

MENU



↓ EMPANADAS 10.00€

2 Uruguayan Pasties

- Beef
- BBQ Pulled Pork
- Cheese, Onion & Oregano (V)

↓ CÓCTEL DE CAMARÓN 17.50€

Prawn cocktail, served with bloody mary sauce, avocado & crispy potato nest

↓ TARTAS DE QUESO DE CABRA (V) 9.50€

Filo goats cheese tartlet, topped with fig purée, served on a bed of rocket & finished with a honey drizzle

↓ BIFE DE LOMO 200G 27.00€ 300G 39.00€

Fillet Steak

↓ BIFE ANCHO 220G 23.00€ 300G 30.00€

Rib Eye Steak

↓ BIFE ANGOSTO 300G 30.00€

Sirloin Steak

↓ CARRE DE CORDERO 33.00€

Chargrilled Rack of Lamb

↓ SURF´N´Turf +18€

Choose your favourite steak & add prawns

SAUCES 2.50€ each

CHIMICHURRI | PEPPER | ROASTED AIOLI |
BBQ | MUSHROOM | BERNAISE | RED WINE

GRATEN DE PAPAS 5.00€

Potato gratin

FRITAS CASERAS 4.50€

Potato fries

GRATIN DE ESPINACAS 5.00€

Spinach gratin

PAPAS ASADAS 4.50€

Roasted new potatoes

PURÉ DE PAPAS 4.50€

Potato purée, with herbs

VEGETALES AL VAPOR 4.50€

Steamed vegetables

BRÓCOLI CON AJO 4.00€

Sautéed broccoli, with garlic

TOMATE E CEBOLLA 4.00€

Tomato & onion salad

CEBOLLA SALTEADAS 4.00€

Sautéed onions

ZANAHORIAS GLASEADAS 4.50€

Honey glazed carrots

SETAS SALTEADAS 5.50€

Sautéed mushrooms

JUDIAS VERDES 5.00€

Green beans, sautéed with garlic

ENSALADA FAMILIAR 8.00€

Large mixed salad

MAC & CHEESE 5.50€

Pasta, cream, cheese & truffle

ERVILHAS SALTEADAS 4.00€

Garden green peas sautéed with mint

COMBO TRADICIONAL 12.50€

Spinach gratin, potato fries & mixed salad

COMBO RÚSTICO 12.00€

Mashed potato, glazed carrots & green peas

STARTERS

↓ CALAMARES ROMANA 12.50€

Fried battered calamari rings, with tartare sauce

↓ GRILLED CHORIZOS 11.00€

Grilled mixed chorizo sausage selection, with onion chutney & crostini

↓ TERRINE DE CERDO 10.50€

Homemade Bacon wrapped Pork Terrine, served with apple spirals . Grape textures & Fried Tortilla

↓ GAMBAS A LA PLANCHA 27.50€

3 Iron skillet fried wild prawns, finished with Cognac & coriander

↓ ENCHILHADA DE CARNE BBQ 10.50€

Beef enchilada, served with mexican salsa, guacamole & sour cream

↓ ENSALADA DE REBOLACHA (V) 8.50€

Beetroot & Orange salad with rocket, pine nuts and blue cheese dressing

↓ CROQUETAS 10.00€

2 Homemade Croquettes

- Chicken piri-piri with spicy chilli lime mayo
- Lamb croquettes with mint mayo

↓ PATO AHUMADO 12.50€

Smoked duck breast served with beetroot and orange puree & port wine reduction

↓ ENSALADA CAPRESE 11.50€

Tomato, mozzarella, sun-dried tomato, toasted almonds, rocket & pesto

FROM THE GRILL

BRASEROS

↓ BRASERO PARA 2 55.00€

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

↓ BRASERO PARA 4 108.00€

Mixed grill for 4 people
Fillet Steak 200g, Rib Eye 220g,
Rack of Lamb & Sirloin 300g

↓ CHATEaubRIAND 500G 70.00€

Served sliced

↓ PARRILLA BURGER 200G 23.50€

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

↓ BURGER ´N GREENS 200G 22.00€

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

↓ PECHUGA DE POLLO 18.50€

Chargrilled Chicken breast, served with garlic butter & sautéed vegetable garnish

↓ GRILLED SALMON 23.00€

Chargrilled Salmon Fillet, with sautéed vegetable garnish

SIDES (V)

Main Course Sharing Supplement 7.50€ Additionalcost 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

PARRILLA
NATURAL
SOUTH AMERICAN GRILL

