

Hola! Welcome to La Bobina; experience a true taste of Spain in our beautiful 19th Century Haberdashery, whether you grab a stool at the bar or sit and relax in our comfy chairs, enjoy tapas the La Bobina way. Mark's menu changes both seasonally and as he gets inspired by new ideas, he is passionate about producing top quality food, and has put together an imaginative menu of small tapas designed for sharing.

Our produce is freshly sourced locally or using our fantastic Spanish suppliers.

PICA-PICA (Nibbles)

Aceitunas Aliñadas £2.95 (GF) Olives marinated in orange, thyme & fennel

Pan £2.00 Galician & Sourdough served with aioli

Almendras £1.50 (GF) Olive Oil Sea Salted Valencian Almonds

Fried Maize Kernels £1.50 (GF) from Santa Cruz, Murcia

Habas £1.50 (GF) Fried broad beans

HUEVOS Y QUESOS – (Eggs & Cheese)

Queso de Cabra (GF) £6.00

Goats Cheese slightly warmed through, with honey, hazelnut & thyme

Queso Viejo de Zamorana (v) £4.25 (GF)

Manchego cheese from Asturias with membrillo

Tostado con Queso de Cabra y Habas Frescas (v) £5.50 Sourdough toast

spread with Malaga goat's cheese, topped with fresh broad beans & mint

Feta & Tomate Ensalada £5.25 (GF)

Feta, variety of Tomato & Basil

Tortilla de Patatas (v) £3.95 (GF)

Traditional Spanish Omelette

CARNES (Meat Based)

Jamón Serrano £8.50 (GF)


Traditionally cured Spanish ham, carved from the bone

Jamón y Queso £9.50 (GF)

Serrano ham & Zamorana sheep's cheese

Embutidos £8.00

A mixture of sliced cured Spanish meats

Albóndigas £4.95 (GF) 

Lamb meatballs in tomato sauce with sweet paprika

Pollo En Pepitoria £6.55 (GF)

Slow Braised chicken thigh cooked in sherry, paprika & garlic

Croquetas de Jamón £5.00

Creamy croquettes filled with serrano ham

Tortillita de Chorizo £6.00

Freshly made flat bread with minced chorizo & spices

Habas con Panceta £3.50 (GF)

Broad beans with Spanish pancetta & olive oil

Chorizo Frito £3.95  (GF)

Chorizo fried & flamed with red wine, chilli & honey


Morcilla, piquillos y Huevo £4.95 (GF)

Spanish black pudding, sauté spinach served with piquillo peppers, fried egg


Higaditos con Jerez £4.75 (GF)

Chicken livers pan fried with Oloroso, thyme, paprika & cream

VERDURAS Y ENSALADAS (Vegetable)

Padron Peppers (v) £4.00 (GF) 

Find out which is the hottest pepper; they say 1 in 7. Cooked in olive oil and sprinkled in sea salt

Patatas Bravas (v) £4.25 (GF) 

Chunky potatoes in our spicy tomato sauce

Berenjenas Fritas (v) £4.50

Fresh aubergine chips fried and drizzled with honey and sea salt.

Champiñones con Jerez (v) £4.00 (GF)

Mushrooms cooked with onion, thyme and paprika, finished with Oloroso sherry and cream

Garbanzos con Espinacas (v) (GF) £3.95

Traditional tapa from Andalucia; chickpeas and spinach flavoured with Moroccan spices


PESCADOS Y MARISCOS (Fish & Seafood)

Ostras (Oysters) (GF) 1 - £2 6 - £10.00 12 - 18.00

Calamares Fritos £4.95 Deep fried calamares (squid) rings, with lemon

Almejas al Fino £6.95 (GF)  Palourdes clams cooked with garlic, fresh red

chilli. Flat parsley, Spanish panceta and dry fino sherry

Gambas al Pil Pil £5.00 (GF)  Peeled prawns sautéed in lashings of extra

virgin olive oil with garlic & chilli.

Matrimonio Boquerones £5.50 (GF)

A 'marriage' of two kinds of anchovies silver marinated Boquerones and salted red Anchoas.

Pescado Borracho £5.95 Chunks of fresh white fish deep fried in Estella Galicia batter with a saffron mayonnaise dip.

Tostado con Crab y Avacado £8.50 Toasted sourdough with crushed avocado

white crab meat and a little chilli

Gambas a la Plancha £6.65(GF) Large whole king prawns cooked with olive oil

SEE OUR SPECIALS BOARD – A MODERN TWIST ON OUR TRADITIONAL TAPAS!

