resulting in a true white wine of the region. Albariño, Godello, Treixadura, Torontes and Loureiro. Refreshing, textured, very well rounded.

Uva 44 Tinta

A Monastrell blend from 50yr old bush vines surrounding the Ego bodega in the heart of Jumilla. A small personal bottling from a region becoming famed for making reds true to their surroundings. Packed full of fruit, spending just a couple of months in oak.

BAR 44 BOOK

Owen and Tom have recently had their first book published, 'Bar 44 Tapas y Copas, this is our Spain.' A collection of 100 recipes, from 44 favourites over 20 years, to our creative takes on classics. It is also a story of us, the family company, our team and travels along the way.

Recipes are paired with drinks and there is an extensive drinks chapter. Much more than just a recipe book. Available via Amazon, Waterstones, WHSmith, all good independent book shops and mercado44.grupo44.co.uk