

## LA DESPENSA

SOME OF OUR FAVOURITE REGIONAL SPANISH PRODUCE, SERVED SIMPLY TO ENJOY WITH GREAT DRINKS.

### PARA PICAR / BAR SNACKS

PAIR WITH A CRISP BEER, CAVA, DRY WHITE WINE, FINO OR MANZANILLA

|  |     |
|--|-----|
| Mixed toasted broad beans, corn & chickpeas <b>V, GF</b> | 2.5 |
| Roast almonds <b>V, GF, N</b>                            | 3.5 |
| Gordal olives <b>V, GF</b>                               | 3.7 |

### BREADS & TOASTS

|   |     |
|---|-----|
| Alex Gooch sourdough breads, Rama 44 olive oil, sea salt <b>V</b> | 3.7 |
| Pan con tomate <b>V</b>   | 2.5 |
| Pan con tomate with jamón Ibérico                                 | 6.5 |
| Sobrasada Ibérica & honey on toast                                | 3.5 |
| Crab toasts, horseradish, apple & fennel                          | 7   |
| Torta de barros, tomato chutney, toast <b>V</b>                   | 6.5 |

### CHARCUTERÍA & JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

|  |    |
|--|----|
| Jamón Ibérico, Castro González <b>GF</b>   | 9  |
| Free range grain & acorn fed Ibérico ham from Salamanca                                    |    |
| Mixed charcutería <b>GF</b>  | 12 |
| Plate of regional cured cuts from some of our favourite producers, including jamón Ibérico |    |

### CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

|   |    |
|---|----|
| Regional selection <b>N</b>   | 12 |
| Served with toasted crystal bread & accompaniments  |    |
| Cheeses will change from month to month with what's best now. Chosen from small batch producers from all over Spain, based on pure quality. |    |

### WEEKDAY LUNCH

Any dish from the classic or bread section  
£8 for two dishes

Available Monday to Friday 12pm - 5pm

\*Restrictions apply

### DESSERT

|  |     |
|--|-----|
| Olive oil, pistachio & lemon cake, lemon thyme ice cream           | 6   |
| Dark chocolate truffles, side of Pedro Ximénez sherry <b>V, GF</b> | 6   |
| Classic crema Catalana, seasonal fruits                            | 6.5 |
| Piped cinnamon sugar churros, chocolate sherry sauce               | 4.6 |

## DE LA COCINA

FROM THE KITCHEN, PREPARED AND COOKED TO ORDER. DISHES COME AS AND WHEN THEY ARE READY. IF YOU'D LIKE DISHES SERVED TOGETHER JUST ASK OUR STAFF WHEN YOU ORDER.

### 44 CLASSIC TAPAS

TAPAS DISHES WE STARTED OUT WITH IN 2002, SPANISH RECIPES ADAPTED & PERFECTED OVER TIME

|  |     |
|--|-----|
| Patatas Bravas, alioli <b>V</b>                                      | 4   |
| Triple cooked patatas bravas, smokey bravas sauce, sherry alioli     |     |
| Padron Peppers <b>V, GF</b>  | 4.5 |
| Galician green peppers, sea salt. Some hot, some not!                |     |
| Tortilla <b>V, GF</b>  | 5.5 |
| Classic tortilla individually cooked to order, served slightly runny |     |
| Puntillitas  | 6.5 |
| Crispy whole baby squid, mojo rojo, lime                             |     |
| Boquerones <b>GF</b>   | 4.5 |
| Hand filleted Cádiz cured anchovies                                  |     |
| Merluza  | 6.5 |
| Crispy hake, alioli, herbs, capers                                   |     |
| Croquetas  | 5.7 |
| Jamón Ibérico croquetas  |     |
| Chorizo  | 6.5 |
| Basque cider poached chorizo   |     |
| Albóndigas   | 6.5 |
| Lamb meatballs, tempranillo, tomato                                  |     |
| Dátiles <b>N</b>   | 4.9 |
| Medjool dates, crispy pancetta, ajo blanco                           |     |

### SEASONAL TAPAS

|   |      |
|---|------|
| Tempura <b>V</b>  | 5    |
| Of broccoli & aubergine, salpicón, miel de caña                 |      |
| Pisto <b>V</b>  | 5.5  |
| Spanish ratatouille, fried egg, crispy chickpea                 |      |
| Champiñones <b>V, N</b>   | 5.5  |
| Almond cream, oyster mushroom, ajillo, almond                   |      |
| Ensalada <b>V, GF</b>   | 4.75 |
| Gem, manchego & apple salad                                     |      |
| Caballa   | 6.5  |
| Mackerel, salmorejo, escabeche salad                            |      |
| Gambas <b>GF</b>  | 7.5  |
| Whole wild prawns a la plancha, confit garlic & chilli          |      |
| Almejas <b>GF</b>   | 8.5  |
| Clams, Ibérico ham, white wine                                  |      |
| Cerdo   | 6.5  |
| Cured & slow roast Duroc pork belly, ajo blanco, chestnut honey |      |
| Higado <b>GF</b>  | 6    |
| Chicken livers, smoked pancetta, shallot, pedro ximénez         |      |
| Pollo <b>GF</b>   | 7    |
| Moruños chicken, criollo sausage, spiced yoghurt                |      |
| Ternera   | 8.5  |
| Featherbalde of beef, truffle manchego, mojo rojo               |      |

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](http://BAR44.CO.UK)

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL TABLES OF SEVEN OR MORE. ALL GRATUITIES AND SERVICE CHARGES GO DIRECTLY TO OUR SUPERB STAFF!



