

**£35
EACH**

IBERIAN BOTTOMLESS SUNDAY BRUNCH

12 NOON TIL 5PM



An optional service charge of 10% will be added to all tables at BoBo which is split in full between our team, if you do not wish for this to be on your bill, please let us know!

HOW IT WORKS

Your 90 minutes of fun starts at the time of your booking

We ask you to order your drink of choice from the drinks menu

We ask you to order your choice of two tapas plates per person from the selection

Once your drink is finished you are welcome to order another each time during the duration of your slot

After the 90 minutes is up, any new drinks or food ordered will be charged at normal price

SANGRIA

SANGRIA BLANCA

Spanish white wine, soda, apple juice, fresh fruit, elderflower, mint

SANGRIA ROJA

Spanish red wine, calvados, cranberry, rosemary, oranges, lemons, lemonade

SANGRIA MANGO

Prosecco, Passoa, mango puree, apple, vanilla, lime

SANGRIA DE FRESA

Spanish rose wine, strawberry puree, fresh strawberries, cranberry, limes, apple

COCKTAILS

upgrade for £5 per person

LISBON ICED TEA

Vodka, gin, white rum, tequila, curaçao lemon, agave

AGUA DE VALENCIA

Bombay Citron, Eristoff vodka, orange juice, fizz

LATIN SWING

Spiced rum, pineapple, passionfruit, lime, Ting

FIZZ

LA VITA SOCIAL PROSECCO SPUMANTE BRUT

the fun life . lemony . easy drinking

BEERS

VICTORIA MALAGA LAGER

FREE DAMM 0.0% GF

Soft drinks available on request for the none drinkers!

SPRITZ

upgrade for £5 per person

HUGO

Elderflower, fresh lime juice, mint, soda, Prosecco

APEROL

Aperol, soda, Prosecco

LEMON TWIZZLE

Limoncello, soda, Prosecco

TAPAS PLATES CHOOSE TWO

CALAMARES FRITOS

Crispy fried fresh squid, fresh lemon, aioli

BACALHAU FRITTERS

Portuguese salt cod fritters made with potato & caramelised onions, lemon salt & lemon aioli

PAELLA FRITTERS

Crispy balls of chicken & shellfish paella served with romesco sauce

CHORIZO

Baby chorizo cooked in red wine, honey & pickled chillies

STICKY SHERRY CHICKEN MARBELLA

Chicken thighs cooked in Pedro Ximenez sherry served on cool yoghurt, roast dates, sobrasada & toasted corn nuts

ALBONDIGAS

Handmade pork & beef meatballs, red wine spiced tomato sauce, grilled dipping bread

EVERYONE GETS ONE

PASTEL DE NATA

Traditional Portuguese custard tart made famous by the nuns and monks of Belém

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

TOMATO SALAD (VE)

Seasonal tomatoes, thin sliced red onions, fresh lemon & oregano dressed in olive oil and sea salt

BATATAS FRITAS (VE)

Traditional Portuguese hand-cut fries

BATATAS BRAVAS (VE)

Traditional cubed potatoes with spicy red sauce & aioli

CHARGRILLED CELERIAC (VE)

Judion large butter beans, celeriac puree, crispy vegan chorizo, mojo verde sauce

SPANISH FRIED CAULIFLOWER BITES (VE)

Crispy cauliflower leaves, seaweed salt, vegan red pepper aioli

TORTILLA ESPANOLA (V) 6.50

Traditional Spanish potato and onion omelette with aioli

*Served at room temperature