SOME DISHES CAN BE ALTERED TO YOUR REQUIREMENTS PRIOR TO BOOKING

(GF) – GLUTEN FREE

 A BIT OF A KICK

"IF YOU HAVE A FOOD ALLERGY OR INTOLLERANCE PLEASE ASK OUR STAFF FOR INFORMATION"

PASTELES Y POSTRES

Churros con Chocolate £4.15

A big favourite in our family! Spanish style doughnut strips dusted with cinnamon sugar, cooked to order served with a thick hot chocolate for dunking your churros!

Tarta de Limon £5.95

Sweet Pastry Tart oozing with luscious lemon curd. A great pallet cleanser!

Valencian Brownie (GF) £5.75

Valencian Orange, Salted Almond Chocolate Brownie

Crema Catalana (GF) £5.15

A classic Spanish dessert, organic free range egg custard flavoured with lemon and cinnamon, under a crunchy caramel topping

Frutas en Sirope (GF) £4.50

Selected fruit poached in Oloroso sherry & chilled, great over ice cream – ask what the drunken fruit is this week!

Tarta De Santiago £5.95

A traditional almond tart served with ice cream

Tortas de Aceite £3.95

Sweet olive oil crackers imported from Seville, served with vanilla ice-cream and orange zest

Queso Mixta (GF) £9.50

A fantastic range of Spanish cheese served with frozen black grapes

Helados £3.95

Vanilla - Chocolate - Strawberry - Honeycombe - Lemon Sorbet

CAFÉ

Café Solo/Espresso £2.00

Café Cortado/Espresso & Hot Milk £2.20

Café Negro/ Americano £2.30

Café con Leche/Latte £2.50

Cappuccino £2.50

Café con Hielo/Solo over ice £2.00

Café Solo con Helados/Espresso & Ice Cream £4.00

Tea/Traditional English/Earl Grey/Fruit Tea £1.85

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SHERRY

50cl

Fernando de Castilla Classic Amontillado 17%	£3.50
Fernando de Castilla Cream 17%	£3.50
Byass Tio Pepe 15%	£3.50
S.Romate Oloroso Don Jose 18%	£4.50
Pedro Ximenez El Candado 375cl	£24.00
Pedrino Alcoholic Tonic 20cl 5.5%	£4.50

THE BULL RING - PRIVATE DINING

For all special occasions, birthdays, weddings, hen do or just a group of friends who want to make a bit of noise. The bull ring gives you an exclusive room to decorate as you wish, play your own music with a fantastic variety of feast menus. There is no extra charge just first come basis - ask Rhiannon

FEAST - SOMETHING TO CELEBRATE!

The feast menu, for tables of 8+ guests; must be pre-ordered

Tapas Set Menu Uno £20.00pp

A variety of our most popular tapas brought to your table so you can sit back relax & enjoy, including a platter of desserts

Tapas Set Menu Dos £25.00pp

For the more foody, a wider selection of tapas including a large variety of our top seafood & meat dishes including one off the specials board

Tapas Y Paella Set Menu £25.00pp

A selection of Tapas as a starter followed by Paella of your choice & platter of deserts

Andalusian Style Slow Roast Lamb £32.50pp

A selection of Tapas as a starter followed by the slow roast Andalusian-style shoulder of lamb slowly cooked with lashings of garlic, orange, pomegranate & coriander served to your table for all to share

Cochinillo Al Horno - Suckling Pig £33.50pp

A selection of Tapas as a starter followed by the fantastic suckling pig, baked to perfection with oranges, garlic & thyme served whole to your table

Costillas de buey al carbon - Rib of Beef £35.00pp

A selection of Tapas as a starter followed by the fantastic beef on the bone cooked over hot coals

Mariscada - Seafood Platter £45.00pp

Cava & Oysters & Canape Tapas followed by our spectacular seafood platter including lobster, crab, oysters, king prawns, langoustines, clams, mussels, brown shrimp & more

Paella de langosta y acelgas

An Amazing Paella of Lobster, clams & Swiss chard

Oyster Bar

As many as you would like with a variety of dressings

NEW OPENING HOURS

Tuesday - 6pm

Wednesday - 6pm

Thursday - 6pm

Friday - 12pm

Saturday - 12pm

Sunday - Available for private hire