

LA BOBINA
SET MENUS

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 chefs
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.