

STARTERS

HOUSE COUVERT 3.50€
per person

V VEGETARIAN

↘ EMPANADAS 7.50€
2 Uruguayan Pasties
BEEF | BBQ PULLED PORK | CHEESE, ONION & OREGANO

↘ PATA NEGRA DE BOLOTA 18.00€
Shoulder of Acorn fed Black pig, cured ham,
served with sliced poached pear

↘ PROVOLONE AL HORNO (V) 9.50€
Oven melted Italian provolone cheese, oregano,
cherry tomato & pesto

↘ CALAMARES ROMANA 9.50€
Fried battered calamari rings, with tartare sauce

↘ VIEIRAS 15.50€
Seared scallops, cauliflower puree, finished
with apple & coriander

↘ CAMARONES TEMPURA 17.00€
Crispy battered tempura prawns, served with
sweet chilli sauce

↘ PATÉ DE HIGADO DE POLO 9.50€
Chicken liver paté with muscatel jelly,
served with toasts

↘ CAPRESE DEL SUR (V) 9.50€
Tomato, mozzarella & pesto

↘ GAMBAS A LA PLANCHA 22.50€
Iron skillet fried wild prawns, finished
with Cognac & coriander

↘ PRENSADO DE PORCO DESFIADO 10.50€
Pressed pulled pork, celeriac purée, truffle gravy
& popcorn crackling

↘ GRILLED CHORIZOS 10.50€
Grilled mixed chorizo sausage selection,
with onion chutney & toasts

↘ SOPA DEL DIA (V) 5.00€
Soup of the day

↘ ENSALADA PROVENZAL (V) 9.50€
Goat's cheese gratin, served with tomatoes,
hazelnuts & a honey and mint vinaigrette

↘ ENSALADA CAESAR CON POLLO 12.50€
Romaine lettuce, chicken breast, bacon,
parmesan shavings, croutons & dressing

↘ CARPACCIO 12.50€
Beef Carpaccio, rocket, parmesan
mousse & shavings

FROM THE GRILL

↘ BIFE DE LOMO

200G 23.50€

300G 32.50€

Fillet Steak

↘ LOMO MARIPOSA

200G 23.50€

300G 32.50€

Butterflied Fillet Steak

↘ BIFE ANGOSTO

227G 20.50€

300G 25.50€

Sirloin Steak

↘ BIFE ANCHO

Rib Eye Steak

227G 18.50€

300G 23.50€

400G 30.50€

SURF N' TURF + 11.50€

Choose your favourite steak & add prawns

↘ CARRE DE CORDERO

26.50€

Rack of Lamb, chargrilled & served with mint sauce

↘ CHATEAUBRIAND

FOR 2 500G 62.50€

Sliced & served with roasted new potatoes, sautéed broccoli with garlic & honey glazed carrots

↘ 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, sauteed mushrooms, rocket, parmesan, balsamic, served with fries

↘ PECHUGA DE POLLO

16.00€

Chargrilled free range chicken breast, served with garlic butter

↘ LUBINA ASADA

29.00€

Chargrilled Sea Bass fillet

BRASEIROS

↘ 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.

↘ BRASERO

PARA 5 98.00€

Mixed grill for 5 guests
Fillet Steak 450g, Sirloin 227g, Rib Eye 227g
Lamb Chump & Mixed sausage.

↘ BRASERO

PARA 6 115.00€

Mixed grill for 6 guests
Fillet Steak 450g, Sirloin 227g, Rib Eye 227g
Lamb Chump, Mixed sausage & Chicken breast

FROM THE KITCHEN

↘ LINGUINI

19.50€

Prawn linguini, with coriander & garlic

↘ RISOTTO (V)

17.00€

Brown butter & pea risotto, with parmesan

↘ POLLO DE PARRILLA

18.50€

Chargrilled chicken breast, served with celeriac purée, roasted vegetables & jus

SAUCES 2€ each

CHIMICHURRI | PEPPER | MUSHROOM | BBQ

GARLIC BUTTER | GRAVY | BÉARNAISE

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

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 .



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PARRILLA
NATURAL
|||||
SOUTH AMERICAN GRILL



#parrillanatural