

LAPARRILLA

352 SHARROW VALE ROAD
SHEFFIELD S11 8ZP

0114 268 5150

INFO@LAPARRILLA.UK

AVAILABLE...

SUNDAY-
THURSDAY £28.95

FRIDAY &
SATURDAY £30.95

CHILDREN £14.95

UNDER 10 YEARS UP TO

4 TAPAS PER CHILD

UNDER 4 YEARS EAT FREE!

AYCE FOOD WASTE POLICY

Please order responsibly to avoid waste. If there is an excessive amount of food left over, we reserve the right to charge a supplement on your final bill. Takeaway is not permitted for unfinished dishes.

ALLERGEN STATEMENT

While some of our dishes are labelled as allergen-free, we cannot guarantee that cross-contamination will not occur. Please let us know in advance about any allergies, and we will do our best to accommodate your needs.

PLEASE NOTE:

Our restaurant may not be suitable for guests with severe allergies.

V VEGETARIAN

VG VEGAN

DF DAIRY FREE

GF GLUTEN FREE



All You Can Eat Menu

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SELECT ANY THREE TAPAS PER PERSON ON YOUR FIRST ORDER...
THEN CHOOSE TWO MORE TAPAS EACH TIME UNTIL FULL!

Seafood Tapas

Pescado Frito

Lightly battered garlic & parsley infused fillet of white fish. Deep-fried & served with alioli.

Calamares Fritos

Lightly battered calamari infused with parsley & garlic, served with lemon & alioli.

Gambas Fritos

Lightly battered king prawn, deep-fried & served with lemon & alioli.

Bacalao a la Parrilla

Oven-baked cod, marinated in Spanish spices & lime. Served with sweet, tangy sauce.

Gambas Pil Pil

King prawns in chilli, garlic, paprika & parsley.

Montaditos y Gambas

Prawns cooked in creamy sauce served on toasted bread.

Gambas Parrilla

Grilled king prawns served with sweet chilli sauce.

Cóctel de Gambas

Cooked prawns coated in a tangy Marie Rose sauce, over shredded lettuce.

Mejillones Picante

New Zealand half mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.

Meat Tapas

Paella Carne

Paella rice with chicken & chorizo, seasoned with Spanish spices.

Chorizo al Vino Tinto

Seared chorizo, simmered in red wine with honey glaze.

Chorizo y Morcilla

Spicy Spanish sausage cooked with black pudding & mixed peppers.

Chorizo y Brócoli

Spicy Spanish chorizo cooked with broccoli & creamy tomato sauce.

Chorizo con Frijoles

Spicy Spanish chorizo cooked with beans & tomato.

Croquetas de Jamon

Creamy hand-crumbed ham & cheese, deep-fried & served with alioli.

Croquetas de Pollo

Creamy hand-crumbed chicken breast & cheese, deep-fried & served with alioli.

Alitas de Pollo

Fried chicken wings served in sweet & spicy tomato sauce.

Pasta con Pollo y Panceta

Chicken & pancetta pasta in a creamy sauce.

Pollo Marbella

Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

Pollo la Parrilla

Chicken breast marinated in Spanish spices, grilled & served with homemade gravy.

Barriga de Cerdo

Slow-cooked pork ribs with red wine, onion & spices.

Panza de Cerdo

Basque pork belly pintxos (skewer) with sherry vinegar & honey glaze.

Empanadas

Oven-baked pastry filled with spicy beef mince, served with sweet chilli sauce.

Albondigas

Spanish beef meatballs in a spicy tomato sauce.

Cana de Beef

Slow-cooked beef shin with Spanish spices, served with potato.

Buey la Parrilla

Grilled sirloin steak, cooked medium rare & sliced. Served with creamy rosemary & peppercorn sauce.

Chuletas de Cordero

Grilled, spicy marinated lamb chops.

Cava de Cordero

Slow-cooked lamb served with mashed potato.

Cordero a la Parrilla

Grilled lamb steak served with red wine reduction.

Vegetarian Tapas

Queso Frito

Deep-fried cheese, coated with breadcrumbs & served with homemade red onion jam.

Paella Verdura

Paella rice with mixed vegetables, seasoned with Spanish spices.

Verduras Asadas

Honey-roasted mixed vegetables.

Pimientos de Padrón

Blistered green peppers tossed in sea salt – mild & smoky.

Berenjena Frita

Deep-fried, battered aubergine, served with alioli.

Berenjena Gratinada

Aubergine with onion & peppers, topped with melted cheese.

Croquetas de Champiñones

Creamy hand-crumbed mushroom with cheese, deep-fried & served with garlic alioli.

Champiñones al Ajillo

Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

Tortilla

Traditional Spanish omelette made with egg, potato & onion.

Halloumi Fritas

Deep-fried halloumi served with sweet & spicy mayonnaise.

Patatas Picante

Double-fried, cubed potato mixed with pesto, crushed chilli & paprika.

Patatas Bravioli

Double fried, cubed potato, topped with spicy & creamy 'bravioli' sauce.

Patatas Bravas

Double-fried, cubed potato topped with a spicy tomato sauce.

Patatas Alioli

Double-fried, cubed potato topped with creamy alioli sauce.

Patatas Fritas

Double-fried, cubed potato.

Tomato & Mozzarella Salad

Layered vine tomato & fresh mozzarella, drizzled with olive oil & balsamic vinegar.

Rocket Salad

Rocket leaves & shaved parmesan finished with balsamic.

Mixed Salad

Mixed leaves with cucumber, tomato & red onion.

All cooked fresh to order.