

## PICOTEO

### Olives 5

Bar 44 Gordal olives from Carmona (rg, vgn)

### Padrón peppers 5.5

Galician green peppers, olive oil, sea salt (rg, vgn)

### Boquerones 8

Butterflied pickled Cantabrian anchovies, sumac (rg)

### Chorizo 8.9

León chorizo poached in cider (rg)

### Pan con tomate 3.5

Toasted sourdough, tomato, olive oil (n, v)

### Bread 4.5

Sourdough, Rama 44 extra virgin olive oil (n, v)

### Sobrasada tostada 4.8

Sobrasada on sourdough, rosemary honey (n)

## JAMÓN Y QUESO

### Ultimate Manchego plate for sharing 15

Including 9-month cave matured, truffled, Ibérico pork whipped, & rosemary aged. House made crackers & sherry raisins, quince, guindilla peppers & pepinillos

### Jamón Ibérico de Bellota, DO Los Pedroches 40g, 18

Hand carved 100% acorn fed Ibérico ham from Córdoba, 4 years cured (rg)

## VEGETABLES, ENSALADA, EGGS

### Beetroot 7.5

Sherry vinegar roast beetroot ensalada, ajo blanco, almonds (n, vgn)

### Torta de Barros 9

Crispy Extremadura soft cheese, tomato, dried olive (v)

### Artichoke 8.4

Confit & roast Murcian artichoke, roast garlic crema, aged Galmesán cheese (rg, v)

### Tortilla 7.5

Arlington egg, potato & caramelised onion (rg, v)

### Patatas Bravas 6.5

Triple cooked potatoes, rosemary paprika salt, bravas sauce, sherry alioli (rg, v)

## RACIONES – FOR SHARING

Meal sized dishes for the table. A staple way of ordering larger plates in bars throughout Spain, showcasing stunning produce and flavours. Please ask for today's option(s)



rg (No intentional gluten)\* n (Contains nuts)\* v (Vegetarian) \* vgn (Vegan, dairy free) Please ask if you would like to see our No intentional gluten or vegan menu. Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free.

Tapas comes to the table as & when it is ready

A 10% service charge will be added to your bill & goes directly to our amazing staff

## SEA

### Whipped cod roe 9

Whipped smoked cod roe, arbequina olive oil hash brown, mojama (rg)

### Pescado 8.5

Crispy sustainable market fish, alioli, piquillo salsa

### Wild prawn rice 10.5

Prawn bisque braised Valencian rice, Gamba Blanca prawns, alioli, sea herbs (rg)

### Atún 13

The world's finest sustainable bluefin tuna loin with soy, manzanilla & olive dressing, apple & cucumber (rg)

## MEAT

### Croquetas 8.5

Jamón Ibérico croquetas

### Cecina Caesar 11

Smoked & cured extra marbled beef Cecina, caesar gem, sourdough crouton

### 44 Duck Pringa 6 each

Confit duck & smoked morcilla burger, piquillo pepper ketchup, apple & fennel

### Moruños chicken 7.5

Moorish marinated chicken, spiced yoghurt, Mallorcan sobrasada, crispy skin (rg)

### Ox Cheek 11

Overnight sherry braised ox cheek, alubias beans, garlic & shallot (rg)

## DULCE Y HELADO

Dark chocolate & Rama 44 olive oil trufa, sea salt, candied pistachio 7.5 (n, rg, v)

Flourless Valencian orange & almond cake, crème fraiche 7 (n, rg, v)

Salted Catalan almond & caramel ice cream 4.5 (n, rg, v)

Rama 44 olive oil ice cream 3.5 (n, rg, v)

Dark chocolate & Pedro Ximénez ice cream 4.8 (n, v)

Lemon & Fino sherry sorbet 4 (n, rg, vgn)

## RECOMMENDED SWEET SHERRY

Nectar Pedro Ximénez 5.8 (rg, vgn)

Xixarito Moscatel 7.5 (rg, vgn)

Micaela Cream 4.8 (rg, vgn)

