

TAPAS Y PAELLA

Tapas served as a starter followed by the chef's statement dish; Paella
Followed by our two most favourite La Bobina Deserts to share!

TAPAS

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme and fennel

Jamón Y Queso - Serrano ham & Zamorana sheep's cheese

Padron Peppers - Find out which is the hottest pepper; they say 1 in 7.

Cooked in olive oil & sprinkled in sea salt

Croquetas de Jamón - Creamy croquettes filled with serrano ham

Gambas al Pil Pil - Peeled prawns sautéed in lashings of extra virgin olive oil with garlic & chilli.

~

PAELLA MIXTA

La Bobina's fantastic paella which is Mark's statement dish. It looks and tastes amazing and is served in paella pans to your table, the paella includes chicken, mussels, king prawns, squid and chorizo

OR

PAELLA VERDURAS

Chargrilled artichoke, spinach and feta with toasted pine nuts

~

A MIXED PLATTER OF THE FOLLOWING DESERTS; CHURROS CON CHOCOLAT

Followed by the famous and delicious Churros Con Chocolate; Spanish style doughnut strips dusted with Cinnamon Sugar, cooked to order served with a thick hot chocolate for dunking your churros.

VALENCIAN ORANGE CHOCOLATE BROWNIE

Valencian Orange, salted Almond Chocolate Brownie

£25.00PP