

PICA-PICA (Nibbles)

- Aceitunas Aliñadas 3.95** (GF) Olives orange, thyme, fennel
Pan 3.95 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)

- Ostras (Oysters) 1 - 3.00 6 - 15.00 12 - 30.00** (GF)
Gambas a la Plancha 9.00 (GF) Large whole king prawns grilled with slice of lemon
Calamares Con Chorizo y Samphire 7.75 (GF) Calamares cooked with chorizo & samphire
Almejas al Fino 7.50 (GF) 🌶️ Palourdes clams cooked with garlic, fresh red chilli, parsley, Spanish panceta & dry fino - Yum
Gambas al Pil Pil 6.95 (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 9.50 Toasted sourdough with crushed avocado white crab meat & chilli
Calamares Fritos 6.50 Deep fried Calamares with lemon
Matrimonio Boquerones 5.50 (GF) 🍄 A 'marriage' of two anchovies silver marinated Boquerones & salted red Anchoas with almonds

HUEVOS Y QUESOS (Eggs & Cheese)

- Queso de Cabra 7.00** (GF) 🍄 Warm Goats Cheese with honey, hazelnut & thyme
Queso Viejo de Zamorana 4.25 (GF) Manchego cheese & membrillo
Feta & Tomate Ensalada 5.75 (GF) Variety of Spanish Tomatoes with Feta
Tortilla de Patatas 4.50 (GF) Traditional Spanish Omelette

CARNES (Meat Based)

- Albóndigas 6.00** (GF) 🌶️
Lamb meatballs with tomato sauce & sweet paprika
Pollo En Pepitoria 6.00 (GF) 🍄
Slow Braised chicken leg cooked in sherry, paprika, almonds & garlic
Filete de minutos y chimi churri 12.50 (GF)
Chargrilled Minute Steak Chimmi Churri style with lashings of garlic, parsley & chilli
Croquetas de Jamón 6.00 Serrano Ham Cream Croquettes
Croquetas de Pollo 6.00 Chicken Creamy Croquettes
Tortillita de Chorizo 7.20
Spiced Minced Chorizo Flatbread with Chilli & Honey
Habas con Panceta 4.95 (GF)
Edamame Beans cooked in Garlic with Spanish Pancetta
Chorizo Frito 6.50 (GF) 🌶️
Chorizo fried & flamed with red wine, chilli & honey
Higaditos con Jerez 6.25 (GF)
Chicken livers pan fried with Oloroso, thyme, paprika & cream

VERDURAS Y ENSALADAS (Vegetable & Salad)

- Croquetas de Championes 6.00** Mushroom Creamy croquettes
Patatas Bravas 5.50 (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 6.50
Fresh aubergine chips fried & drizzled with honey
Champiñones con Jerez 5.25 (GF)
Mushrooms cooked in onion, thyme & paprika, finished with oloroso sherry & cream
Ensalada 4.50 (GF)
Fresh Leaf Salad, shallots, sherry vinaigrette, shavings of manchego
Garbanzos con Espinacas 4.25 (GF)
Traditional tapa from Andalucia: chickpeas & spinach flavoured with Moroccan spices

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

(GF) - GLUTEN FREE

🌶️ - A BIT OF A KICK

🍄 - CONTAINS NUTS

PASTELES Y POSTRES

Churros con Chocolate 6.75

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 7.00 🍪

A traditional almond tart served with ice cream

Valencian Brownie 7.00 (GF) 🍪

Valencian Orange, Salted Almond Chocolate Brownie

Tortas de Aceite 4.95

Sweet Olive Oil crackers imported from Seville, served with vanilla ice-cream & orange zest

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 4.00

Limon Sorbete 4.00

Fancy a little something sweet with coffee or an after dinner drink...

Trufa de Caramelo Calado 1 - 1.50 4 - 5.00 (GF)

Yummy Salted Caramel Truffles

PLEASE SEE OUR SPECIALS BOARD FOR A MODERN TWIST ON

OUR TRADITIONAL TAPAS

The chef wants you all to experience his tapas, so some dishes can be altered and made GF, or specifically for other dietary requirements, including a vegan menu, please ask in advance!

OPENING HOURS

TUESDAY	6 – 11:30pm Tapas Bar (Tapas 6-10pm)
WEDNESDAY	6 – 11:30pm Tapas Bar (Tapas 6-10pm)
THURSDAY	6 – 11:30pm Tapas Bar (Tapas 6-10pm)
FRIDAY	12pm – 12am Tapas Bar (Tapas 12pm-10pm)
SATURDAY	9am – 12pm Breakfast Cafe 12pm – 12am Tapas Bar (Tapas 12pm-10pm)
SUNDAY	Available for private hire
MONDAY	Available for private hire

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 2.5-3 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 30.00pp

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

Andalusian Style Slow Roast Lamb 35.00pp

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 38.00pp

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

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