



LA BANDERA

Christmas
Lunch Menu

£25

Appetisers

Pan Con Alioli

Mixed artisan bread basket with alioli

Aceitunas

Marinated green olives with mushrooms and peppers

Tapas to Share

Albóndigas de la Abuela

Original Grandma's recipe meatballs

Patatas Bravas

Fried potatoes served with our green alioli and brava sauce

Rabas de Calamar

Deep fried fresh squid in batter served with citric alioli

Lágrimas de Pollo

Chicken fillets in a honey and mustard sauce with a hint of chillies on a bed of vegetables

Champiñones

Sautéed mushrooms in butter, garlic, parsley and white wine

Croquetas del Día

Freshly homemade croquettes

Add a Dessert for £3

Tarta de Santiago

Almond cake served with vanilla ice-cream

Crema Catalana

Vanilla cream custard topped with ice-cream





LA BANDERA

Christmas
Dinner Option 1
£29

Appetisers

Pan Con Alioli

Mixed artisan bread basket with alioli

Aceitunas

Marinated green olives with mushrooms and peppers

Tabla Mixta

Half & half of our cured meats and cheeses selection

Ensalada

Mixed Salad

Tapas to Share

Albóndigas de la Abuela

Original Grandma's recipe meatballs

Patatas Bravas

Fried potatoes served with our green alioli and brava sauce

Bacalao Embarrado

Cod fillets in Canarian marinade

Rabas de Calamar

Deep fried fresh squid in batter served with citric alioli

Champiñones

Sautéed mushrooms in butter, garlic, parsley and white wine

Estofado de Carne

Traditional Northern Spain beef stew

Dessert

Tarta de Santiago

Almond cake served with vanilla ice-cream

Crema Catalana

Vanilla cream custard topped with ice-cream



LA BANDERA

Christmas
Dinner Option 2
£35

Appetisers

Pan Con Alioli

Mixed artisan bread basket with alioli

Aceitunas

Marinated green olives with mushrooms and peppers

Tabla Mixta

Half & half of our cured meats and cheeses selection

Tapas to Share

Albóndigas de la Abuela

Original Grandma's recipe meatballs

Patatas Bravas

Fried potatoes served with our green alioli and brava sauce

Rabas de Calamar

Deep fried fresh squid in batter served with citric alioli

Bacalao Embarrado

Cod fillets in Canarian marinade

Champiñones

Sautéed mushrooms in butter, garlic, parsley and white wine

Croquetas del Día

Freshly homemade croquettes

Estofado de Carne

Traditional Northern Spain beef stew

Tablón Guachinche

Meat feast board with Canary Island specialities

Dessert

Tarta de Santiago

Almond cake served with vanilla ice-cream

Crema Catalana

Vanilla cream custard topped with ice-cream