

HOUSE COUVERT 3.50€
per person

V VEGETARIAN

MENU

STARTERS

- ↓ **EMPANADAS** 7.50€
2 Uruguayan Pasties
BEEF
BBQ PULLED PORK
CHEESE, ONION & OREGANO
- ↓ **CAMARONES TEMPURA** 17.00€
Crispy battered tempura prawns, served with sweet chilli sauce
- ↓ **CAPRESE DEL SUR (V)** 9.50€
Tomato, mozzarella & pesto
- ↓ **GRILLED CHORIZOS** 10.50€
Grilled mixed chorizo sausage selection, with onion chutney & toasts
- ↓ **CALAMARES ROMANA** 9.50€
Fried battered calamari rings, with tartare sauce
- ↓ **PROVOLONE AL HORNO (V)** 9.50€
Oven melted Italian provolone cheese, oregano, cherry tomato & pesto
- ↓ **PATA NEGRA DE BOLOTA** 18.00€
Shoulder of Acorn fed Black pig, cured ham, served with sliced pear

FROM THE GRILL

- ↓ **BIFE DE LOMO** Fillet Steak 200G 23.50€
- ↓ **BIFE ANCHO** Rib Eye Steak 300G 23.50€
- ↓ **PECHUGA DE POLLO** 16.00€
Chargrilled free range chicken breast, served with garlic butter
- ↓ **LUBINA ASADA** 29.00€
Chargrilled Sea Bass fillet
- ↓ **PARRILLA BURGER** 200G 22.00€
Grilled beef burger, with bacon, cheddar cheese & caramelised red onions, served on a 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

SIDES (V)

- FRITAS CASERAS** 3.00€
Potato fries
- GRATEN DE PAPAS** 4.00€
Potato gratin
- GRATIN DE ESPINACAS** 4.00€
Spinach gratin
- VEGETALES ASADOS** 4.50€
Roasted vegetables
- ENSALADA FAMILIAR** 7.00€
Large mixed salad
- ENSALADA PEQUENÑA** 3.50€
Small mixed salad

FROM THE KITCHEN

- ↓ **LINGUINI** 19.50€
Vegetables linguini

SAUCES 2€ each

CHIMICHURRI | PEPPER | BBQ

DESSERTS

- GELADOS** 3.00€
Madagascar Vanilla
Dark Chocolate
- SORBET (V)** 3.00€
Lemon
Passion Fruit & Banana
Strawberry
- CRUMBLE DE MANZANA** 7.50€
Apple crumble served with
Madagascar Vanilla ice cream
- BROWNIE DE CARAMELO SALGADO** 7.50€
Sautéed Caramel Brownie, served with
Madagascar Vanilla ice cream

FROM THE BAR



CHOOSE YOUR FAVORITE COCKTAIL FROM OUR LIST BELOW OR
HAVE A LOOK THE COMPLETE DRINKS MENU USING THE QR CODE

PARRILLA NATURAL

Vodka, Cranberry Juice, Mint,
Strawberries

MOJITO APASIONADO

Rum, Fresh Mint, Sugar, Lime,
Passion Fruit

MOJITO COCONUT & RASPBERRY

Coconut Rum, Fresh mint, Lime,
Raspberries

THE ATLANTIC MARGARITA

Tequila Patron Silver, Blue Coracao,
Liqueur 43, Lime, Vanilla Syrup

KIR ROYAL

Champagne & Cassis Liqueur

PREMIUM VODKAS 13€

GREY GOOSE | FRANCE
CÎROC | FRANCE
BELVEDERE | POLAND
ABSOLUT CITRON | SWEDEN
ABSOLUT RASPBERRY | SWEDEN
BELUGA | RUSSIA
KZAR PREMIUM | RUSSIA
STOLICHNAYA ELITE | RUSSIA

NEGRONI TWIST

Blood Orange Gin, Martini Bitter,
Port Wine Vermouth

EXOTIC 43

Light Rum, 43 Liqueur, Raspberry,
Passion Fruit, Vanilla Syrup

PASSION FRUIT MARTINI

Gin, Triple-Sec, Lime, Passion Fruit

FRENCH MARTINI

Vodka, Chambord Liqueur,
Pineapple Juice

RASPBERRY FIZZ (NON ALCOHOLIC)

Raspberry, Fresh Mint, Ginger Ale,
Squeeze of lime

PREMIUM GINS 13€

GIN MARE
MALFY BLOOD ORANGE
MARTIN MILLER'S
SAVVY LEMON
HENDRICK'S
NORDES
TANQUERAY 10
MONKEY 47 15€

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



#parrillanatural

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.