

TAPAS UNO

We have selected La Bobina's favourite tapas to share; including the most popular fish, meat, and vegetable dishes. Followed by a platter of the best desserts!

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme and fennel

Jamón y Queso A mixed tapa of Serrano ham & Zamorana sheep's cheese

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

Chorizo Frito Chorizo gently fried then flamed with red wine, fresh chilli & honey

Patatas Bravas Chunky potatoes in our spicy tomato sauce

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

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

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

Albóndigas en Salsa de Tomate Lamb Meatballs in tomato sauce with sweet paprika

Queso de Cabra Goats Cheese slightly warmed through, with honey, hazelnut & thyme

Croquetas de Jamón Creamy croquettes filled with serrano ham

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Churros Con Chocolate

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

£20.00PP