



LA BOBINA  
WINE • BAR • TAPAS

## LA BOBINA SET MENUS (12+ Guests)

### Set Tapas Menu One 28pp

Olives — Thyme — Orange  
Bread — Aioli  
Iberico Jamon  
Aged Manchego — Membrillo

Crispy Squid — Lemon — Aioli |  
Padron Peppers — Sea Salt  
Shawarma Chicken — Garlic Cumin Yoghurt  
Truffle Mushroom Croquettes — Black Garlic Aioli  
Prawns — Garlic — Chilli  
Patatas Bravas — Spiced Tomato Salsa — Aioli  
Caramelised Sherry Roasted Red Peppers  
Chorizo — Honey — Chilli  
  
Churros Con Chocolate

### Set Tapas Menu Two 35pp

Olives — Thyme — Orange  
Bread — Aioli  
Iberico J amon  
Aged Manchego — Membrillo

Anchovies  
Shell Baked Scallops — Sobrassada Butter  
Pork Belly — Chicharottes — Paprika Aioli  
Patatas Bravas — Spiced Tomato Salsa — Aioli Padron  
Peppers — Sea Salt  
Octopus A Feira — Potatoes — Pimiento Aioli  
Truffle Mushroom Croquettes — Black Garlic Aioli |  
Shawarma Chicken — Garlic Cumin Yoghurt  
Heritage Tomatoes — Shallots — Feta — Sherry  
Chorizo — Honey — Chilli

Churros Con Chocolate

**Choose Tapas One or Tapas Two**  
**If you want to make it extra special add one of the**  
**chef's signature dishes!**

### 'Chef's Signature Dishes'

#### Paella Mixta

Our famous paella cooked and served in traditional paella pans  
and brought to your table.

Our Paella includes:

Chorizo — Prawns — Chicken — Squid — Mussels —

Smoked Peppers — Tomatoes — Onions

#### Suckling Pig

Our Whole Suckling Pigs come from Spain and are the best we  
have tasted, cooked with Galician cider apples  
and served whole to your table. Leaving you to  
traditionally cut it up and serve to your guests.

#### Whole Fish

Our chef will liaise with our local fish supplier, and choose the  
best quality market fish. It will be cooked whole, and served the  
best way with  
samphire, lemon and our Spanish olive oil.

The above will be priced accordingly for your group upon  
booking depending on the market price.