

Red Wine

- BIN No.1 Tempranillo, Vino de la Tierra Manchuela (B) £10.95**
Dark crimson core, showing youthful blueberry fruit and on the palate a touch of stalky tannin.
- BIN No.2 Tempranillo (B) £11.95**
Deep ruby colour, with perfumed red fruit character.
- BIN No.3 Marques De Caceres Crianza Rioja, Spain (C) £17.95**
Dry and soft, with spicy black fruit and vanilla character.
- BIN No.4 Shiraz (C) £13.95**
Soft tannins integrate with juicy black fruit flavours and a velvety texture.
- BIN No.5 Merlot (C) £14.95**
Scented on the nose, with plenty of black fruit in evidence. Mid-bodied and fruity, with fairly soft tannins.
- BIN No.6 Shiraz/Malbec (C) £12.95**
An immediately fruity red wine, vibrant and juicy in the mouth.
- BIN No.7 Pinotage (C) £15.95**
A wine with an intense bramble berry aroma, complemented by a full soft round palate.
- BIN No.8 Roja Reserva (D) £19.95**
This is an elegant, full bodied yet smooth red wine.

White Wine

- BIN No.9 Vino de la Tierra Manchuela (I) £10.95**
Pale greenish lemon in colour, with pear and banana aromas on the nose and a crisp dry taste.
- BIN No.10 Marques De Caceres Blanco 2007 (I) £16.95**
A crisp, light delicately fruity dry white wine.
- BIN No.11 Piesporter Michelsberg (4) £11.95**
A medium dry, fruity white wine from the middle part of the Mosel Valley.
- BIN No.12 Sauvignon Blanc/Semillon (Fair Trade) (2) £12.95**
Fresh and citrusy on the nose with clean acidity on the palate.
- BIN No.13 Pinot Grigio (2) £14.95**
A crisp fruity white wine with a delightful full and ripe aroma.
- BIN No.14 Frascati Superiore (I) £14.45**
A light and refreshing dry white wine with delicate fruit backed by crisp acidity.
- BIN No.15 Chardonnay (2) £13.95**
Clean, balanced and crisp with light citrus and apple character.
- BIN No.16 Petit Chablis (I) £19.95**
A lean and pure Petit Chablis with restrained fruit and light body.

Rosé Wine

- BIN No.17 Pinot Grigio Blush (4) £13.95**
Pale pink, off dry with soft red fruit characters.
- BIN No.18 Marques De Caceres Rosé 2006 (I) £16.95**
A 'serious' rosé, bone dry and fresh.

Sparkling Wine

- BIN No.19 Cava Brut NV (2) £14.95**
A fresh, clean light bodied sparkling white wine. Individual 20cl serving £4.95
- BIN No.20 Cava Rosada (I) £15.95**
Pale pink Cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate.
- BIN No.21 Viudas Heredad (2) £28.95**
A premium Cava with 3 years bottle ageing - rich and elegant with a long finish.

Sangria Bar

- BIN No.22 Traditional Sangria**
1/2 Pitcher £5.95 Pitcher £10.95
Served with fruit, ice and special spirit.
- BIN No.23 Sangria Blanco**
1/2 Pitcher £5.95 Pitcher £10.95
Traditional sangria made with white wine, ice, fruit and special spirit.
- BIN No.24 Cava Sangria**
1/2 Pitcher £7.95 Pitcher £14.95
Sparkling sangria with cava, ice, fruit and special spirit.

Champagne Bar

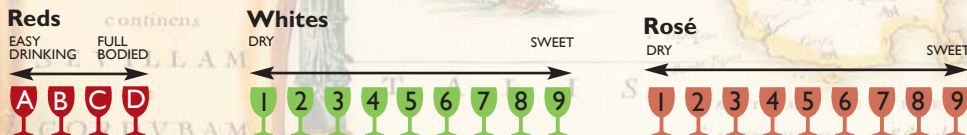
- BIN No.25 Veuve Clicquot, Yellow label Brut (I) £37.95**
A full dry, rounded Champagne of high quality.
- BIN No.26 Moët & Chandon NV Brut Imperial (I) £38.95**
This champagne has a slight apple, yeasty nose and long, rich flavours of biscuity, toasty fruit.
- BIN No.27 Taittinger Brut Réserve (I) £42.95**
Toasty and biscuity on the nose with a good weight of fruit in the mouth.
- BIN No.28 Lanvin Rosé (I) £34.95**
Beautiful pale salmon pink in colour, fresh and elegant with red fruit character on the palate.



