



LA BOBINA

WINE • BAR • TAPAS

PARA PICAR I NIBBLES

Gordal Olives – Thyme – Orange 4  
Pan – Aioli 4

Valencian Salted Almonds 3.5

Iberico Jamon 100% Acorn Fed 8.5/16

Aged Manchego – Membrillo 6.5

Anchovies 6.9

Cecina De Leon – Oak Smoked Cured Beef Leg 8.5

Pan Con Tomate 6

Mojama – Air Dried Tuna – Almonds – Orange 8.5

Oyster – Shallot Vinaigrette 3.5

EL MAR I THE SEA

Tempura Monkfish – Aioli – Capers – Dill 13.5

Gambas Pilpil – Prawns – Garlic – Chilli 11.5

Octopus á Feira – Potatoes – Mojo Rojo 14

Shell Baked Scallops – Sobrassada Butter 14.5

Crispy Squid – Lemon – Aioli 8.5

LA TIERRA I THE LAND

Flamed Chorizo – Honey – Chilli 8.5

Shawarma Chicken – Garlic Cumin Yoghurt 10.5

Pork Belly – Chicharrones – Paprika Aioli 9

Chargrilled Steaks – Specials Board

Chicken Croquettes – Tarragon Aioli 7

EL JARDIN I THE GARDEN

Asparagus – Garlic – Lemon – Manchego 12

Goats Cheese – Honey – Truffle – Migas 9.5

Flatbread – Za'atar – Spinach Borani 8.5

Heritage Tomatoes – Shallots – Feta – Sherry 8

Truffle Mushroom Croquettes – Black Aioli 7

Padron Peppers – Sea Salt 6.5

Tempura Aubergine Fritos – Honey 8.5

Patatas Bravas – Salsa Brava – Aioli 7

Roasted Red Peppers – Anchovies – Sherry 7.5

Look out for our specials board!

Our chefs cook and prepare your tapas fresh to order, our front of house team bring it to you as and when it is ready.

**Please** tell us any allergies/dietary requirements on arrival, we have menus specifically for your dietary needs.

Please also be aware we use **nuts** in our kitchen.



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POSTRES | DESSERTS

- Baked Basque Cheesecake – Pedro Ximenez 7.5
- Tarta Santiago 5.5
- Portuguese Tart 3.5
- Churros Con Chocolate 7
- Pedro Ximenez Affogato 9.5

- Selection of Spanish Cheeses from our deli
- Membrillo Quince Paste
- Almonds
- Artisan Biscuits
- 10pp (min of 2)

Finca Antigua Moscatel 375ml 34 / 50ml 5.5

JEREZ | SHERRY

- Fino 5
- Manzanilla 5
- Amontillado 5
- Oloroso 5
- Palo Cortado 5
- Solera Cream 6
- Pedro Ximenez 7

APERITIVO | APERITIF

- Espresso Martini 9
- Licor 43 3.5
- Vermouth Forzudo 5
- Soberano Brandy 6
- Pacharan 4.8

Finca Antigua Moscatel 375ml 34 / 50ml 5.5

CAFE | COFFEE

- Espresso / Double 2.5/3.6
- Cortado 3
- Cappuccino 3.2
- Black 3
- Flat White 3
- Latte 3
- Tea/Peppermint Tea 2.4
- Hot Chocolate 3
- Oat Milk Coffee 3.3

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- Selection of Spanish Cheeses from our deli
- Membrillo Quince Paste
- Almonds
- Artisan Biscuits
- 10pp (min of 2)

Finca Antigua Moscatel 375ml 34 / 50ml 5.5

JEREZ | SHERRY

- Fino 5
- Manzanilla 5
- Amontillado 5
- Oloroso 5
- Palo Cortado 5
- Solera Cream 6
- Pedro Ximenez 7

APERITIVO | APERITIF

- Espresso Martini 9
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LA BOBINA

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GLUTEN FREE MENU

PARA PICAR I NIBBLES

Gordal Olives – Thyme – Orange 4

Valencian Salted Almonds 3.5

Iberico Jamon 100% Acorn Fed 8.5/16

Aged Manchego – Membrillo 6.5

Anchovies 6.9

Cecina De Leon – Oak Smoked Cured Beef Leg 8.5

Mojama – Air Dried Tuna – Almonds - Orange 8.5

Oyster – Shallot Vinaigrette 3.5

EL MAR I THE SEA

Gambas Pilpil – Prawns – Garlic – Chilli 11.5

Octopus á Feira – Potatoes – Mojo Rojo 14

Shell Baked Scallops – Sobrassada Butter 14.5

LA TIERRA I THE LAND

Flamed Chorizo – Honey – Chilli 8.5

Shawarma Chicken – Garlic Cumin Yoghurt 10.5

Pork Belly – Chicharrones – Paprika Aioli 9

Chargrilled Steak – Mojo Rojo POA

EL JARDIN I THE GARDEN

Heritage Tomatoes – Shallots – Feta – Sherry 8

Padron Peppers – Sea Salt 6.5

Asparagus – Garlic – Lemon – Manchego 12

Patatas Bravas – Salsa Brava – Aioli 7

Roasted Red Peppers – Anchovies – Sherry 7.5

Look out for our specials board!

