

VILLA BANDIDA

R E S T A U R A N T E

MENÚ GRUPAL

GROUP
MENU

COCKTAIL MENU



STARTERS

Russian salad with mussel mayonnaise, orange and olives.

Beef fritters with our bandida mayonnaise.

Tuna tartar mini-pizzeta.

Miniburrata with strawberries, tomato and mint.

Vegetable tempura with bandida sauce.

Mini american double cheeseburger.

Calamaret Andalusian style.

DESSERT TASTING

Tangerine cheesecake.

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

*It can be a standing menu or seated at a table.

WINERY

White wine: José Pariente 2022. Verdejo. D.O. Rueda.

Red wine: Hito Cepa 2021. Tempranillo. D.O. Ribera del Duero.

Rose wine: Marqués de Riscal Rosado, Tempranillo y Viura.
D.O.Rioja.

53€

Included in the menu:

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

Coffees and teas

This menu must be ordered before booking

Minimum 10 people.



VILLA BANDIDA

R E S T A U R A N T E

RICE MENU



STARTERS

(Choose four)

Russian salad with mussel mayonnaise, orange and olives.

Wood-fired avocado with prawns, basil and our bandida sauce.
Served with pizzeta bread.

Beef fritters with our bandida mayonnaise.

Bravas bandidas.

Pizzeta with foie gras and caramelised onion.

Homemade hummus with smoked aubergine, sultanas and basil oil.

Our artichoke flower with egg and parmesan.

RICE

(to choose)

Señoret rice*.

Rice with duck leg, boletus and foie gras.

Valencian chicken and rabbit paella.

Black rice with prawns, squid and aioli.

Paella of fresh local vegetables.

Minimum for two people.

* The prawn and langoustine heads are fried with all the ingredients in the paella to get all their juices out.

DESSERT TASTING

Tangerine cheesecake.

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

WINERY

White wine: José Pariente 2022. Verdejo. D.O. Rueda.

Red wine: Hito Cepa 2021. Tempranillo. D.O. Ribera del Duero.

Rose wine: Marqués de Riscal Rosado, Tempranillo y Viura.

D.O.Rioja.

63€

Included in the menu:

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

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

This menu must be ordered before booking. 10 people minimum.



VB

VILLA BANDIDA

R E S T A U R A N T E

TOSGA MENU



STARTERS

(Choose four)

Russian salad with mussel mayonnaise, orange and olives.

Wood-fired avocado with prawns, basil and our bandida sauce.
Served with pizzeta bread.

Prawn carpaccio with prawn head mayonnaise.

Pizzeta with foie gras and caramelised onion.

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

Bravas bandidas.

MAIN COURSE

(to choose)

Señoret rice* *(minium for two people).*

Rice with duck leg, boletus and foie gras *(minium for two people).*

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

Grilled sea bream fillet accompanied by live lettuce and pink tomato.

Tuna tartare pizzeta with our special sauce.

*Sauté the prawn and langoustine heads with all the ingredients in the paella to get all their juices out.

DESSERT TASTING

Tangerine cheesecake.

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

WINERY

White wine: José Pariente 2022. Verdejo. D.O. Rueda.

Red wine: Hito Cepa 2021. Tempranillo. D.O. Ribera del Duero.

Rose wine: Marqués de Riscal Rosado, Tempranillo y Viura.
D.O.Rioja.

69€

Included in the menu:

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

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

This menu must be ordered before booking. 10 people minimum.



VILLA BANDIDA

R E S T A U R A N T E

LOBSTER MENU



STARTERS

Bluefin tuna tartar with avocado, mango, sliced almonds and our vinaigrette.

Grilled octopus with mashed potatoes.

Prawn carpaccio with prawn head mayonnaise.

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

MAIN COURSE

National blue lobster with potatoes and fried egg.

SECOND COURSE

(to choose)

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

Fresh sea bass fillet with jacket potatoes and vegetables.

DESSERT TASTING

Tangerine cheesecake.

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

WINERY

White wine: José Pariente 2022. Verdejo. D.O. Rueda.

Red wine: Hito Cepa 2021. Tempranillo. D.O. Ribera del Duero.

Rose wine: Marqués de Riscal Rosado, Tempranillo y Viura. D.O. Rioja.



Included in the menu:

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

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

This menu must be ordered before booking. 10 people minimum.