Party Menu
SPECIALLY SELECTED FOR
PARTIES OF 8 OR MORE
Private Dining Room
AVAILABLE FOR UP TO 40 PEOPLE

LIVE MUSIC FRIDAYS AND SATURDAYS

FLAMENCO NIGHTS
COCKTAIL LIST AVAILABLE



La banca Party Menu

50% DEPOSIT REQUIRED TO CONFIRM BOOKING

t.01324 612033 w.labancatapas.co.uk

Chef's Selection

FOR TWO SHARING

MENU 1

Aceitunas Mixta
Mixed Spanish olives.

Pan de Barra
Bread served with extra-virgin olive oil and sherry vinegar - for dipping.

Gamba Ensalada
Prawn salad served with a tangy Marie Rose sauce.

Costillas de Cerdo
Pork spare ribs served in a tangy sauce.

Ensalada Mixta
Salad of mixed leaves with tomato, cucumber and red onion.

Albondigas
Homemade meatballs in a tomato sauce.

Gambas Gabardina
King prawns, deep fried in our special batter, served with garlic mayonnaise.

Paella a La Banca
House paella mixed seafood and chicken.

Pollo al Ajillo
Chicken breast sauted with garlic, spices and white wine.

Patatas Bravas
Fried potato topped with a spicy tomato sauce.

£16.95 per person

Tapas with meat

FOR TWO SHARING

MENU 2

Aceitunas Mixta
Mixed Spanish olives.

Pan de Barra
Bread served with extra-virgin olive oil and sherry vinegar - for dipping.

Pollo Dictador Ensalada
Chicken Caesar salad.

Tortilla Espanola
A Spanish-style potato and onion omelette.

Alitas de Pollo
Chicken wings, marinated in garlic and paprika.

Champinones al Ajillo
Mushrooms lightly sauteed in garlic and olive oil.

Chorizo Frito al Vino
Spicy Spanish sausage sauteed in red wine.

Paella de Chorizo con Pollo
Small paella with spicy Spanish sausage and chicken.

Albondigas
Homemade meatballs in a tomato sauce.

Patatas Bravas
Fried potato topped with a spicy tomato sauce.

£16.45 per person

Tapas with fish

FOR TWO SHARING

MENU 3

Aceitunas Mixta
Mixed Spanish olives.

Pan de Barra
Bread served with extra-virgin olive oil and sherry vinegar - for dipping.

Gamba Ensalada
Prawn salad served with a tangy Marie Rose sauce.

Calamares a La banca
Deep fried squid, served with garlic mayonnaise and lemon.

Paella de Pescado
Small paella with squid, prawns and mussels, served with lemon.

Pescado Frito
Strips of white fish, cooked in batter.

Gamba a la Plancha
Chargrilled tiger prawns with chilli and lime butter.

Tortilla Espanola
Spanish style omelette.

Pescaditos Frito
White bait dusted in paprika fried and served with a chilli and lime mayonnaise.

Patatas Bravas
Fried potato topped with a spicy tomato sauce.

£15.95 per person

Vegetable tapas

FOR TWO SHARING

MENU 4

Aceitunas Mixta
Mixed Spanish olives.

Pan de Barra
Bread served with extra-virgin olive oil and sherry vinegar - for dipping.

Ensalada Mixta
Salad of mixed leaves with tomato, cucumber and red onion.

Tortilla Espanola
A Spanish-style potato and onion omelette.

Dumpling Españolas
Homemade vegetable dumplings with a sweet chilli dressing.

Asparagus a la Plancha
Grilled asparagus drizzled in olive oil with melted cheese.

Paella de Verduras
Small vegetarian paella with a selection of vegetables.

Champinones al Ajillo
Mushrooms lightly sauteed in garlic and olive oil.

Queso de Haluma
Haluma cheese on a skewer with peppers and onion.

Patatas Bravas
Fried potato topped with a spicy tomato sauce.

£15.95 per person

We respectfully insist that parties of 8 or more choose from our specially selected party menu to ensure simultaneous service.