

PICA-PICA (Nibbles)

Aceitunas Aliñadas £3.00 (GF) Olives orange, thyme, fennel
Pan £3.00 Galician & sourdough – aioli (can be GF)
Jamón Serrano £9.50 (GF) Traditionally cured Spanish ham
Jamón y Queso £10.50 (GF) Serrano ham & sheep's cheese
Embutidos £8.50 (GF) Spanish sliced cured meats
Almendras £1.50 (GF) Salted Valencian almonds
Fried Maize Kernels £1.50 (GF) From Santa Cruz
Habas £1.50 (GF) Fried broad beans

PESCADOS Y MARISCOS (Fish & Seafood)

Ostras (Oysters) 1 - £2.50 6 - £12.50 12 - 25.00 (GF)
Gambas a la Plancha £9.00 (GF) Large whole king prawns cooked in olive oil on the griddle
Calamares Con Chorizo y Samphire £6.75 (GF) Calamares cooked with chorizo & samphire
Almejas al Fino £6.95 (GF) Palourdes clams cooked with garlic, fresh red chilli, parsley, Spanish panceta & dry fino - Yum
Gambas al Pil Pil £5.00 (GF) Peeled prawns sautéed in lashings of olive oil with garlic & chilli
Pescado Borracho £5.95 Chunks of fresh white fish deep fried in Estella Galicia batter with a saffron mayonnaise dip.
Tosta de Cangrejo y Aguacate £8.95 Toasted sourdough with crushed avocado white crab meat & chilli
Calamares Fritos £4.95 Deep fried Calamares with lemon
Matrimonio Boquerones £5.50 (GF) A 'marriage' of two anchovies silver marinated Boquerones & salted red Anchoas.

HUEVOS Y QUESOS (Eggs & Cheese)

Queso de Cabra £6.00 (GF) Goats Cheese Warmed with honey, hazelnut & thyme
Queso Viejo de Zamorana £4.25 (GF) Manchego cheese & membrillo
Feta & Tomate Ensalada £5.25 (GF) Variety of Spanish Tomatoes with Feta
Tortilla de Patatas £3.95 (GF) Traditional Spanish Omelette

IF YOU HAVE A FOOD ALLERGY/INTOLLERANCE PLEASE
TELL OUR STAFF BEFORE YOU ORDER

(GF) - GLUTEN FREE (🌶️) - A BIT OF A KICK

CARNES (Meat Based)

Albóndigas £5.00 (GF) Lamb meatballs with tomato sauce & sweet paprika
Pollo En Pepitoria £6.55 (GF)
Slow Braised chicken thigh cooked in sherry, paprika, almonds & garlic
Filete de minutos y chimi churri £12.00 (GF)
Chargrilled Minute Steak Chimmi Churri style with lashings of garlic, parsley & chilli
Croquetas de Jamón £5.00 Serrano Ham Cream Croquettes
Croquetas de Pollo £5.00 Chicken Creamy Croquettes
Tortillita de Chorizo £6.50
Spiced Minced Chorizo Flatbread with Chilli & Honey
Habas con Panceta £4.65 (GF)
Broad beans cooked in Garlic with Spanish Pancetta
Chorizo Frito £4.95 (GF) Chorizo fried & flamed with red wine, chilli & honey
Higaditos con Jerez £5.00 (GF)
Chicken livers pan fried with Oloroso, thyme, paprika & cream

VERDURAS Y ENSALADAS (Vegetable & Salad)

Croquetas de Championes £5.00 Mushroom Creamy croquettes
Patatas Bravas £4.95 (GF) Chunky potatoes in our spicy tomato sauce
Pimientos con Vino y Alcaparras £4.50 (GF)
Sweet peppers caramalised with Muscadet wine & capers
Berenjenas Fritas £4.95
Fresh aubergine chips fried & drizzled with honey
Champiñones con Jerez £4.50 (GF)
Mushrooms cooked in onion, thyme & paprika, finished with oloroso sherry & cream
Ensalada £4.00 (GF)
Fresh Leaf Salad, shallots, sherry vinaigrette, shavings of manchego
Garbanzos con Espinacas £3.95 (GF)
Traditional tapa from Andalucia: chickpeas & spinach flavoured with Moroccan spices

PLEASE SEE OUR SPECIALS BOARD FOR A MODERN TWIST ON
OUR TRADITIONAL TAPAS

Mark, the chef, wants you all to experience his tapas, so some dishes can be altered and made gluten free, or specifically for other dietary requirements, so please do ask in advance!

