

MENU



- ↓ **EMSPANADAS** 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
- PURÈ DE PAPAS** 4.50€
Potato purée, with herbs
- VEGETALES AL VAPOR** 4.50€
Steamed vegetables

- ↓ **VIEIRAS** 19.50€
Seared scallops, served with sweetcorn purée, chorizo chistorra & herbs
- ↓ **PROVOLONE AL HORNO (V)** 10.50€
Oven melted provolone cheese, oregano, cherry tomato & pesto, served with crostini
- ↓ **CAMARONES TEMPURA** 17.50€
Crispy tempura prawns, served with mango sweet chilli sauce

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

STARTERS

- ↓ **CALAMARES ROMANA** 12.50€
Fried battered calamari rings, with tartare sauce
- ↓ **GAMBAS A LA PLANCHA** 27.50€
3 Iron skillet fried wild prawns, finished with Cognac & coriander
- ↓ **GRILLED CHORIZOS** 11.00€
Grilled mixed chorizo sausage selection, with onion chutney & crostini
- ↓ **ENCHILHADA DE CARNE BBQ** 10.50€
Beef enchilada, served with mexican salsa, guacamole & sour cream
- ↓ **TERRINE DE CERDO** 10.50€
Homemade Bacon wrapped Pork Terrine, served with apple spirals . Grape textures & Fried Tortilla
- ↓ **ENSALADA DE REBOLACHA (V)** 8.50€
Beetroot & Orange salad with rocket, pine nuts and blue cheese dressing

HOUSE COUVERT 3.50€
per person

(V) VEGETARIAN

- ↓ **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 KITCHEN

- ↓ **ENSALADA DE CARNE URUGUAIA** 21.50€
Sautéed sliced teriyaki fillet steak salad, with lettuce, red onions, cherry tomato, cashew nuts, chilli, honey mustard dressing & chives
- ↓ **ENSALADA DE SALMON** 21.00€
Smoked salmon salad, served with citrus cheese cream, orange vinaigrette & guacamole
- ↓ **MEDITERRANEAN LINGUINI (V)** 17.50€
Cauliflower bolognese, finished with sautéed mushroom
- ↓ **PEA RISOTTO (V)** 18.50€
Creamy pea risotto, finished with caramelised butter (bacon can be added for non V)

SIDES (V)

- BRÓCOLI CON AJO** 4.00€
Sautéed broccoli, with garlic
- ZANAHORIAS GLASEADAS** 4.50€
Honey glazed carrots
- ENSALADA FAMILIAR** 8.00€
Large mixed salad
- TOMATE E CEBOLLA** 4.00€
Tomato & onion salad
- SETAS SALTEADAS** 5.50€
Sautéed mushrooms
- MAC & CHEESE** 5.50€
Pasta, cream, cheese & truffle
- CEBOLLA SALTEADAS** 4.00€
Sautéed onions
- JUDIAS VERDES** 5.00€
Green beans, sautéed with garlic
- 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

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PARRILLA
NATURAL
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SOUTH AMERICAN GRILL



Main Course Sharing Supplement 7.50€ 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