

## 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  
**Hígaditos 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 Andalucía: 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**

## 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** 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**

### **Tapas Set Menu Dos 25.00pp**

### **Tapas Set Menu Tres 30.00pp**

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

### **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