



# NEW YEAR

£45 PER PERSON, CARDIFF & PENARTH  
£40 COWBRIDGE

BOOK YOUR TICKETS NOW FOR AN EVENING  
OF GREAT FOOD, DRINK AND DANCING\*  
AT BAR 44 TO CELEBRATE THE NEW YEAR.

\*DJ IN CARDIFF AND PENARTH ONLY

ARRIVAL RECEPTION 7.30PM. DOORS CLOSE AT 8.00PM  
TICKETED ENTRY ONLY

Vilarnau brut reserva reception and canapés

## DINNER MENU

Mixed sourdough breads, picual oil

Chorizo ibérico, cured morcilla, 20 hour roast fresh  
ibérico ham, house pickles

Roast marinated piquillo peppers, 'ventresca' tuna



Confit chicken thigh, Jerusalem artichoke  
and celeriac purée, chorizo migas

Fillet beef pinchos, mojo verde

Cádiz style crispy cod, chilli, garlic, herbs

Casablanca prawns with alioli

Potatas a lo pobre v

roast new potatoes, onion, garlic, bay, rosemary

Charred spiced aubergine, almonds,  
mint, pomegranate dressing v

Gem, roast hazelnut, manchego, sherried piperrana, rye



Something sweet  
Assorted house truffles



Late night Spanish cheese buffet and accompaniments

£20 per person non-refundable deposit to secure booking. Should a member  
of your table not make it on the evening you will be required to pay the  
full balance for that person, if you cancel a space by the 29th December  
you will only lose your deposit.



BOOK EARLY!



# MENÚ DE NAVIDAD

£26 PER PERSON

SPECIALLY DISCOUNTED TO £22 PER PERSON  
DECEMBER LUNCHTIMES:  
MONDAY TO THURSDAY 12NOON—4PM\*.

\*We would require the table back for 6.30pm

## TAPAS PLATTERS FOR SHARING, TO INCLUDE:

Mixed sourdough breads, picual oil

Charcuterie selection

House pickles and marinated olives

Cured Mahon cheese, quince



Confit chicken, romesco sauce

Fabada

Ham hock, chorizo, black pudding, pancetta, beans

Ventresca tuna with escalivada

Roast vegetable salad, Catalan style

Wild prawn crevettes with alioli

Patatas a lo pobre v

Roast new potatoes, peppers, onion, garlic, bay, rosemary

Aged manchego salad



House chocolate truffles

MENU AVAILABLE IN ALL BAR 44 VENUES

Please advise of any vegetarians or dietary needs when booking.

A £10 per person non-refundable deposit needed to secure bookings.  
Please note that should a member of your table not make it on the evening,  
you will be required to pay the full balance for that person. If you cancel a space  
**two working days prior** to your booking, you will only lose your deposit.



# SUCKLING PIG FEAST

£40 PER PERSON

WHOLE ROAST SEGOVIAN SUCKLING PIG,  
ROASTED IN THE TRADITIONAL WAY  
WITH FRESH HERBS AND WHITE WINE.

FOR PARTIES OF 8 OR MORE, WE SERVE THE  
WHOLE PIG AT YOUR TABLE FOR A UNIQUE,  
SPECTACULAR FEAST.

Why not get a group of family and friends together  
to make it a really special occasion?

Includes:

## TAPAS PLATTERS FOR SHARING TO START:

Mixed sourdough breads, picual oil

Kikos

Charcuterie selection

House pickles and marinated olives

Boquerones



Whole roast Segovian suckling pig, roasting juices

Jamón fat roast potatoes, garlic and rosemary

Albariño and honey roast carrots

Cauliflower purée

Stem broccoli and piquillo



Choice of any dessert from our main menu

MENUS AVAILABLE 1ST-22ND DECEMBER  
SUCKLING PIG MENU ONLY AVAILABLE IN BAR 44 CARDIFF

We would require payment in full seven days in advance to secure  
your suckling pig. Please note that any cancellations after this point will  
not be able to receive their money back. We are more than happy to  
box up any suckling pig not eaten to take away with you.