



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!

