



MOTHER'S DAY SPECIAL MENU

ADULT £34.95
CHILDREN £16.95

Under 12 years please choose
up to 5 tapas per child.

UNDER 4 YEARS EAT FREE!

COOKED FRESH TO ORDER...

Please choose any
three 3 tapas per
person on your first
order... Then choose
2 more dishes each
time, until full!

LAPARRILLA

352 SHARROW VALE ROAD | SHEFFIELD | S11 8ZP
0114 268 5150 | INFO@LAPARRILLA.UK

LAPARRILLA

VEGETARIAN MEAT DISHES

Tortilla

Traditional Spanish omelette made with egg, potato & onion.

Paella Verdura

Paella rice with mixed vegetables, seasoned with Spanish spices.

Verduras Asadas

Honey-roasted mixed vegetables.

Queso Frito

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

Croqueta de Espinacas y Champiñones

Creamy hand-crumbed mushrooms and spinach, deep-fried & served with alioli.

Croqueta de Verduras

Creamy hand-crumbed mixed veg, deep-fried & served with alioli.

Berenjena Gratinada

Aubergine with onion & peppers, topped with melted cheese.

Berenjena Frita

Deep-fried, battered aubergine, served with alioli.

Champiñones al Ajillo

Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

Patatas Picante

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

Patatas Bravas

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

Patatas Alioli

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

Patatas Fritas

Double-fried, cubed potatoes.

Tomato & Mozzarella

Rocket & Parmesan

Mixed Salad

Empanadas

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

Albondigas

Spanish beef meatballs in a spicy tomato sauce.

Buey la Parrilla

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

Cana de Beef

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

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 spicy red wine reduction.

Panza de Cerdo

Basque pork belly pintxos with sherry vinegar & honey glaze.

Pinchito de Cerdo

Grilled pork fillet marinated in Spanish spices, served with salad & spicy mayonnaise.

Barriga de Cerdo

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

Croquetas con

Jamun y Queso

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

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.

Paella Carne

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

Alitas de Pollo

Fried chicken wings served in sweet & spicy tomato sauce.

Croquetas de Pollo

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

Pollo Marbella

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

Pasta con Pollo y Panceta

Chicken & pancetta pasta in a creamy sauce.

Pollo la Parrilla

Grilled chicken breast, marinated in Spanish spices, served with homemade gravy.

Pavo la Parrilla

Grilled turkey breast marinated in Spanish spices, served with cranberry jus.

SEAFOOD

Mejillones Picante

Black mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.

Cóctel de Gambas

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

Gambas Pil Pil

King prawns in chilli, garlic, paprika & parsley.

Gambas Parrilla

Grilled king prawns served with sweet chilli sauce.

Montaditos y Gambas

Prawns cooked in creamy sauce served on toasted bread.

Gambas Fritos

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

Pescado al Ajillo

White fish, mussels & king prawns, cooked with garlic, chilli & parsley.

Calamares Fritos

Lightly battered calamari served with paprika, lemon & alioli.

Pescado Frito

Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

PLEASE SCAN
QR CODE TO VISIT
OUR WEBSITE



LA PARRILLA