

# MENU



↓ **EMPANADAS** 8.50€  
2 Uruguayan Pasties  
- Beef  
- BBQ Pulled Pork  
- Cheese, Onion & Oregano (V)

↓ **CAMARONES TEMPURA** 17.00€  
Crispy tempura prawns, served with sweet chilli sauce

↓ **VIEIRAS** 15.50€  
Seared scallops, cauliflower purée, finished with pancetta & herbs

↓ **CAPRESE DEL SUR (V)** 9.50€  
Tomato, mozzarella, sun-dried tomato, pine nuts, rocket & pesto

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

↓ **PROVOLONE AL HORNO (V)** 9.50€  
Oven melted provolone cheese, oregano, cherry tomato & pesto, served with crostini

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

↓ **GRILLED CHORIZOS** 10.50€  
Grilled mixed chorizo sausage selection, with onion chutney & crostini

↓ **CROQUETAS** 7.50€  
2 Homemade Croquettes  
- Chicken piri-piri with spicy chilli lime mayo  
- Oxtail croquettes with mustard dip  
- Lamb croquettes with mint mayo

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

HOUSE COUVERT 3.50€  
per person

(V) VEGETARIAN

## FROM THE GRILL

↓ **BIFE DE LOMO** 200g 23.50€ 300g 32.50€  
Fillet Steak

↓ **BIFE ANCHO** 220g 18.50€ 300g 23.50€  
Rib Eye Steak

↓ **BIFE ANGOSTO** 300g 25.50€  
Sirloin Steak

↓ **CARRE DE CORDERO** 26.50€  
Chargrilled Rack of Lamb

↓ **SURF 'N' TURF** +11.50€  
Choose your favourite steak & add prawns

### SAUCES 2€ each

CHIMICHURRI | PEPPER | BBQ  
MUSHROOM | BERNAISE

### BRASEROS

↓ **BRASERO PARA 2** 43.50€  
Mixed grill for 2 people  
Fillet Steak 200g & Sirloin 300g

↓ **BRASERO PARA 4** 87.50€  
Mixed grill for 4 people  
Fillet Steak 200g, Rib Eye 220g,  
Rack of Lamb & Sirloin 300g

↓ **BURGER 'N' GREENS** 200g 21.00€  
Grilled bunless beef burger, with caramelised red onions, sautéed mushrooms, rocket, parmesan, balsamic glaze, served with fries

↓ **PARRILLA BURGER** 200g 22.00€  
Grilled beef burger, with bacon, cheddar cheese & caramelised red onions, tomato, lettuce, served on a homemade bun, with fries

↓ **PECHUGA DE POLLO** 16.00€  
Chargrilled free range chicken breast, served with garlic butter

↓ **LUBINA ASADA** 29.00€  
Chargrilled Sea Bass fillet

## FROM THE KITCHEN

**ENSALADA DE CARNE URUGUAIA** 19.50€  
Sautéed sliced fillet steak salad, with lettuce, red onions, cherry tomato, cashew nuts, chilli, teriyaki sauce, honey mustard sauce & chives

**ENSALADA DE SALMÓN & MANGO** 17.50€  
Seared Salmon, mango, cherry tomatoes, green salad, asian dressing, finished with sesame seeds

**MEDITERRANEAN LINGUINI (V)** 15.50€  
Linguini served with courgettes & red pesto

**MUSHROOM RISOTTO (V)** 17.00€  
Creamy mushroom risotto, black truffle oil, rocket & parmesan shaving

## SIDES (V)

**GRATEN DE PAPAS** 4.00€  
Potato gratin

**FITAS CASERAS** 3.50€  
Potato fries

**BRÓCOLI CON AJO** 3.50€  
Sautéed broccoli, with garlic

**ZANAHORIAS GLASEADAS** 3.50€  
Honey glazed carrots

**GRATIN DE ESPINACAS** 4.00€  
Spinach gratin

**PAPAS ASADAS** 3.50€  
Roasted new potatoes

**TOMATE E CEBOLLA** 3.00€  
Tomato & onion salad

**ENSALADA FAMILIAR** 7.00€  
Large mixed salad

**PURÈ DE PAPAS** 4.00€  
Potato purée, with herbs

**VEGETALES AL VAPOR** 4.50€  
Steamed vegetables

**CEBOLLA SALTEADAS** 3.50€  
Sautéed onions

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

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

**SETAS SALTEADAS** 5.50€  
Sautéed mushrooms

**JUDIAS VERDES** 3.50€  
Green beans, sautéed with garlic

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

## DESSERTS

**CRUMBLE DE MANZANA** 7.50€  
Apple crumble served with Madagascar Vanilla ice cream

**KEY LEMON PIE** 7.00€  
Lemon pie with meringue

**BROWNIE DE CARAMELO SALGADO** 9.00€  
Salted Caramel Brownie, served with Madagascar Vanilla ice cream

**DULCE DE LECHE CHEESECAKE** 9.00€  
Served with dark chocolate ice cream

**CHOCOLATE TRUFFLES** 5.50€  
Petit four selection of homemade truffles

**SORBET** per scoop (V) 3.00€  
Lemon & Mint | Passion Fruit | Red Fruits

**GELADOS** per scoop 3.00€  
Madagascar Vanilla | Dark Chocolate  
Dolce de leche | Strawberry  
Salted Caramel Brownie

**CHEESE PLATTER (V)** 16.00€  
Selection of cheese, served with biscuits & homemade chutney

**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 complaints book is held at our reception. Prices include VAT at legal rate.