

MENU

HOUSE COUVERT 3.50€
per person

V VEGETARIAN

STARTERS

- ↘

EMPANADAS
2 URUGUAYAN PASTIES
- BEEF
- BBQ PULLED PORK
- CHEESE, ONION & OREGANO (V)

7.50€
- ↘

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

22.50€
- ↘

VIEIRAS
Seared scallops, cauliflower purée, finished with pancetta & herbs

15.50€
- ↘

CROQUETAS
2 HOMEMADE CROQUETTES
- CHICKEN PIRI-PIRI CROQUETTES WITH SPICY CHILLI LIME MAYO
- OXTAIL CROQUETTES, SERVED WITH MUSTARD DIP

9.00€
- ↘

SOPA DEL DIA (V)
Soup of the day

5.00€
- ↘

CAMARONES TEMPURA
Crispy tempura prawns, served with sweet chilli sauce

17.00€
- ↘

GRILLED CHORIZOS
Grilled mixed chorizo sausage selection, with onion chutney & crostini

10.50€
- ↘

CAPRESE DEL SUR (V)
Tomato, mozzarella, sun-dried tomato, pine nuts, rocket & pesto

9.50€
- ↘

CECINA
Carpaccio of cured mature beef "Cecina", black truffle sauce & parmesan cheese

18.00€
- ↘

MOLLEJAS
Chargrilled sweetbreads, parsnip purée, tomato salad & chimichurri sauce

10.50€
- ↘

CALAMARES ROMANA
Fried battered calamari rings, with tartare sauce

9.50€
- ↘

PROVOLONE AL HORNO (V)
Oven melted Italian provolone cheese, oregano, cherry tomato & pesto, served with crostini

9.50€

FROM THE GRILL

- ↘

BIFE DE LOMO
Fillet Steak

200G 23.50€ 300G 32.50€
- ↘

BIFE ANCHO
Rib Eye Steak

227G 18.50€ 300G 23.50€
- ↘

BIFE ANGOSTO
Sirloin Steak

300G 25.50€
- ↘

CARRE DE CORDERO
Chargrilled Rack of Lamb

26.50€
- ↘

SURF 'N' TURF
Choose your favourite steak & add prawns

+11.50€

BRASEROS

- ↘

BRASERO PARA 2
Mixed grill for 2 people
Fillet Steak 200g & Sirloin 300g

43.50€
- ↘

BRASERO PARA 4
Mixed grill for 4 people
Fillet Steak 200g, Rib Eye 227g, Rack of Lamb & Sirloin 300g

87.50€

SAUCES 2€ each

CHIMICHURRI | PEPPER | BBQ
MUSHROOM | RED WINE | BERNAISE

- ↘

BURGER 'N GREENS 200G
Grilled bunless beef burger, with caramelised red onions, sautéed mushrooms, rocket, parmesan, balsamic glaze, served with fries

21.00€
- ↘

PARRILLA BURGER 200G
Grilled beef burger, with bacon, cheddar cheese & caramelised red onions, served on a homemade bun, with fries

22.00€
- ↘

PECHUGA DE POLLO
Chargrilled free range chicken breast, served with garlic butter

16.00€
- ↘

LUBINA ASADA
Chargrilled Sea Bass fillet

29.00€

FROM THE KITCHEN

- ↘

MEDITERRANEAN LINGUINI (V)
Linguini served with courgettes & red pesto

15.50€
- ↘

MUSHROOM RISOTTO (V)
Creamy mushroom risotto, black truffle oil, rocket & parmesan shaving

17.00€
- ↘

ENSALADA DE CARNE URUGUAIA
Sautéed sliced fillet steak salad, with lettuce, red onions, cherry tomato, cashew nuts, chilli, teriyaki sauce, honey mustard sauce & chives

19.50€

SIDES (V)

- FRITAS CASERAS** 3.00€
Potato fries

PAPAS ASADAS 3.50€
Roasted new potatoes

PURÉ DE PAPAS 4.00€
Potato purée, with herbs

MAC & CHEESE 4.50€
Pasta, cream, cheese & truffle

GRATEN DE PAPAS 4.00€
Potato gratin

GRATIN DE ESPINACAS 4.00€
Spinach gratin

VEGETALES ASADOS 4.50€
Roasted vegetables

VEGETALES AL VAPOR 4.50€
Steamed vegetables

BRÓCOLI CON AJO 3.50€
Sautéed broccoli, with garlic

TOMATE E CEBOLLA 3.00€
Tomato & onion salad

CEBOLLA SALTEADAS 3.50€
Sautéed onions

JUDIAS VERDES 3.50€
Green beans, sautéed with garlic

ZANAHORIAS GLASEADAS 3.50€
Honey glazed carrots

SETAS SALTEADAS 5.50€
Sautéed mushrooms

ERVILHAS 3.50€
Green peas

COMBO TRADICIONAL 9.50€
Spinach gratin, potato fries & mixed salad

COMBO RÚSTICO 9.00€
Mashed potato, glazed carrots & green peas

ENSALADA FAMILIAR 7.00€
Large mixed salad



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#parrillanatural

PARRILLA
NATURAL
SOUTH AMERICAN GRILL

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 intolerances, please request the allergen information.
A complaint book is held at our reception. Prices include VAT at legal rate.