



PARRILLA

ARGENTINIAN GRILL

MENU



INSPIRED BY THE **ARGENTINE** WAY
OF LIFE AND ITS' CUISINE

NIBBLES

PAN RÚSTICO (v)	4.5
Rustic sourdough bread for two with homemade chimichurri sauce	
PADRÓN PEPPERS (v)	4.25
Spanish padrón, smoked salt flake & herb crème fraîche	
GORDAL OLIVES (v)	3.95
Spanish Gordal pitted green olives	

SELECTION OF STARTER FOR TWO

Gambas, Croquettes & Veg Empanadas with crème fraîche, black garlic aioli & misted salsa Verde

18



“Chimichurri is the typically Argentine barbecue sauce. Ours is made by mixing fresh parsley, oregano, garlic, crushed red pepper, olive oil, vinegar, lemon and a pinch of sea salt”

ENTRANTES

STARTERS

EMPANADAS (CHOICE OF TWO)	7.95
Argentina’s favourite savoury pastry, served with Chimichurri	
THIN FLANK, BOILED EGG & OLIVES OR PROVOLONE, TOMATO & BASIL (v)	
GAMBAS	10.5
Chargrilled Argentinian king prawn, garlic bread, black garlic aioli & shellfish infused oil	
TACO	8.5
Beef brisket, tortilla, salsa criolla & pickled shallots	
SCALLOPS	12.5
Scottish scallops, shrimp, lemon & clarified caper’s butter, mojo verde, crispy shallot & a bread	
PROVOLETA (v)	7.95
Dry aged provolone cheese, vine tomato, oregano, ajimolido & rustic bread	
PULPO	11.95
Grilled octopus, baby potatoes, romesco, & salsa roja	
CHIPOTLE WINGS	8.25
Smoked chipotle, toasted sesame, fresh chillies & spring onion	
CROQUETTES	9.25
Slow braised tweed valley lamb shoulder, minted salsa verde & rosemary creme fraiche	
CHORIPAN	7.95
Handmade artisan sausage, chimichurri, bread, & rocket leaves	



Those with dietary requirements or food allergies, please ask for the manager/allergen chart before ordering



FROM THE PARRILLA

Minimum 35 days+ dry aged beef served with vine ripened cherry tomatoes, roasted mushroom and dressed wild rocket.

FLAT IRON	8 OZ 18.95	RIBEYE	8 OZ 24.95	12 OZ 32.95
RECOMMEND RARE OR MEDIUM RARE ONLY				
ZABUTON	9 OZ 21.95	FILLET	8 OZ 30.95	
PICANHA	10 OZ 22.95	T-BONE	16 OZ 32.95	
RUMP	12 OZ 23.95	COTE DE BOEUF	18 OZ 34.95	
SIRLOIN	9 OZ 23.95	14 OZ 30.95		

STEAK ESPETADA

Fillet tails skewer, house seasoning, dauphinoise, bordelaise & wild rocket

30.95



LAND & SEA

FILLET & GRILLED PRAWNS	8oz 33.95	FILLET & OCTOPUS OR SCALLOPS	8oz 35.95
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SHARING

SHARING BOARD

Minimum 35 days aged 8oz ribeye, 14oz sirloin, 1 homemade sausage, grilled prawns, choice of two sauces, 2 steak chips, vine tomatoes, mushroom & wild rocket

FOR TWO 71.95

TOMAHAWK

FRENCH TRIMMED LONG BONE
Choice of two sides & two sauces, cherry vine tomatoes, Portobello mushroom & dressed wild rocket

FOR TWO 84.95

SCOTTISH GRILLED LOBSTER TAIL 28.95
Herb, Roasted Garlic & mirin butter (Subject to availability)

SALSAS SAUCES

CHIMICHURRI (VG)	2.5
PEPPERCORN	2.5
DIANE	2.5
BLUE CHEESE HOLLANDAISE	2.5
MALBEC & BONE MARROW JUS	2.75
SALSA VERDE	2.5
MELTED STILTON	2.5

BUTTERS

BONE MARROW & ANCHOVIES BUTTER	2.95
CHILLI GARLIC BUTTER	2.5



GUARNICIONES

SIDE ORDERS

STEAK CHIPS	3.75	CREAMY SPINACH	4.5
SEASONED CHIPS	3.95	ASPARAGAS, HOLLANDAISE & ALMOND	5.5
Smoked paprika, garlic & thyme			
MANCHEGO & TRUFFLE CHIPS	4.5	SALT & VINEGAR ONION RINGS	3.95
MAC & FOUR CHEESES	5.5	CORN ON THE COB	3.75
DAUPHINOISE POTATOES	4.25	PREMIUM HAGGIS DINGWALL	4.75
PARMESAN MASH	3.75	SIGNATURE BEEF, HAGGIS & WHISKY SAUSAGE	4.5
GRILLED CHILLI BROCCOLINI	4.5		
With citrus dressing			

BURGERS

All burgers are served with steak chips

WAGYU BEEF BURGER	14.95
Buttery tender patty, premium cheese, herb mayo, caramelized onion & baby gem	
SUPERFOOD BURGER	12.95
Cauliflower, sweetcorn, kale, chickpeas, cannellini beef tomato, pickled shallots, chimichurri mayo & Baby gem	

PERSONALISE YOUR BURGER WITH GARNISHES:

HAGGIS	2.5
ONION RINGS	1.95



HOUSE SPECIALTIES

CHICKEN ESPETADA	17.95	LOMO STROGONOFF	18.95
Marinated chicken breast, dauphinoise, wild rocket & chimichurri		Fillet slices, wild mushroom, crème fraîche & parmesan mash	
OX BEEF	19.95	DUCK	18.95
Slow braised OX cheek, mash, heritage carrot, asparagus & port wine jus		Pan fried Gressingham duck, dauphinoise, glazed heritage carrots, green lentil & red wine jus	
MONKFISH	21.95	GNOCCHI	13.95
Grilled monkfish tail, roasted baby potatoe, sauteed green lentil, shrimp, capers & fresh herb butter, & mojo verde		Spinach, parmesan, pistachio, basil & pine nut	
VENISON	24.95	RUCUCU (v)	10.95
Scottish wild roe deer, wild mushroom confit, mash potato and madeira sauce		Wild rocket, blue cheese, olives, red onions, toasted walnuts, sun-dried tomatoes, reduced vinaigrette dressing	
		ADD 5OZ PICANHA STEAK TO YOUR SALAD FOR AN EXTRA	10.95

POSTRES

DESSERTS

ARGENTINIAN RICE PUDDING	6.5	CRÈME BRULEE	6.95
Crushed walnuts, raisins & blueberry		Mascarpone crème Brulée & berries	
BUDIN DE PAN	6.95	CHURROS	7.95
Argentinian Bread & Butter pudding, served with salted caramel ice cream		Mini churros filled with dulce de leche, cinnamon, served with vanilla ice cream & dark chocolate sauce	
LEMON CHEESECAKE	7.5	SELECTION OF SEASONAL DAIRY ICE CREAM	2.15
Served with whipped cream		Please ask about our flavours	per scoop
WARM STICKY TOFFEE PUDDING	7.25		
Toffee sauce, soft fruits & vanilla ice cream			



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0131 440 4481 | 0131 665 7998

INFO@PARRILLAARGENTINIANGRILL.CO.UK