

MENU

STARTERS

HOUSE COUVERT 3.50€
per person

V VEGETARIAN

↓ **EMPANADAS** 7.50€

2 Uruguayan Pasties
BEEF
BBQ PULLED PORK
CHEESE, ONION & OREGANO

↓ **GAMBAS A LA PLANCHA** 22.50€

Iron skillet fried wild prawns, finished
with Cognac & coriander

↓ **PATA NEGRA DE BOLOTA** 18.00€

Shoulder of acorn fed Black pig,
cured ham, served with sliced pear

↓ **TARTAR DE CARNE** 12.50€

Sliced beef, shallots, mustard, capers,
crispy sweet potato, egg yolk, truffle mayonnaise

↓ **CAMARONES TEMPURA** 17.00€

Crispy tempura prawns, served with
sweet chilli sauce

↓ **GRILLED CHORIZOS** 10.50€

Grilled mixed chorizo sausage selection,
with onion chutney & crostini

↓ **PROVOLONE AL HORNO (V)** 9.50€

Oven melted Italian provolone cheese, oregano,
cherry tomato & pesto, served with crostini

↓ **PRENSADO DE PORCO** 10.50€

Pressed pork belly, apple purée, cabbage
chutney, pork crackling & chives

↓ **CAPRESE DEL SUR (V)** 9.50€

Tomato, mozzarella, sun-dried tomato,
pine nuts, rocket salad & pesto

↓ **CALAMARES ROMANA** 9.50€

Fried battered calamari rings, with tartare sauce

↓ **VIEIRAS** 15.50€

Seared scallops, cauliflower purée,
finished with pancetta & herbs

↓ **CROQUETA DE COLA DE VACA** 9.00€

Oxtail croquettes, served with mustard sauce

↓ **SOPA DEL DIA (V)** 5.00€

Soup of the day

FROM THE GRILL

↓ **BIFE DE LOMO** Fillet Steak 200g 23.50€

↓ **BIFE ANCHO** Rib Eye Steak 300g 23.50€

↓ **BIFE ANGOSTO** Sirloin Steak 227g 20.50€

↓ **CARRE DE CORDERO** 26.50€

Chargrilled Rack of Lamb

↓ **LUBINA ASADA** 29.00€

Chargrilled Sea Bass fillet

↓ **PECHUGA DE POLLO** 16.00€

Chargrilled free range chicken breast,
served with garlic butter

↓ **SURF 'N' TURF** +11.50€

Choose your favourite steak & add prawns

↓ **BRASERO PARA 2** 41.50€

Mixed grill for 2 people
Fillet Steak 200g & Sirloin 227g

↓ **BRASERO PARA 3** 61.50€

Mixed grill for 3 people
Fillet Steak 200g, Sirloin 227g, Rib Eye 227g

↓ **BURGER 'N GREENS** 200g 21.00€

Grilled bunless beef burger, with caramelised
red onions, sautéed mushrooms, rocket,
parmesan, balsamic, served with fries

↓ **PARRILLA BURGER** 200g 22.00€

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

FROM THE KITCHEN

↓ **LINGUINI** 19.50€

Vegetable linguini

↓ **RISOTTO (V)** 17.00€

Porcini mushroom risotto

SAUCES 2€ each

CHIMICHURRI | PEPPER | BBQ
MUSHROOM | RED WINE

SIDES (V)

FRTAS CASERAS 3.00€
Potato fries

PAPAS ASADAS 3.50€
Roasted new potatoes

PURÈ 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

ZANAHORIAS GLASEADAS 3.50€
Honey glazed carrots

SETAS SALTEADAS 5.50€
Sautéed mushrooms

JUDIAS VERDES 3.50€
Green beans, sautéed
with garlic

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

FROM THE BAR



CHOOSE YOUR FAVORITE COCKTAIL FROM OUR LIST BELOW OR
HAVE A LOOK AT 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€

DESSERTS

↓ **CRUMBLE DE MANZANA** 7.50€

Apple crumble served with
Madagascar Vanilla ice cream

↓ **BROWNIE DE CAMELO SALGADO** 9.00€

Salted Caramel Brownie, served with
Madagascar Vanilla ice cream

↓ **CHOCOLATE TRUFFLES** 5.50€

Petit four selection of homemade truffles

↓ **GELADOS** 3.00€

Madagascar Vanilla | Dark Chocolate
Dolce de leche | Strawberry
Salted Caramel Brownie

↓ **FERRERO RÖCHER** 9.00€

Chocolate & roasted almond case,
filled with chocolate mousse & praline

↓ **DULCE DE LECHE CHEESECAKE** 9.00€

Served with dark chocolate ice cream

↓ **PAVLOVA DE MARACUYÁ** 7.00€

Passion Fruit Pavlova, served with cream
mascarpone & Madagascar Vanilla ice cream

↓ **SORBET (V)** 3.00€

Lemon & Menta | Passion Fruit | Red Fruits



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**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.