

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

Calamares Fritas Deep fried calamares garnished with lemon

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 caramelised 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

Gambas a la Plancha Large whole king prawns cooked with olive oil

Berenjenas Fritas Fresh aubergine chips fried and drizzled with honey

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

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

£25.00PP

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

£32.50PP

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

£35.00PP

MARISCADA – SEAFOOD PLATTER

The fruits of the sea, a spectacular sharing feast menu

CAVA Y OSTRAS

A glass of Cava served with Oysters in three ways;
lemon, Bloody Maria & Cava Caviar

MIXED TAPAS CANAPE STYLE

Tortillita De Chorizo Freshly made flat bread with minced chorizo &
spices

Croquetas De Jamon Creamy croquettes filled with serrano ham

Tostado con queso Sourdough toast with Malaga Goats Cheese, Broad
Beans & Mint

MARISCADA - SEAFOOD PLATTER

The **spectacular** seafood platter served warm including lobster,
dressed crab, oysters, king prawns, langoustines, clams, mussels and
brown shrimp.

Served with aioli, homemade bread, shallot vinegar & Green Leaf Salad

TARTE DE LIMON

A great pallet cleanse, oozing with luscious lemon curd.

OR

PLATTER OF CHURROS CON CHOCOLATE & VALENCIAN BROWNIE

£45.00pp