

HOUSE COUVERT 3.50€
per person

V VEGETARIAN

MENU

STARTERS

↘ EMPANADAS 7.50€

2 Uruguayan Pasties
BEEF
BBQ PULLED PORK
CHEESE, ONION & OREGANO

↘ GAMBAS A LA PLANCHA 22.50€

Iron skillet fried wild prawns, finished
with Cognac & coriander

↘ PATA NEGRA DE BOLOTA 18.00€

Shoulder of acorn fed Black pig,
cured ham, served with sliced pear

↘ TARTAR DE CARNE 12.50€

Sliced beef, shallots, mustard, capers,
crispy sweet potato, egg yolk, truffle mayonnaise

↘ CAMARONES TEMPURA 17.00€

Crispy tempura prawns, served with
sweet chilli sauce

↘ GRILLED CHORIZOS 10.50€

Grilled mixed chorizo sausage selection,
with onion chutney & crostini

↘ PROVOLONE AL HORNO (V) 9.50€

Oven melted Italian provolone cheese, oregano,
cherry tomato & pesto, served with crostini

↘ PRENSADO DE PORCO 10.50€

Pressed pork belly, apple purée, cabbage
chutney, pork crackling & chives

↘ CALAMARES ROMANA 9.50€

Fried battered calamari rings,
with tartare sauce

↘ VIEIRAS 15.50€

Seared scallops, cauliflower purée,
finished with pancetta & herbs

↘ CROQUETA DE COLA DE VACA 9.00€

Oxtail croquettes, served with mustard sauce

↘ SOPA DEL DIA (V) 5.00€

Soup of the day

FROM THE GRILL

↘ BIFE DE LOMO 200G 23.50€ 300G 32.50€

Fillet Steak

↘ BIFE ANCHO 300G 23.50€

Rib Eye Steak

↘ BIFE ANGOSTO 227G 20.50€

Sirloin Steak

↘ CARRE DE CORDERO 26.50€

Chargrilled Rack of Lamb

↘ LUBINA ASADA 29.00€

Chargrilled Sea Bass fillet

↘ PECHUGA DE POLLO 16.00€

Chargrilled free range chicken breast,
served with garlic butter

↘ SURF 'N' TURF +11.50€

Choose your favourite steak & add prawns

↘ BRASERO PARA 2 41.50€

Mixed grill for 2 people
Fillet Steak 200g & Sirloin 227g

↘ BRASERO PARA 3 61.50€

Mixed grill for 3 people
Fillet Steak 200g, Sirloin 227g, Rib Eye 227g

↘ BURGER 'N GREENS 200G 21.00€

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

↘ PARRILLA BURGER 200G 22.00€

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

SIDES (V)

FRITAS CASERAS 3.00€

Potato fries

PAPAS ASADAS 3.50€

Roasted new potatoes

PURÉ DE PAPAS 4.00€

Potato purée, with herbs

MAC & CHEESE 4.50€

Pasta, cream, cheese &
truffle

GRATEN DE PAPAS 4.00€

Potato gratin

GRATIN DE ESPINACAS 4.00€

Spinach gratin

VEGETALES ASADOS 4.50€

Roasted vegetables

VEGETALES AL VAPOR 4.50€

Steamed vegetables

BRÓCOLI CON AJO 3.50€

Sautéed broccoli, with garlic

TOMATE E CEBOLLA 3.00€

Tomato & onion salad

CEBOLLA SALTEADAS 3.50€

Sautéed onions

ZANAHORIAS GLASEADAS 3.50€

Honey glazed carrots

SETAS SALTEADAS 5.50€

Sautéed mushrooms

JUDIAS VERDES 3.50€

Green beans, sautéed
with garlic

FROM THE KITCHEN

↘ LINGUINI (V) 15.50€

Vegetable linguini

↘ RISOTTO (V) 17.00€

Porcini mushroom risotto

SAUCES 2€ each

CHIMICHURRI | PEPPER | BBQ
MUSHROOM | RED WINE

SALADS

	STARTER	MAINCOURSE
↘ CAPRESE DEL SUR (V)	9.50€	15.50€
Tomato, mozzarella, sun-dried tomato, pine nuts, rocket salad & pesto		
↘ ENSALADA CÉSAR DE POLLO	12.00€	19.00€
Chicken caesar salad, with romaine lettuce, grilled chicken, bacon, bread croutons, parmesan & chives		
↘ ENSALADA DE CARNE URUGUAIA	12.50€	19.50€
Sautéed sliced fillet steak salad, with lettuce, red onions, cherry tomato, cashew nuts, chilli, teriyaki sauce, mustard and honey sauce & chives		
↘ ENSALADA DE SALMÓN AHUMADO	11.50€	18.50€
Homemade smoked salmon, rocket salad, cream cheese, dill, mango pearls, caviar, sliced orange & orange vinaigrette		

DESSERTS

CRUMBLE DE MANZANA 7.50€

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 3.00€

Madagascar Vanilla | Dark Chocolate
Dolce de leche | Strawberry
Salted Caramel Brownie

FRUTAS TROPICALES (V) 13.00€

Selection of seasonal fruits

FERRERO ROCHER 9.00€

Chocolate & roasted almond case,
filled with chocolate mousse & praline

DULCE DE LECHE CHEESECAKE 9.00€

Served with dark chocolate ice cream

PAVLOVA DE MARACUYÁ 7.00€

Passion Fruit Pavlova, served with cream
mascarpone & Madagascar Vanilla ice cream

SORBET (V) 3.00€

Lemon & Menta | 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 complaint book is held at our reception, also is available on-line. Prices include VAT at legal rate.



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NATURAL
SOUTH AMERICAN GRILL