

APPETIZERS



Rustic bread.
1,95 €

Three homemade sauces: alioli, sobrasada cream and black olive tapenade.
3,5 €

Gilda (unit.).
3,5 €

Oyster Gillardeau N°2 (unit.).
6,5 €

Puff pastry toast with smoked butter and Cantabrian anchovies.
6,5 €

Glass bread toast with anchovy and salad (unit).
6 €


Glass bread toast with anchovy and tomato (unit).
6 €


Puff pastry toast with avocado pesto, parmesan and smoked sardine.
7,5 €


COLD STARTERS



 Homemade hummus with smoked aubergine, raisins and basil oil.
8 €

 Russian salad with mussel mayonnaise, orange and olives.
10,5 €

 Pink tomato salad with extra virgin olive oil, burrata flakes, piparra and pickled onion.
17,5 €

 Summer salad of cherry tomato, sisho, feta, avocado, lime, black olives, pickled onion and peppers.
13 €

Red tuna tartar with avocado, mango, sliced almond and our vinaigrette.
24,5












 Our semi-cured red tuna loin.
23,5 €

Prawn Ceviche, with mango, red onion and coriander, marinated in our tomato and citrus vinaigrette; with crispy plantain chips.
17 €

 Fresh burrata with aurugula, cherry tomatoes, basil oil and pizzeta bread.
18,5 €




HOT STARTERS



-  Our artichoke flower with egg and parmesan (unit.).
7,5 €
-  Grilled avocado with prawns, basil and our bandida sauce. Served with pizzeta bread.
12,95 €
-  Vegetables tempura with bandida sauce.
8,95 €
-  Bravas bandidas.
9 €
Fritters of larded meat with our bandida mayonnaise (4 units)
8,95€
-  Battered prawn popcorn with our kimchi and lime mayonnaise.
10,5 €
-  Battered squid.
11,95€
-  Grilled tellinas with green coriander sauce.
18€
-  Grilled octopus with mashed potatoes and caramelized onion.
26,95 €
-  Creamy Iberian ham croquettes (4 pcs.)
7,95 €
-  Fried anchovies with parsley emulsion (4 units).
7,5 €
-  Kentucky battered chicken fingers with our kimchi mayonnaise.
10,5 €


SEAFOOD



-  Fresh blue national lobster with potatoes and fried-range egg.
14 €/100g
-  Fresh blue lobster national grilled with lime butter.
12 €/100g
-  Crayfish from our fish market. You can choose boiled, griddled or chargrilled.
13 €/100g

RICE



 Duck thigh rice or fideuá with boletus and foie-gras.
22,5 €

Valencian chicken and rabbit paella.
19 €

Mixed paella.
23,5 €

Crayfish rice or fideuá with artichokes and lemon vinaigrette.
33 €

Señoret rice or fideuá*.
23,5 €

Black rice with squid, prawns and alioli.
23,5 €


Octopus rice with artichokes and broccoli.
28,5 €

 Mellow rice with fresh blue national lobster rice cooked in paella.
37,5 €

Fideuá with fresh tuna, fried egg and tempura shrimp.
29,95 €

Sausage, tomato and potato rice made in paella (arròs al forn in paella).
21 €

Larged red prawn and chicken paella.
32 €

 Paella with freshly grown vegetables.
16 €

Price per person / Minimum two people.
All our dishes can be prepared with your choice of: dry rice, wet, or fideuá.

* Prawns and crayfish heads are cooked with all the paella ingredients to get the most intense juice possible.

VILLA BANDIDA

ALICANTE

PIZZETAS AND PASTA




 Margarita pizzeta with basil.
14 €

Foie-gras and caramelised onion pizzetta.
15 €

 Tuna tartar pizzeta with our special sauce.
22 €


Iberian ham and arugula pizzeta.
16 €

 Rigatoni frutto di mare with squid, mussels, shrimps, cherry tomatoes and our homemade seafood sauce.
17,95 €

BURGERS



 Lack Angus burger topped with foie gras and truffle, parmesan cheese, mushrooms and our truffled mayonnaise. Served with fries.
19 €

 Vegetarian burger with smoked aubergine, hummus, parmesan cheese, tomato and basil. Served with french fries.
17,5 €

American double cheeseburger with cheddar cheese, pickles and American sauce. Served with french fries.
17,5 €

MEATS



 Grilled Galician beef cutlet matured 60 days (1 kg aprox. - recommended for two people) with a side of french fries.
80 €/kg




 Grilled sirloin steak of 320g matured for 45 days with a side of french fries.
31 €

FISHES



Turbot à la meunière (1 kg - recommended for two people) with a side of baked potatoes.
75 €

Grilled sea bream fillet accompanied by fresh lettuce and pink tomato.
26 €

 Grilled sea bass with vinaigrette (1 kg - recommended for two people) with a side of roasted potatoes.
69 €

Grilled salmon with mashed potatoes.
24 €

SIDE DISH



French fries.
4,95 €

Wood oven roasted potatoes with
herb butter.
4,95 €

Mashed potatoes.
4,95 €

Fresh lettuce with a pink tomato.
4,95 €

KIDS MENU




Mini margarita pizzeta.
10 €

Bolognese lasagna.
9 €

Nuggets with french fries.
9 €

DESSERTS



 Torrija with horchata and meringued
milk ice cream with cinnamon.
9,5 €

Tangerine cheesecake.
8,5 €

Jijona nougat ice cream with
caramelized puff pastry sheets.
6 €

Wood-fired waffle with chocolate, vanilla
ice cream and almond slices.
9,5 €

Chocolate creamy.
8,5 €

Lemon sorbet.
5,5 €

Lemon sorbet with cava or vodka.
8 €

Assorted fruit.
7 €

According to the Spanish Food Safety Agency, all fishery products served raw have been previously frozen at a temperature of -20°C or below for a minimum period of 24 hours.