We also have a separate vegan menu! Enjoy!

PASTELES Y POSTRES

Churros con Chocolate £5.95

A big favourite in our family! Spanish style doughnut strips dusted with cinnamon sugar, cooked to order served with a thick hot chocolate for dunking your churros!

Tarta De Santiago £5.95

A traditional almond tart served with ice cream

Valencian Brownie £5.75 (GF)

Valencian Orange, Salted Almond Chocolate Brownie

Tortas de Aceite £3.95

Sweet olive oil crackers imported from Seville, served with vanilla ice-cream and orange zest

Crema Catalana £5.15 (GF)

A classic Spanish dessert, organic free range egg custard flavoured with lemon and cinnamon, under a crunchy caramel topping

Frutas en Sirope £4.50 (GF)

Selected fruit poached in Oloroso sherry & chilled, great over ice cream Ask what the drunken fruit is this week!

Queso Mixta £9.50 (GF please ask)

A fantastic range of Spanish cheese served with frozen black grapes

Helados £3.95

Vanilla

Sorbete £3.95

Lemon Sorbet

PLEASE SEE OUR DRINKS MENU FOR COFFEE, SHERRY & AFTER TAPAS DRINKS

OPENING HOURS

TUESDAY 6 – 12am

WEDNESDAY 6 – 12am

THURSDAY 6 – 12am

FRIDAY 12pm – 1am

SATURDAY 12pm – 1am

(SUNDAY & MONDAY – Available for private hire)

A DISCRETIONARY CHARGE OF 10% WILL BE ADDED TO TABLES OF MORE THAN 8

THE BULL RING – PRIVATE DINING

For all special occasions, birthdays, weddings, hen do or just a group of friends or family who want to make a bit of noise. The bull ring gives you an exclusive room to decorate as you wish, play your own music with a fantastic variety of feast menus, at no extra charge just first come basis - just ask!

FEAST – SOMETHING TO CELEBRATE!

The feast menus are designed for all groups of 8 or more, they are a great way to experience La Bobina in a big group. If you go for one of the tapas menus, a variety of tapas will come to you slowly throughout the evening or you may choose one of Mark's statement dishes; paella, suckling pig, lamb or his seafood spectacular. The experience is served over 2.5 hours, so you can sit back, relax and enjoy whilst working your way through our gin menu and great wines. All of these menus must be pre ordered in advance. You can choose from one of the following (full menus are on our website)

Tapas Set Menu Uno £20.00pp

A variety of our most popular tapas brought to your table so you can sit back relax & enjoy, including a platter of desserts

Tapas Set Menu Dos £25.00pp

For the more foody, a wider selection of tapas including a large variety of our top seafood & meat dishes including one off the specials board

Tapas Y Paella Set Menu £25.00pp

A selection of Tapas as a starter followed by Paella of your choice & desserts

Andalusian Style Slow Roast Lamb £32.50pp

A selection of Tapas as a starter followed by the slow roast Andalusian-style shoulder of lamb slowly cooked with lashings of garlic, orange, pomegranate & coriander served to your table for all to share

Cochinillo Al Horno - Suckling Pig £35.00pp

A selection of Tapas as a starter followed by the fantastic suckling pig, baked to perfection with oranges, garlic & thyme served whole to your table

Costillas de buey al carbon - Rib of Beef £35.00pp

A selection of Tapas as a starter followed by the beef on the bone cooked over hot coals

Mariscada - Seafood Platter £45.00pp

Cava & Oysters & Canape Tapas followed by our spectacular seafood platter including lobster, crab, oysters, king prawns, langoustines, clams, mussels, brown shrimp & more

Paella de langosta y acelgas £TBC An amazing celebratory paella including Lobster

Oyster Bar £TBC As many as you wish with a variety of dressings