

## STARTERS

- ↘ **EMPANADAS** 7.50€  
2 Uruguayan Pasties  
**CARNE**  
Beef
- ↘ **QUESOS Y CEBOLLA (V)**  
Cheese, Onion & Oregano
- ↘ **BBQ PORCO DESFIADO**  
BBQ pulled pork
- ↘ **PROVOLONE AL HORNO (V)** 9.50€  
Oven melted Italian provolone cheese, oregano, cherry tomato & pesto
- ↘ **GRILLED CHORIZOS** 10.50€  
Grilled mixed sausage selection, with homemade foccacia
- ↘ **CALAMARES ROMANA** 9.50€  
Fried battered calamari rings, with tartare sauce
- ↘ **TEXTURAS DE SETAS (V)** 9.50€  
Mushroom cream, served with a truffle croquette, soft egg & parmesan gel

- ↘ **PATA NEGRA DE BELOTA** 18.00€  
Black Pig Acorn fed 24 month cured ham, served with pear
- ↘ **CHEESECAKE DE QUESO** 10.50€  
Goats cheese cheesecake, with granola, pumpkin purée, cured duck breast slices & toffee cinnamon shard
- ↘ **PATÉ DE HIGADO DE POLO** 9.50€  
Chicken liver paté with muscatel gel, apple purée, spiced sable & toasts
- ↘ **CAMARONES TEMPURA** 17.00€  
Crispy battered tempura prawns, served with sweet chilli sauce
- ↘ **ATÚN TARTARE** 15.50€  
Tuna tartare, with passion fruit & green apple
- ↘ **PRENSADO DE VITELA** 12.50€  
Pressed pulled beef, served with roasted celery purée, mushroom jus & pastry biscuit

- ↘ **GAMBAS A LA PLANCHA** 22.50€  
Iron skillet fried wild prawns, finished with Cognac & black garlic oil
- ↘ **PASTRAMI DE CAVALA** 12.50€  
Mackerel pastrami, wakame salad, coriander cream & asparagus vinaigrette
- ↘ **ENSALADA CAESAR CON POLLO** 12.50€  
Romaine lettuce, chicken breast, bacon, parmesan shavings, croutons & dressing
- ↘ **ENSALADA CAMARÓN** 14.50€  
Prawn Cocktail, with fruit tartare
- ↘ **CAPRESE DEL SUR (V)** 9.00€  
Tomato, mozzarella & pesto
- ↘ **ENSALADA DE REMOLACHA (V)** 9.00€  
Beetroot, blue cheese & grape salad
- ↘ **SOPA DE TOMATE (V)** 5.00€  
Tomato soup, with poached egg & walnut pesto

### PARRILLA FROM THE GRILL

- ↘ **BIFE DE LOMO** 200G 23.50€ 300G 32.50€  
Fillet Steak
- ↘ **LOMO MARIPOSA** Butterflied Fillet Steak  
200G 23.50€ 300G 32.50€ 400G 39.50€
- ↘ **BIFE ANGOSTO** 227G 20.50€ 300G 25.50€  
Sirloin Steak
- ↘ **BIFE ANCHO** Rib Eye Steak  
227G 18.50€ 300G 23.50€ 400G 30.50€
- ↘ **LOMO REDONDO** 315G 36.50€  
Thick end fillet steak, served butterflied, lean, tender and full of flavour
- ↘ **SURF N' TURF** + 11.50€  
Choose one your favourite steaks and add prawns
- ↘ **CARRE DE CORDERO** 26.50€  
Rack of Lamb, chargrilled with olive oil & lemon, served with mint sauce
- ↘ **PECHUGA DE POLLO** 16.00€  
Chargrilled free range chicken breast, with lime & coriander
- ↘ **CHATEAUBRIAND FOR 2** 500G 62.50€  
Sliced & served with roasted new potatoes, sautéed broccoli with garlic & honey glazed carrots

