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PARRILLA
NATURAL
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SOUTH AMERICAN GRILL



parrillanatural.com

T. 289 350 040

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STARTERS

HOUSE COUVERT 3,50€
per person

- ↓ **EMPANADAS** 7.50€
2 Traditional Uruguayan Pasties
CARNE
Beef
QUESOS Y CEBOLLA
Cheese, Onion & Oregano
BBQ PORCO DESFIADO
BBQ pulled pork
COGUELOS Y TRUFAS
Mushroom & Tuffle
- ↓ **PROVOLONE AL HORNO** 9.50€
Oven melted Italian provolone cheese, oregano, cherry tomato & pesto
- ↓ **GRILLED CHORIZOS** 9.50€
Grilled mixed sausage selection with homemade foccacia
- ↓ **CALAMARES ROMANA** 9.50€
Fried battered calamari rings with tartar sauce
- ↓ **CABALLA MARINADA** 12.50€
Marinated mackerel, gaspacho & smoked ham

- ↓ **PATA NEGRA DE BELOTA** 16.00€
Black Pig Acorn fed 24 month cured ham, served with pear
- ↓ **GAMBAS A LA PLANCHA** 22.50€
Iron skillet fried wild prawns, finished with Cognac & black garlic oil
- ↓ **PATÉ DE HIGADO DE POLO** 9.00€
Velvet smooth chicken liver paté with muscatel jelly served with focaccia thins
- ↓ **CAMARONES TEMPURA** 16.00€
Almond tempura prawns with sweet chilli & mango sauce
- ↓ **ATÚN TARTARE** 15.50€
Tuna tartare with passion fruit and green apple
- ↓ **CARPACCIO DE SALMÓN** 13.50€
Cured salmon carpaccio, salad, orange & walnut
- ↓ **CREPES DE CAMARÓN** 16.50€
Crispy prawn crepe, served with red onion chutney

- ↓ **BRIÔCHE DE CERDO** 11.00€
Pulled Pork with brioche
- ↓ **ENSALADA CAESAR** 9.50€
Romaine lettuce, croutons, parmesan shavings, bacon & creamy caesar dressing
ADD CHICKEN + 3€
ADD SHRIMP + 5€
- ↓ **ENSALADA CAMARÓN** 14.50€
Prawn Cocktail with fruit tartare
- ↓ **CAPRESE DEL SUR** 9.00€
Tomato, mozzarella & pesto salad
- ↓ **ENSALADA DE REMOLACHA** 9,00€
Beetroot, blue cheese & grape salad
- ↓ **ENSALADA DE SALMÓN** 11,50€
Salmon salad with watermelon
- ↓ **SOPA DEL DIA** 5.00€
Homemade soup of the day

PARRILLA

FROM THE GRILL

- ↓ **BIFE DE LOMO** 200G 23.50€ 300G 32.50€
Fillet Steak
- ↓ **LOMO MARIPOSA** 200G 23.50€ 300G 32.50€
Butterflied Fillet Steak
- ↓ **BIFE ANGOSTO** 227G 20.50€ 300G 25.50€
Sirloin Steak
- ↓ **BIFE ANCHO** Rib Eye Steak
227G 18.50€ 300G 23.50€ 400G 30.50€
- ↓ **LOMO REDONDO** 315G 36.50€
Thick end fillet steak, served butterflied, lean, tender and full of flavour
- ↓ **SURF N' TURF** + 11.50€
Choose one your favourite steaks and add prawns
- ↓ **CARRE DE CORDERO** 26.50€
Rack of Lamb, chargrilled with olive oil & lemon
Served with Mint sauce
- ↓ **PECHUGA DE POLLO** 16.00€
Chargrilled Free range chicken breast, lemon & herb butter
- ↓ **CHATEAUBRIAND FOR 2** 500G 62.50€
Sliced & served with roasted new potatoes, sautéed broccoli with garlic & honey glazed carrots

