

VILLA
BANDIDA

R E S T A U R A N T E

MENÚ DE
NAVIDAD
GRUPAL

CHRISTMAS
GROUP
MENU



MENÚ GALA BLANCA



APPETIZERS

Rustic bread and three homemade sauces:
alioli, sobrasada cream and black olive tapenade.

STARTERS

(To share)

Bravas Bandidas potatoes.

Homemade hummus with smoked aubergine, raisins and basil oil.

Russian salad with mussel mayonnaise, orange and olives.

Larded beef fritters with our bandida mayonnaise.

MAIN COURSE

Señoret rice or fideuá.

All our rice dishes are for a minimum of two people.
We can offer all our dishes as dry rice, creamy rice or fideuá.
We fry the prawn and crayfish heads with all the ingredients of the paella to
get all their juice out.

DESSERTS

(To share)

Tangerine cheesecake.

WINES

White wine: Gorgorito. Verdejo. - D.O. Rueda.

Rose wine: Ramón Bilbao Rosado. - Garnacha. D.O. La Rioja.

Red wine: Gorgorito tinto joven. Tempranillo. - D.O. Ribera del Duero.

43€

Included in the menu:
Drinks: water, soft drinks or beers and 1/2 bottle of wine
as indicated in the menu.
For a minimum of 2 people.

MENÚ GALA GRANADELLA



APPETIZERS

Rustic bread and three homemade sauces:
alioli, sobrasada cream and black olive tapenade.

STARTERS

(Four starters to choose from to share)

Russian salad with mussel mayonnaise, orange and olives.

Grilled avocado with prawns, basil and our bandida sauce.
Served with pizzeta bread.

Larded beef fritters with our bandida mayonnaise.

Bravas bandidas potatoes.

Homemade hummus with smoked aubergine, raisins and basil oil.

Artichoke flower with egg and parmesan (unit.).

Andalusian style baby calamari.

MAIN COURSE

(to choose)

Paella of fresh local vegetables.

Señoret rice or fideuá.

Valencian chicken and rabbit paella.

Black rice with squid and alioli.

Iberian ham and arugula pizzeta.

Tagliatelle with cream of truffle, boletus and parmesan.

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

All our rice dishes are for a minimum of two people.

We can offer all our dishes as dry rice, creamy rice or fideuá.

We fry the prawn and crayfish heads with all the ingredients of the paella to
get all their juice out.

DESSERTS

(To share)

Tangerine cheesecake.

Wood-fired waffle with chocolate, vanilla ice cream
and flaked almonds.

WINES

White wine: Gorgorito. Verdejo. - D.O. Rueda.

Rose wine: Ramón Bilbao Rosado. - D.O. La Rioja.

Red wine: Gorgorito tinto joven. Tempranillo. - D.O. Ribera del Duero.

56€

Included in the menu:

Drinks: water, soft drinks, beers and wines indicated in the menu.
Coffee and tea.

For a minimum of 2 people.

MENÚ PLAYA LA GRAVA



APPETIZERS

Rustic bread and three homemade sauces:
alioli, sobrasada cream and black olive tapenade.

STARTERS

(Four starters to choose from to share)

Russian salad with mussel mayonnaise, orange and olives.

Grilled avocado with prawns, basil and our bandida sauce.
Served with pizzeta bread.

Foie-gras and caramelised onion pizzetta.

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

Bravas bandidas potatoes.

Garlic prawns with roast potatoes, fried egg and brava sauce.

MAIN COURSE

(to choose)

Señoret rice or fideuá.

Duck thigh rice or fideuá with boletus and foie gras.

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

Tagliatelle with cream of truffle, boletus and parmesan.

All our rice dishes are for a minimum of two people.

We can offer all our dishes as dry rice, creamy rice or fideuá.

We fry the prawn and crayfish heads with all the ingredients of the paella to
get all their juice out.

DESSERTS

(to choose)

Tangerine cheesecake.

Wood-fired waffle with chocolate, vanilla ice cream
and flaked almonds.

Lemon sorbet

Torrija with horchata and meringue milk ice cream with cinnamon.

WINES

White wine: Gorgorito. Verdejo - D.O.Rueda

Rose wine: Ramón Bilbao Rosado - D.O.La Rioja.

Red wine: Gorgorito tinto joven. Tempranillo - D.O.Ribera del Duero.

61€

Included in the menu:

Drinks: water, soft drinks, beers and wines indicated in the menu.

Coffee and tea.

For a minimum of 2 people.

MENÚ PLAYA ALMADRABA



APPETIZERS

Rustic bread and three homemade sauces: alioli, sobrasada cream and black olive tapenade.

STARTERS

(to choose)

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

Russian salad with mussel mayonnaise, orange and olives.

Brioche of bluefin tuna tartare with truffled mayonnaise (3 pcs.)

Artichoke flower with egg and parmesan (unit.).

FIRST COURSE

Fresh blue national lobster with potatoes and fried-range egg.

SECOND COURSE

(to choose)

Larged red prawn and chicken paella.

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

Hake with shrimp sauce, beurre blanc and roasted potato.

All our rice dishes are for a minimum of two people.

We can offer all our dishes as dry rice, creamy rice or fideuá.

We fry the prawn and crayfish heads with all the ingredients of the paella to get all their juice out.

DESSERTS

(to choose)

Tangerine cheesecake.

Wood-fired waffle with chocolate, vanilla ice cream and flaked almonds.

Torrija with horchata and meringue milk ice cream with cinnamon.

Lemon sorbet.

WINES

White wine: Ossian 2020. Verdejo - Castilla y León.

Rose wine: Arzuaga - Tempranillo. Ribera del Duero.

Red wine: Tomás Póstigo. Cabernet Sauvignon, Malbec, Merlot y Tinto Fino - Ribera del Duero.

131€

Minimum two people.

Drinks: water, soft drinks, beers and wines indicated on the menu.
Coffee and tea.