



CARRILLERAS DE BACALAO

Cod cheeks in Canarian marinade with peppers

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PULPO EN DOS COCCIONES

Twice cooked octopus on a bed of Spanish paprika mash topped with Mojo Rojo

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COSTILLAS CON ARRUGADAS

Pork ribs in Canarian Mojo Verde sauce with traditional wrinkled potatoes

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POLLO SALMOREJO

Chicken cooked in a Canarian sauce topped with almond flakes

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LUBINA AL GOFIO

Seabass in Canarian flour served with a traditional Canarian delicacy 'Bolos de Gofio'

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POLLO ASADORES

Marinated half grilled chicken served with Mojo Rojo

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MOUSSE DE GOFIO

Canarian Gofio mousse with crushed biscuits and chocolate earth

LA BANDERA × MANCHESTER'S FINEST



SALMOREJO CON JAMON

Tomato and vegetable soup with Spanish Serrano ham, served cold

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SALPICON DE PULPO

Octopus salad in a vinaigrette dressing

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TORTILLA DE CAMARONES

Baby shrimp omlette served with a sweet sherry and chilli sauce

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PINXTO MORUNO

Grilled pork skewers in a traditional Andalusian marinade

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LAGRUNAS DE POLLO

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

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RABO DE TORO

Slow cooked oxtail in red wine sauce

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ARROZ CON LECHE

Traditional Spanish rice pudding with citric notes and cinnamon, served cold

LA BANDERA x MANCHESTER'S FINEST

Please inform your server of any dietary requirements or allergies.



PAN TUMACA CON JAMON

36 month cured Iberian ham served with toasted baguette topped with garlic and tomato

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ESCALIVADA

Seasonal grilled and baked vegetables

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FRITO MALLORQUIN

Stir fried meat cuts and vegetables with Balearic spices and herbs

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SOBRASADA CON QUESO DE CABRAY MIEL

Toasted baguette with spreadable chorizo with goats cheese and honey

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BACALAO AL ROMESCU

Cod supreme fillet cooked in a tomato, pepper and almond sauce

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PAELLA VALENCIANA

The most iconic Paella

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CREMA CATALANA

Vanilla cream custard dessert finished with caramelised sugar and ice cream

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MIXTO IBERICOS & MANCHEGOS

Meat board with Iberian cured meats and a selection of Manchego cheeses

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BOCADILLO DE CALAMARES

Deep fried squid sandwich in a squid ink brioche

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TORTILLA ESPANOLA

Traditional spanish potato omelette

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COCIDO MADRILENO

Chickpea stew with panceta, chorizo, chicken fideos and Spanish black pudding

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HUEVOS ROTOS CON CHORIZO

Deep fried potatoes with a 'ready to break' egg

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PULGUITA DE CORDERO MECHADO

Pulled lamb in chilli and rosemary sliders with a honey and mustard mayonnaise

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CHURROS CON CHOCOLATE

Fried dough strips served with a hot chocolate sauce

LA BANDERA × MANCHESTER'S FINEST



PULPO A LA GALLEGA

Galician octopus on a bed of roast potatoes with Spanish paprika and a hint of extra virgin olive oil

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CROQUETAS DE CHIPIRON

Our famous squid in it's ink croquettes served with green alioli

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FABADA ASTURIANA

White bean stew with chorizo, panceta and Spanish black pudding

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TRIO DE PINTXOS

Selection of three different Pintxos

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LUBINA A LA BILBAINA

Seabass fillet in garlic, chilli and Spanish paprika sauce, served on a bed of roast peppers

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CARRILLERAS DE CERDO

Iberian pig cheeks slowly cooked in a PX wine sauce

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TARTA DE SANTIAGO

Traditional Galician almond cake

LA BANDERA × MANCHESTER'S FINEST