POSTRES I DESSERTS

Baked Basque Cheesecake – Pedro Ximinez 8

Pedro Ximinez Affogato 9.5

Selection of Spanish Cheeses from our deli

Membrillo Quince Paste

Almonds

GF Biscuits

10pp (min of 2)

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VEGAN MENU

PARA PICAR I NIBBLES

Gordal Olives – Thyme – Orange 4

Pan – Olive Oil 4

Valencian Salted Almonds 3.5

Pan Con Tomate 6

EL JARDIN I THE GARDEN

Heritage Tomatoes – Shallots – Sherry 7

Padron Peppers – Sea Salt 6.5

Grilled Asparagus – Garlic – Lemon 12

Tempura Aubergine Fritos – NO Honey - Molasses 8.5

Patatas Bravas – Salsa Brava – NO Aioli 7

Roasted Red Peppers – Sherry 5.5

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**LA BOBINA**  
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**DAIRY FREE MENU**

**PARA PICAR I NIBBLES**

- Gordal Olives – Thyme – Orange 4  
Pan – Aioli 4
- Valencian Salted Almonds 3.5  
Anchovies 6.9
- Iberico Jamon 100% Acorn Fed 8.5/16
- Cecina De Leon – Oak Smoked Cured Beef Leg 8.5  
Pan Con Tomato 6
- Mojama – Air Dried Tuna – Almonds – Orange 8.5  
Oyster – Shallot Vinaigrette 3.5

**EL MAR I THE SEA**

- Tempura Monkfish – Aioli – Capers – Dill 13.5
- Gambas Pilpil – Prawns – Garlic – Chilli 11.5
- Octopus á Feira – Potatoes – Mojo Rojo 14  
Crispy Squid – Lemon – Aioli 8.5

**LA TIERRA I THE LAND**

- Flamed Chorizo – Honey – Chilli 8.5  
Shawarma Chicken –  
No Garlic Cumin Yoghurt Paprika Aioli instead 10.5
- Pork Belly – Chicharrones – Paprika Aioli 9  
Chargrilled Steak – POA

**EL JARDIN I THE GARDEN**

- Heritage Tomatoes – Shallots – Sherry 7  
Padron Peppers – Sea Salt 6.5  
Asparagus – Garlic – Lemon 12
- Tempura Aubergine Fritos – Honey 8.5  
Patatas Bravas – Salsa Brava – Aioli 7
- Roasted Red Peppers – Anchovies – Sherry 7.5

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**LA BOBINA**  
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**NUT FREE MENU**

**PARA PICAR I NIBBLES**

- Gordal Olives – Thyme – Orange 4  
Pan – Aioli 4
- Iberico Jamon 100% Acorn Fed 8.5/16  
Aged Manchego – Membrillo 6.5  
Anchovies 6.9
- Cecina De Leon – Oak Smoked Cured Beef Leg 8.5  
Pan Con Tomato 6
- Oyster – Shallot Vinaigrette 3.5

**EL MAR I THE SEA**

- Shell Baked Scallops – Sobrassada Butter 14.5
- Tempura Monkfish – Aioli – Capers – Dill 13.5
- Gambas Pilpil – Prawns – Garlic – Chilli 11.5
- Octopus á Feira – Potatoes – No Mojo Rojo Paprika Aioli instead 14
- Crispy Squid – Lemon – Aioli 8.5

**LA TIERRA I THE LAND**

- Flamed Chorizo – Honey – Chilli 8.5
- Pork Belly – Chicharrones – Paprika Aioli 9
- Shawarma Chicken – Garlic Cumin Yoghurt 10.5  
Chargrilled Steak – POA
- Chicken Croquettes – Tarragon Aioli 7

**EL JARDIN I THE GARDEN**

- Heritage Tomatoes – Shallots – Feta – Sherry 8
- Asparagus – Garlic – Lemon – Manchego 12
- Truffle Mushroom Croquettes – Black Aioli 7  
Padron Peppers – Sea Salt 6.5
- Tempura Aubergine Fritos – Honey 8.5  
Patatas Bravas – Salsa Brava – Aioli 7
- Roasted Red Peppers – Anchovies – Sherry 7.5

**POSTRES I DESSERTS**

- Baked Basque Cheesecake – Pedro Ximinez 8  
Portuguese Tart 3.5  
Churros Con Chocolate 7

Selection of Spanish Cheeses from our deli  
Membrillo Quince Paste

NO Almonds – Artisan Biscuits  
10pp (min of 2)

Look out for our specials board!

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GARLIC/ONION FREE MENU

PARA PICAR I NIBBLES

Gordal Olives – Thyme – Orange 4

Pan – NO Aioli 4

Valencian Salted Almonds 3.5

Iberico Jamon 100% Acorn Fed 8.5/16

Aged Manchego – Membrillo 6.5

Anchovies 6.9

Cecina De Leon – Oak Smoked Cured Beef Leg 8.5

Mojama – Air Dried Tuna – Almonds – Orange 8.5

Oyster – Lemon NO shallot 3.5

EL MAR I THE SEA

Tempura Monkfish – Capers – Dill 13.5 NO AIOLI

Shell Baked Scallops – Sobrassada Butter 14.5

Crispy Squid – Lemon 8.5 NO AIOLI

LA TIERRA I THE LAND

Chargrilled Steak – NO Mojo Rojo POA

Pork Belly – Chicharrones – NO Paprika Aioli 9

EL JARDIN I THE GARDEN

Asparagus – Lemon – Manchego 12

Goats Cheese – Honey – Truffle – Migas 9.5

Heritage Tomatoes – Feta – Sherry 8

Padron Peppers – Sea Salt 6.5

Tempura Aubergine Fritos – Honey 8.5

Roasted Red Peppers – Anchovies – Sherry 7.5

Look out for our specials board!

POSTRES I DESSERTS

Baked Basque Cheesecake – Pedro Ximinez 8

Tarta Santiago 5.5

Portuguese Tart 3.5

Churros Con Chocolate 7

Pedro Ximinez Affogato 9.5

Selection of Spanish Cheeses from our Cirencester deli

Membrillo Quince Paste

Almonds

Artisan Biscuits

15

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