

# MENU DEL DOMINGO

## PICA-PICA (Nibbles)

**Aceitunas Aliñadas 3.95** (GF) Olives orange, thyme, fennel  
**Pan 3.50** 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 9.50** (GF) 🍷 Spanish sliced cured meats  
**Almendras 2.50** (GF) 🍷 Salted Valencian almonds  
**Fried Maize Kernels 2.50** (GF) From Santa Cruz  
**Habas 2.50** (GF) Fried broad beans

## PESCADOS Y MARISCOS (Fish & Seafood)

**Gambas al Pil Pil 6.00** (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.  
**Matrimonio Boquerones 5.50** (GF) 🍷 A 'marriage' of two anchovies silver marinated Boquerones & salted red Anchoas with almonds  
**Calamares Fritos 5.00** Deep fried Calamares with lemon  
**Tosta de Cangrejo y Aguacate 9.50** Toasted sourdough with crushed avocado white crab meat & chilli  
**Gambas a la Plancha 9.00** (GF) Large whole king prawns grilled with slice of lemon

## HUEVOS Y QUESOS (Eggs & Cheese)

**Queso de Cabra 6.00** (GF) 🍷 Warm Goats Cheese 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

## CARNES (Meat Based)

**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  
**Chorizo Frito 5.50** (GF) 🌶️ Chorizo fried & flamed with red wine, chilli & honey  
**Habas con Panceta 4.65** (GF)  
Edamame bean cooked in Garlic with Spanish Pancetta  
**Filete de minutos y chimi churri 12.50** (GF)  
Chargrilled Minute Steak Chimmi Churri style with lashings of garlic, parsley & chilli

## 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 caramelised with wine & capers  
**Berenjenas Fritas 5.50** 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

If you have a food intolerance/allergy please tell our staff before you order (GF) - GLUTEN FREE (🍷) – CONTAINS NUTS (🌶️) - A BIT OF A KICK

## 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

### **Vainilla Helados 3.95**

### **Limon Sorbete 3.95**

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

## OPENING HOURS

<b>TUESDAY</b>	6 – 12am Tapas
<b>WEDNESDAY</b>	6 – 12am Tapas
<b>THURSDAY</b>	6 – 12am Tapas
<b>FRIDAY</b>	12pm – 1am Tapas & Bar
<b>SATURDAY</b>	9am - 12pm Café & Breakfast 12pm – 1am Tapas & Bar
<b>SUNDAY</b>	9am – 12pm Café & Breakfast 12pm – 4pm Tapas & Bar

## 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 and are available Tuesday to Saturday. 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. Please see below with full menus online.

### **Tapas Set Menu Uno 20.00pp**

A variety of our most popular tapas bought 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

### **Mariscada - Seafood Platter 45.00pp**

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