# COPAS

## CAVA 125ML / BOTTLE

|   |      |
|---|------|
| Vilarnau Organic Brut Reserva                                   | 5/26 |
| Macabeo, parellada, xarel.lo. Exceptional organic               |      |
| Vilarnau Organic Rosado   | 29   |
| Ultra fresh fruity pinot noir rosé bubbles                      |      |
| Loxarel Reserva Brut Nature                                     | 42   |
| Macabeo, xarel.lo. 28 month aged, biodynamic, super dry, floral |      |
| Albert de Vilarnau, Penedès                                     | 59   |
| Chardonnay & pinot noir aged for 36 months. Elegant, stunning   |      |

## DRY SHERRY 100ML / 375ML FOR TAPAS, CHEESE, CHARCUTERÍA

|   |          |
|---|----------|
| Tio Pepe Fino Savoury, ultra dry, crisp           | 5/15     |
| Colosía Fino del Puerto Light dry, pungent        | 5.25/16  |
| Micaela Manzanilla Salty, yeasty, fresh           | 4.2/14.5 |
| Xixarito Manzanilla en Rama Nutty, complex, crisp | 6.75/23  |
| Viña AB Amontillado Toasted, nutty, vanilla       | 5.75/19  |
| Leonor Palo Cortado Nutty, spiced, toasty         | 5.9/21   |
| Alfonso Oloroso Powerful, dried fruit peel, wood  | 5.5/19   |

## VERMÚT 75ML

|  |     |
|--|-----|
| La Copa Blanco Seco                              | 5   |
| Crisp, herbaceous, dry white                     |     |
| Padró & Co Blanco Reserva                        | 5.5 |
| Floral, sweet, bitter citrus                     |     |
| Forzudo Rojo                                     | 5   |
| Classic red vermut with 12 secret botanicals     |     |
| La Copa Rojo, sherry cask                        | 5   |
| Cinnamon, orange, clove, wormwood                |     |
| Padró & Co Reserva                               | 5.5 |
| From xarel.lo & macabeo grapes, aged in chestnut |     |

## SWEET SHERRY 75ML / 375ML

|  |        |
|--|--------|
| Micaela Cream Caramel, orange, raisin                  | 4      |
| Colosía Moscatel Honeyed, floral, luscious             | 7.6    |
| Nectar Pedro Ximénez Christmas pudding, dates, raisins | 4.5/20 |

## WHITE 125ML / BOTTLE

|   |          |
|---|----------|
| UVA 44, Cariñena, Viura, Chardonnay               | 4/18     |
| Fresh clean citrus driven 44 white                |          |
| Viñas del Vero, Somontano, Chardonnay blend       | 4.1/19.5 |
| Crisp unoaked fruit driven chardonnay             |          |
| Beronia blanco, Rioja, Viura                      | 4.2/24   |
| Vibrant apple and lemon driven white Rioja        |          |
| Coral do Mar, Rias Baixas, Albariño               | 5/28.5   |
| Stone fruit and tropical notes, classic albariño  |          |
| Ondas del Alma, Monterey, Godello                 | 25       |
| Simply excellent godello. Rounded, balanced       |          |
| Finca Constanca Parcela 52, Rueda, Verdejo        | 25       |
| Fresh but rich, zippy, balanced, barrel fermented |          |
| Txomin Etxaniz, Getaria, Hondorrabi               | 29.5     |
| Spritzzy zingy classic Basque white               |          |
| La Miranda, Somontano, Garnacha Blanca            | 30       |
| Elegant refined white grenache, white fruits      |          |
| Gaia Loxarel, Penedès, Sauvignon Blanc            | 31       |
| Exceptional biodynamic Catalan sauvignon          |          |

## ROSADO

|   |        |
|---|--------|
| 99 Rosas, Tierra de Castilla, Garnacha          | 4.5/21 |
| Estate grown organic rosé, fresh raspberry      |        |
| Viñas del Vero Colección, Somontano, Pinot Noir | 5/28   |
| Delicate, elegant, aromatic                     |        |

## RED

|  |        |
|--|--------|
| UVA 44, Cariñena, Tempranillo                                    | 4/18   |
| Fresh fruit driven organic 44 red                                |        |
| El Paular, Tierra de Castilla, Petit Verdot blend                | 4.5/22 |
| Fresh red fruits, spice and coffee                               |        |
| Quinta de Aves, Sierra de Castilla, Syrah                        | 5/27   |
| Modern syrah, chocolate smooth finish                            |        |
| Beronia Ecológico, Rioja, Tempranillo                            | 5.5/29 |
| Cherry, herbs, a little oak for softened spice                   |        |
| Trus, Ribera del Duero, Tinta del País                           | 29.5   |
| Silky smooth modern Ribera                                       |        |
| Finca Constanca Parcela 12, Toledo, Graciano                     | 28     |
| Juicy black fruits, hints of sweetness                           |        |
| Tendral, Priorat, Cariñena blend                                 | 33     |
| Classic toasty spiced full bodied Priorat                        |        |
| Finca Moncloa, Tierra de Cádiz, Cabernet, Tintilla de Rota blend | 33     |
| Rich, inky, intense red fruit & spice                            |        |

ASK FOR OUR SELECTION OF BODEGAS BERONIA SPECIAL ELABORATION RIOJAS AND POST-MEAL DRINKS PAIRINGS

## SUNDAYS

We create special dishes every Sunday for you to share (or keep to yourself) based on Spanish roast meat.

Book a table now for a great alternative Sunday roast.

44C HIGH ST, COWBRIDGE CF71 7AG  
BAR44COWBRIDGE BAR44TAPAS  
WWW.BAR44.CO.UK

