

CALA BANDIDA

PLAYA LA GRAVA

DISCOVER OUR GROUP MENUS

COCKTAIL MENU

STARTERS

Russian salad with mussel mayonnaise, orange and olives.

Beef fritters with our bandida mayonnaise.

Duck stuffed pasties with foie sauce and sliced almonds.

Miniburrata with strawberries, tomato and mint.

Vegetable tempura with bandida sauce.

Calamaret Andalusian style.

Mini american double cheeseburger.

DESSERT TASTING

Cheesecake.

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

Chocolate cake.

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

WINERY

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

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

Rose wine: Artazuri Rosado 2022. Garnacha. D.O. Navarra.

50€

Coffee or tea included in the menu.

Drinks included.

RICE MENU

STARTERS

(Choose four)

- Russian salad with mussel mayonnaise, orange and olives..
- Duck stuffed pasties with foie sauce and sliced almonds.
- Beef fritters with our bandida mayonnaise.
- Bravas bandidas.
- Prawns with low-temperature egg and garlic potato.
- 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. almonds.

WINERY

- White wine: José Pariente 2022. Verdejo. D.O. Rueda.
- Red wine: Hito 2021. Tempranillo. D.O. Ribera del Duero.
- Rose wine: Artazuri Rosado 2022. Garnacha. D.O. Navarra.

60€

Coffee or tea included in the menu.
Drinks included.

TOSCA MENU

STARTERS

(Choose four)

- Russian salad with mussel mayonnaise, orange and olives..
- Prawn carpaccio with prawn head mayonnaise.
- Prawns with low-temperature egg and garlic potato.
- Pink tomato salad with extra virgin olive oil, burrata flakes, piparra and pickled onion.
- Bravas bandidas.
- Calamaret Andalusian style.

MAIN COURSE

(to choose)

- Señoret rice*. *(Minium for two people).*
- Rice with duck leg, boletus and foie gras. *(Minium for two people)*
- Black Angus beef tenderloin burger topped with foie gras and truffle, parmesan cheese, mushrooms, caramelised onion and creamy foie gras.
- Grilled sea bream fillet accompanied by live lettuce and pink tomato.
- Tagliatelle with truffle cream, boletus and parmesan.

*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. almonds.

WINERY

- White wine: José Pariente 2022. Verdejo. D.O. Rueda.
- Red wine: Hito 2021. Tempranillo. D.O. Ribera del Duero.
- Rose wine: Artazuri Rosado 2022. Garnacha. D.O. Navarra.

66€

Coffee or tea included in the menu.

Drinks included.

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. almonds.

WINERY

White wine: Les Brugueres 2022. Garnacha blanca. D.O. Priorat.

Red wine: Marqués de Murrieta 2018. Tempranillo, Mazuelo, Graciano y Garnacha. D.O. Rioja.

Rose wine: Artazuri Rosado 2022. Garnacha. D.O. Navarra.

135€

Coffee or tea included in the menu.

Drinks included.