### BRASERO PARRILLA

- ↘ **BRASERO PARA 2** 41.50€  
Mixed grill for 2 guests  
Fillet Steak 300g & Sirloin 227g
- ↘ **BRASERO PARA 3** 61.50€  
Mixed grill for 3 guests  
Fillet Steak 300g, Sirloin 227g, Rib Eye 227g
- ↘ **BRASERO PARA 4** 87.50€  
Mixed grill for 4 guests  
Fillet Steak 450g, Sirloin 227g  
Rib Eye 227g, Lamb Chump 300g
- ↘ **BRASERO PARA 5** 98.00€  
Mixed grill for 5 guests  
Fillet Steak 450g, Sirloin 227g, Rib Eye 227g  
Lamb Chump 300g, Mixed sausage 350g
- ↘ **BRASERO PARA 6** 115.00€  
Mixed grill for 6 guests  
Fillet Steak 450g, Sirloin 227g  
Rib Eye 227g, Lamb Chump 300g  
Mixed sausage 350g, Chicken breast



**SAUCES 2€ each**  
CHIMICHURRI | PEPPER  
MUSHROOM | BÉARNAISE | BBQ  
RED WINE | GARLIC BUTTER

### FROM THE KITCHEN

- ↘ **PARRILLA BURGER 200G** 22.00€  
Grilled beef burger, with bacon, cheddar cheese & caramelised red onions, served on a GMO free homemade bun, with fries
- ↘ **BURGER 'N GREENS 200G** 21.00€  
Grilled bunless beef burger, with caramelised red onions, sautéed mushrooms, rocket, parmesan, balsamic, served with fries
- ↘ **ESPAGUETE À CARBONARA** 17.00€  
Spaghetti, bacon, eggs, cream & pepper
- ↘ **RISOTTO DE RABO DE BOI** 19.00€  
Oxtail risotto, with almond & parmesan

### VEGETARIANO

- ↘ **RAVIOLI DE SETAS** 17.00€  
Mushroom ravioli, with creamy mushroom sauce
- ↘ **RISOTTO DE CALABAZA** 19.00€  
Pumpkin risotto, with pear pickle & cinnamon oil
- ↘ **TORTELLINI DE RICOTA** 18.50€  
Ricotta & spinach tortellini, with walnuts

### PESCADO

- ↘ **LUBINA ASADA** 29.00€  
Chargrilled Sea Bass fillet
- ↘ **BACALAO** 25.00€  
Chargrilled Cod fillet

### SIDES (V)

- |   |  |  |   |
|---|--|--|---|
| FRITAS CASERAS 3.00€<br>Potato fries                    | GRATEN DE PAPAS 4.00€<br>Potato gratin             | BRÓCOLI CON AJO 3.50€<br>Sautéed broccoli, with garlic | ENSALADA FAMILIAR 7.00€<br>Large mixed salad                          |
| PAPAS ASADAS 3.50€<br>Roasted new potatoes              | GRATIN DE ESPINACAS 4.00€<br>Spinach gratin        | SETAS SALTEADAS 5.50€<br>Sautéed mushrooms             | COMBO TRADICIONAL 9.50€<br>Spinach gratin, potato fries & mixed salad |
| GISANTES 4.00€<br>Garden peas                           | VEGETALES ASADOS 4.50€<br>Roasted vegetables       | TOMATE AL HORNO 3.50€<br>Roasted tomato, onion & pesto | COMBO RÚSTICO 9.00€<br>Mashed potato, glazed carrots & green peas     |
| PURÈ DE PAPAS 4.00€<br>Potato purée, with herbs         | VEGETALES AL VAPOR 4.50€<br>Steamed vegetables     | TOMATE E CEBOLLA 3.00€<br>Tomato & onion salad         | JUDIAS VERDES 3.50€<br>Green beans, sautéed with garlic               |
| PAPAS DULCE 4.00€<br>Sweet potato, with pesto & almonds | ZANAHORIAS GLASEADAS 3.50€<br>Honey glazed carrots | CEBOLLA SALTEADAS 3.50€<br>Sautéed onions              |   |

Main Course Sharing Supplement 5.00€ Additional cost per person

No drink, dish or couvert can be charged if not requested by the customer and is returned untouched. If you have any food intolerance, please request the allergen information. A complaint book is held at our reception. Prices include VAT at legal rate.

V VEGETARIAN

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**PARRILLA**  
**NATURAL**  
|||||  
SOUTH AMERICAN GRILL



[parrillanatural.com](http://parrillanatural.com)

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