

PARA PICAR Y PAN

Fino salmorejo shot v	2
The precursor to gazpacho. Great to kick off a meal	
Marinated Gordal olives from Carmona v, GF	4
Roast salted Catalan almonds v, N	3.9
Padron Peppers v, GF	5.5
Galician green peppers, olive oil, sea salt	
Bread v	2.5/4
Sourdough, house Rama 44 extra virgin olive oil	
Pan con tomate v	3.5
Toasted sourdough, tomato, olive oil, sea salt	
Sobrasada tostada	4.5
Sobrasada on sourdough toast, Catalan rosemary honey	

PRESERVED/CURADO

Boquerones GF	6.5
Pickled Cádiz anchovies, tomato, red onion, parsley	
Jamón GF	15
Hand carved Paleta Ibérico de Bellota 100%	
Charcutería GF	12
Plate of regional cured cuts	
Olavidia, Jáen	8.5
Soft, floral, ash seamed, world's best cheese 2022. Served with rosemary cracker, tomato & shallot relish	
Cheese Plate N	15
Selection of regional cheeses & accompaniments	

44 CLASSICOS

Tortilla v, GF	6.9
Arlington egg & caramelised onion tortilla	
Patatas Bravas v	5
Triple cooked potatoes, bravas sauce, sherry alioli	
Pescado	8
Crispy sustainable market fish, alioli, piquillo pepper	
Gambas GF	8.9
Wild red prawns, Rama 44 olive oil, garlic, chilli	
Croquetas	6.5
Jamon Ibérico croquetas	
Pringa 44	5 each
Confit duck smoked morcilla burger, piquillo pepper ketchup, apple & fennel	
Chicken GF N	6.9
Sticky sherry chicken, toasted hazelnut	
Chorizo GF	6.7
Cider poached León chorizo	

SEASONAL

Requesón v GF	5.9
Whipped Spanish ricotta, bitter leaves, orange	
Sprouting broccoli v, N, GF	6.5
Herb butter, pochas bean purée, hazelnut	
Queso y Tomate v	8.5
Crispy torta de barros cheese, Isle of Wight tomato, burnt onion, dried cornicabra olive	
Arroz meloso, GF	9
Shellfish bisque braised bomba rice, scallop, tarragon alioli	
Tuna Tartare	8
Sesame, salmorejo, rosemary cracker	
Chipirones GF	8.5
Baby cuttlefish, orange & maple glaze, coriander, chilli	
Solomillo Ibérica de bellota puro N	11.5
Ibérico pork fillet served rare, walnut romesco, jamón bone sauce	
Sobrasada Tortilla GF	8
Sobrasada & spring onion tortilla	
Ox Cheek	9
Overnight ox cheek, peas, bone marrow migas	

DULCE

Chocolate Mousse	6.7
Rama 44 olive oil ice cream, biscuit	
Valencian Orange & Almond Cake N, GF	6.5
Moscatel soaked oranges, citrus spiced cream, toasted almonds	
Trufas N	5
Dark chocolate & white chocolate hazelnut truffles	

HELADO/ICES

£3 each or £8 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 N, GF
Chocolate truffle & PX sherry ice cream GF

Please ask if you would like to see our children's, vegan, or gluten free 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

