

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

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme and fennel

Jamón Serrano Traditionally cured Spanish ham

Queso Viejo de Zamorana Manchego cheese & membrillo

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

Albondigas Lamb meatballs in tomato sauce with sweet paprika

Champiñones con Jerez

Mushrooms cooked in onion, thyme & paprika, finished with oloroso sherry & cream

Croquetas de Jamon Creamy croquettes filled with serrano ham

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

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme & fennel

Jamón Serrano Traditionally cured Spanish ham

Queso Viejo de Zamorana Manchego cheese & membrillo

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

Croquetas de Jamon Creamy croquettes filled with serrano ham

Berenjenas Fritas Fresh aubergine chips fried and drizzled with honey

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

Queso De Cabra Warm Goats Cheese with honey, hazelnut & thyme

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

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 TRES

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme & fennel

Jamón Serrano Traditionally cured Spanish ham

Queso Viejo de Zamorana Manchego cheese & membrillo

Higaditos Chicken livers pan fried with Oloroso, thyme, paprika & cream

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

Queso De Cabra Warm Goats Cheese with honey, hazelnut & thyme

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

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 Deep fried Calamares with lemon

Chorizo Tortillita Spiced Minced Chorizo Flatbread with Chilli & Honey

Berenjenas Fritas Fresh aubergine chips fried and drizzled with honey

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

TAPAS VEGAN/VEGETARIAN

A Tapas from our menu for all vegans and vegetarians

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme & fennel

Champiñones con Jerez

Mushrooms cooked in onion, thyme & paprika, finished with oloroso sherry

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

Patatas Bravas

Chunky potatoes in our spicy tomato sauce

Garbanzos con Espinacas

Traditional tapa from Andalucia: chickpeas & spinach flavoured with Moroccan spices

Alcachofa y Limon

Chargrilled Artichoke with Lemon & Thyme

Frutas en Sirope

Selected fruit poached in oloroso sherry & chilled - Ask what the drunken fruit is this week!

£20.00PP

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.

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

PLATA

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

PLATA

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.

PLATA

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