

VEGAN MENU

PICA-PICA (Nibbles)

Aceitunas Aliñadas £3.00 (GF) Olives Orange, thyme, fennel

Pan £3.00 Galician Bread with Olive Oil

Almendras £1.50 (GF) Salted Valencian almonds

Fried Maize Kernels £1.50 (GF) From Santa Cruz

VERDURAS Y ENSALADAS (Vegetable & Salad)

Patatas Bravas £4.95 (GF) 🌶️

Chunky potatoes in our spicy tomato sauce

Pimientos con Vino y Alcaparras £4.50 (GF)

Sweet peppers caramelised with Muscadet wine & capers

Berenjenas Fritas £4.95

Fresh aubergine chips fried & drizzled with molasses

Champiñones con Jerez £4.50 (GF)

Mushrooms cooked in onion, thyme & paprika, finished with oloroso sherry

Ensalada £4.00 (GF)

Fresh Leaf Salad, shallots, sherry vinaigrette

Garbanzos con Espinacas £3.95 (GF)

Traditional tapa from Andalucia: chickpeas & spinach flavoured with Moroccan spices

Tomate Ensalada £5.25 (GF)

Variety of Spanish Tomatoes

Aguacate Tostado £5.25

Avocado on Sourdough with Basil & Toasted Pumpkin Seeds

Alcachofa y Limon £4.50 (GF)

Chargrilled Artichoke with Lemon & Thyme

Pan Catalan £4.15

Sourdough with Tomate y Olive Oil

PASTELES Y POSTRES

Tortas de Aceite £3.95

Sweet olive oil crackers imported from Seville with orange zest

Frutas en Sirope £4.50 (GF)

Selected fruit poached in Oloroso sherry & chilled - Ask what the drunken fruit is this week!

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)

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

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

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!

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

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!

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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