



LA BOBINA

WINE • BAR • TAPAS

PARA PICAR I NIBBLES

- Gordal Olives – Thyme - Orange 4
- Pan – Aioli 4
- Valencian Salted Almonds 3.5
- Iberico Jamon 100% Acorn Fed 8.5/16
- Aged Manchego – Membrillo 6.5
- Anchovies 6.9
- Cecina De Leon – Oak Smoked Cured Beef Leg 8.5
- Pan Con Tomate 6
- Mojama – Air Dried Tuna – Almonds - Orange 8.5
- Oyster – Shallot Vinaigrette 3.5

EL MAR I THE SEA

- Tempura Monkfish – Aioli – Capers – Dill 13.5
- Gambas Pilpil – Prawns – Garlic – Chilli 11.5
- Octopus á Feira – Potatoes – Mojo Rojo 14
- Shell Baked Scallops – Sobrassada Butter 14.5
- Crispy Squid – Lemon – Aioli 8.5

LA TIERRA I THE LAND

- Flamed Chorizo – Honey – Chilli 8.5
- Shawarma Chicken – Garlic Cumin Yoghurt 10.5
- Iberico Pork Skewers – Membrillo 11.5
- Chargrilled Steak POA
- Chicken Croquettes – Tarragon Aioli 7

EL JARDIN I THE GARDEN

- Goats Cheese – Honey – Truffle – Migas 9.5
- Flatbread – Za'atar – Spinach Borani 8.5
- Heritage Tomatoes – Shallots – Feta – Sherry 8
- Truffle Mushroom Croquettes - Black Aioli 7
- Padron Peppers – Sea Salt 6.5
- Tenderstem Broccoli – Garlic – Chilli – Almonds 7.5
- Tempura Aubergine Fritos – Honey 8.5
- Patatas Bravas – Salsa Brava – Aioli 7
- Roasted Red Peppers – Anchovies – Sherry 7.5

Look out for our specials board!

