

## **FEAST MENUS**

**Our fabulous feast menus are available for all groups of 8+, we can also offer the paella and the lamb menu for all groups of 4+.**

**The way it works, you can choose any one menu for your entire group, if there are any dietary requirements or allergies within your party then we can cater for them within any of the menus below and just adapt it accordingly.**

**Timing, if you can let us know which menu you would like to go for at least three days in advance, for the suckling pig and seafood menu we need to know at least a week in advance.**

**Any questions please contact me, Rhiannon.**

**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

**Pimientos con Vino y Alcaparras** Sweet peppers caramalised with Muscadet wine & capers

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

**Patatas Bravas** Chunky potatoes in our spicy tomato sauce

**Gambas Pil Pil** Peeled prawns sautéed in lashings of olive oil with garlic & chilli

**Berenejenas Fritas** Fresh aubergine chips fried and drizzled with honey & sea salt

**Feta & Tomate Ensalada** Variety of Spanish Tomatoes with Feta

**Albondigas en salsa tomate** Lamb meatballs in tomato sauce with sweet paprika

**Queso De Cabra** Goats cheese slightly warmed through with honey

**Croquetas de Jamon** Creamy croquettes filled with serrano ham

**PLATTER OF CHURROS CON CHOCOLATE & VALENCIAN BROWNIE**

**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**

## **TAPAS DOS**

**A selection of the more adventurous Tapas from our menu; with lots of seafood!**

**Pan** Our baked bread served with aioli

**Aceitunas Aliñadas** Spanish olives marinated in oranges, thyme & fennel

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

**Pimientos con Vino y Alcaparras** Sweet peppers caramalised with Muscadet wine & capers

**Almejas al Fino** Palourdes clams cooked with garlic, fresh red chilli. Flat parsley, Spanish panceta and dry fino sherry

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

**Gambas al Pil Pil** Peeled prawns sautéed in lashing of olive oil with garlic & chilli.

**1 Special** 1 surprise dish from our Specials board of the day

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

**Calamares Fritos** Deep fried Calamares with lemon

**Berenjenas Fritas** Fresh aubergine chips fried and drizzled with honey

**Pescado Borracho** Chunks of fresh white fish deep fried in Estella Galicia batter with a saffron mayonnaise

## **PLATTER OF CHURROS CON CHOCOLATE & VALENCIAN BROWNIE**

### **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**

## **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

**Pimientos con Vino y Alcaparras** Sweet peppers caramalised with  
Muscadet wine & capers

**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.

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### **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

### **PLATTER OF CHURROS CON CHOCOLATE & VALENCIAN BROWNIE**

#### **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

**£30.00PP**

## **ANDALUSIAN STYLE SLOW ROAST LAMB**

The Intensely Flavoured Slow Roasted Lamb Shoulder Andalusian style with lashings of garlic, orange, pomegranate & coriander

### **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

**Pimientos con Vino y Alcaparras** Sweet peppers caramalised with Muscadet wine & capers

**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.

## **ANDALUSIAN-STYLE SLOW ROAST LAMB**

The fantastic Slow Roast Andalusian-Style shoulder of Lamb slowly cooked with lashings of garlic, orange, pomegranate & coriander served to your table for you all to share with Spanish Style Garlic & Herb Roast Potatoes & Crispy Green Beans

## **PLATTER OF CHURROS CON CHOCOLATE & VALENCIAN BROWNIE**

### **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

**£35.00PP**

## **COCHINILLO AL HORNO MENU**

Fantastic suckling pig from Talavera de la Reina a great sharing menu

### **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

**Pimientos con Vino y Alcaparras** Sweet peppers caramalised with Muscadet wine & capers

**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.

### **COCHINILLO AL HORNO – SUCKLING PIG**

The fantastic suckling pig from Talavera de la Reina baked to perfection with oranges, garlic and thyme served whole to your table and carved at your table in the honoured way.

Served with Garlic & Herb Potatoes and a colourful array of fresh seasonal salads & vegetables.

### **PLATTER OF CHURROS CON CHOCOLATE & VALENCIAN BROWNIE**

#### **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

**£38.00PP**