



LA BOBINA

WINE • BAR • TAPAS

Pica Pica

Olives v gf 4
Pan - Aioli v 4
Anchovy - Almonds 5
Iberico Jamon 6/12
Aged Manchego - Membrillo 5
Habas - Almonds - Maize Kernals 4
Sobrasado Toast - Honey - Thyme 6.5
Oyster 3.5
Cicina De Leon 12.5
Padron Peppers - Sea Salt 5

Carne

Flamed Chorizo - Honey - Chilli 8
Chicken Tarragon Croquettes 6
Moroccan Spiced Lamb Belly - Cumin Yoghurt 10
Creamy Chicken Livers - Sherry - Thyme 7
Iberico Pig Cheeks - Apple Sage - Burnt Butter Puree 9
Chargrilled Minute Steak Chimmichurri 12

Pescado

Gambas Pilpil - Prawns - Garlic - Chilli 7.5
Scallops - Morcilla - Crispy Serrano - Pea Puree 12
Seared Tuna - Soy - Mirin - Spring Onion - Chilli 12
Woodfired Wild Red Prawn - Chilli Butter 4 (each)
Hake - Garlic - Parsley - Lemon - Parmesan 9.5
Clams - Jamon - Garlic - Chilli - Pancetta - Fino 8
Crispy Squid - Lemon Aioli 7
Crab - Celaric - Lime Toast 9.5
Sobrasado Chilli Mussels 10
Woodfired Octopus - Crispy Potatoes - Smoked Paprika Aioli 12

Verduras

Wild Mushrooms Tarragon Cream 7
Queso De Cabra - Honey Goats Cheese - Hazelnuts 8
Burnt Spring Onions - Romesco 6.5
Crispy Aubergine - Mollasses 7
Tomato Feta Salad 6
Woodfired Artichoke - Lemon - Garlic 5.5
Patatas Bravas - Spiced Potatoes - Aioli 6.5
Truffle Mushroom Croquettes 6
Woodfired Shawarma Cauliflower 8.5
Tempura Courgette Flower Goats Cheese - Chilli 8
Courgette Carpaccio - Goats Curred - Mint 7
Heritage Tomatoes - Sahlots - Sherry Vinaigrette 5