

MENU



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

↘ **CAMARONES TEMPURA** 17.50 €
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** 11.00 €
Fried battered calamari rings, with tartare sauce

↘ **PROVOLONE AL HORNO (V)** 10.50 €
Oven melted provolone cheese, oregano, cherry tomato & pesto, served with crostini

↘ **GAMBAS A LA PLANCHA** 24.50 €
3 Iron skillet fried wild prawns, finished with Cognac & coriander.

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

↘ **CROQUETAS** 8.00 €
2 **Homemade Croquettes**
- Chicken piri-piri with spicy chilli lime mayo
- Oxtail croquettes with mustard dip
- Lamb croquettes with mint mayo

↘ **SLOW COOKED BBQ RIB** 12.50 €
Served with spicy slaw & crostini
- Boneless Beef or
- Pork Rib

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 20.50 € 300g 27.00 €
Rib Eye Steak

↘ **BIFE ANGOSTO** 300g 27.00 €
Sirloin Steak

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

↘ **SURF 'N' TURF** +16 €
Choose your favourite steak & add prawns

SAUCES 2 € each
CHIMICHURRI | PEPPER | BBQ
MUSHROOM | BERNAISE

BRASEROS

↘ **BRASERO PARA 2** 45.00 €
Mixed grill for 2 people
Fillet Steak 200g & Sirloin 300g

↘ **BRASERO PARA 4** 94.00 €
Mixed grill for 4 people
Fillet Steak 200g, Rib Eye 220g,
Rack of Lamb & Sirloin 300g

↘ **PECHUGA DE POLLO** 17.50 €
Chargrilled free range chicken breast,
served with garlic butter

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

↘ **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

↘ **BBQ RIB BURGER** 200g 23.50 €
Boneless BBQ beef rib burger, caramelised onions & cheddar cheese, served on a homemade bun with fries

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

GRATIN DE ESPINACAS 4.00 €
Spinach gratin

PURÉ DE PAPAS 4.00 €
Potato purée, with herbs

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

FRITAS CASERAS 3.50 €
Potato fries

PAPAS ASADAS 3.50 €
Roasted new potatoes

VEGETALES AL VAPOR 4.50 €
Steamed vegetables

SETAS SALTEADAS 5.50 €
Sautéed mushrooms

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

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

DESSERTS

CRUMBLE DE MANZANA 8.00 €
Apple crumble served with Madagascar Vanilla ice cream

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

CHOCOLATE TRUFFLES 5.50 €
Petit four selection of homemade truffles

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

KEY LEMON PIE 7.50 €
Lemon pie with meringue

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

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

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.