BRASERO PARRILLA

- ↓ **BRASERO PARA 2** 41.50€
Mixed grill for 2 guests
Fillet Steak 300gr & Sirloin 227gr
- ↓ **BRASERO PARA 3** 61.50€
Mixed grill for 3 guests
Fillet Steak 300gr, Sirloin 227gr, Rib Eye 227gr
- ↓ **BRASERO PARA 4** 87.50€
Mixed grill for 4 guests
Fillet Steak 450gr, Sirloin 227gr
Rib Eye 227gr, Rack of Lamb 350gr
- ↓ **BRASERO PARA 5** 98.00€
Mixed grill for 5 guests
Fillet Steak 450gr, Sirloin 227gr, Rib Eye 227gr
Rack of Lamb 350gr, Mixed sausage 350gr
- ↓ **BRASERO PARA 6** 115.00€
Mixed grill for 6 guests
Fillet Steak 450gr, Sirloin 227gr
Rib Eye 227gr, Rack of Lamb 350gr
Mixed sausage 350gr, Chicken breast 300gr

SAUCES 2€ each
CHIMICHURRI | PEPPER MUSHROOM | BÉARNAISE | BBQ RED WINE | GARLIC BUTTER

HAMBURGUESA

- ↓ **PARRILLA BURGER 200G** 22.00€
Grilled Beef burger, with bacon, cheddar cheese & caramelized red onions, served on a GMO free homemade bun with fries
- ↓ **BURGER 'N GREENS 200G** 21.00€
Grilled Bunless Beef burger, with caramelised red onions, sauteed mushrooms, rocket, parmesan, balsamic, served with fries

VEGETARIANO

- ↓ **RAVIOLI DE SETAS** 17.00€
Mushroom ravioli
- ↓ **TORTELLINI DE RICOTA** 18.50€
Ricotta & spinach Tortellini
- ↓ **RISOTTO** 19.00€
Asparagus & dried tomato Risotto

PESCADO

- ↓ **LUBINA ASADA** 29.00€
Chargrilled Sea Bass fillet with olive oil
- ↓ **BACALAO** 25.00€
Chargrilled Cod fillet with olive oil

SIDES

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| FRITAS CASERAS 3.00€
Potato fries | GRATEN DE PAPAS 4.00€
Potato gratin | BRÓCOLI CON AJO 3.50€
Sautéed broccoli with garlic | ENSALADA FAMILIAR 7.00€
Large mixed salad |
| PAPAS ASADAS 3.50€
Roasted new potatoes | GRATIN DE ESPINACAS 4.00€
Spinach gratin | SETAS SALTEADAS 5.50€
Sautéed mushrooms | COMBO TRADICIONAL 9.50€
Spinach gratin, potato fries & mixed salad |
| GISANTES 4.00€
Garden Peas | VEGETALES ASADOS 4.50€
Roasted vegetables | TOMATE AL HORNO 3.50€
Roasted tomato, onion & pesto | COMBO RÚSTICO 9.00€
Potato puree with herbs, glazed carrots & green peas |
| PURÈ DE PAPAS 3.50€
Potato puree with herbs | VEGETALES AL VAPOR 4.50€
Steamed vegetables | TOMATE E CEBOLLA 3.00€
Tomato & onion salad | JUDIAS VERDES 3.50€
Green beans sautéed with garlic |
| PURÈ DE PAPAS DULCE 4.00€
Sweet potato puree & almonds | ZANAHORIAS GLASEADAS 3.50€
Honey glazed carrots | CEBOLLA SALTEADAS 3.50€
Sautéed spring onions | |

Main Course Sharing Supplement 5.00€ Additional cost per person

Vegetarian

Gluten Free

No drink, dish or couvert can be charged if not requested by the customer and is returned untouched - If you have any food intolerance, please request the allergen informatio - A complaint book is held at our reception - Prices include VAT at legal rate