A la Carte Menu

Starters

Marinated Olives
£3.95 VG GF

Pane e Olive **£6.95** VG
Selection of homemade ciabatta bread & marinated olives. Served with alioli, olive oil & balsamic vinegar reduction .

Pane all'Aglio **£5.95**
Toasted ciabatta rubbed with butter, garlic paste & parsley.

Pane all'Aglio con Mozzarella **£6.95**
Toasted ciabatta rubbed with butter, garlic paste & parsley, topped with cheese.

Bruschetta **£6.95** VG
Homemade bread slice, cherry tomato, garlic & basil sauce, finished with balsamic reduction.

Insalata Caprese **£6.95** GF
Vine tomato, buffalo mozzarella, basil, olives & balsamic.

Mix Pesce Frito **£10.95**
Lightly battered calamari, white fish & king prawns served with paprika, lemon & alioli.

Antipasti
FOR 1 £7.95 | FOR 2 £15.95
Selection of cured meat, olives, bread & cheese.

Sides

Ciabatta Slices **£1.95** VG DF

Rocket Salad **£3.50** V GF
Rocket leaves & shaved parmesan finished with balsamic.

Mixed Salad **£3.95** VG DF GF
Mixed leaves with cucumber, tomato & red onion.

French Fries **£3.95** VG DF GF

Honey-Roasted Mixed Vegetables **£5.95** V DF GF

Sauce **£3.50**

Diana GF
Creamy mushroom & brandy sauce.

Peppercorn GF
Creamy green peppercorn sauce.

Tomato V
Spicy tomato with brandy.

Taquilla
Creamy roasted pepper & tequila.

Homemade Gravy
Spicy beef broth with a touch of cinnamon.

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Mains

Served with a choice of one sauce with either French fries or honey-roasted mixed vegetables.

Filetto di Spigola **£26.95** GF
Pan-fried sea bass fillets with king prawns, mussels, white wine & creamy dill sauce.

Bistecca di Scamone **£28.95** DF GF
10oz 30-day dry-aged sirloin steak, grilled to your liking.

Mix la Parrilla **£29.95** DF GF
Grilled chicken breast, lamb chops, 5oz dry-aged steak & Spanish chorizo.

Tagliata al Balsamico **£28.95** GF
Italian classic of balsamic marinated 10oz dry-aged rump steak, grilled rare then carved & topped with parmesan shavings & rocket, dressed in a blend of cooking juices & balsamic reduction.

Pasta

Penne Arrabiata **£13.95** V
Egg-pasta penne cooked with cherry tomatoes, aubergine & pesto sauce.

Linguine Carbonara **£14.95**
Pasta served in a creamy sauce of egg yolk with pancetta & chicken breast.

Linguine Pesce **£22.95**
Linguine cooked with calamari, mussels & prawns in a garlic, white wine, chilli & tomato sauce.

Paella

Paella Valenciana DF GF
FOR 1 £21.95 | FOR 2 £40.95
Traditional Spanish paella with chicken, prawns, squid, white fish, mussels, octopus & langoustine.

Paella de Marisco DF GF
FOR 1 £20.95 | FOR 2 £39.95
Paella rice cooked with prawns, octopus, squid, white fish, mussels, octopus & langoustine.

Paella Mixta DF GF
FOR 1 £20.95 | FOR 2 £39.95
Paella rice cooked with chicken & chorizo.

Paella de Verdura V DF GF
FOR 1 £19.95 | FOR 2 £28.95
Paella rice cooked with seasonal mixed vegetables.

Seafood Tapas

Pescado Frito **£8.95**
Lightly battered garlic & parsley infused fillet of white fish. Deep-fried & served with alioli.

Calamares Fritos **£8.95**
Lightly battered calamari infused with parsley & garlic, served with lemon & alioli.

Gambas Fritos **£9.95**
Lightly battered king prawn, deep-fried & served with lemon & alioli.

Meat Tapas

Paella Carne **£7.95** DF GF
Paella rice with chicken & chorizo, seasoned with Spanish spices.

Chorizo al Frito **£8.95** DF GF
Pan-fried, spicy Spanish sausage.

Chorizo y Brócoli **£8.95** GF
Spicy Spanish chorizo cooked with broccoli & creamy tomato sauce.

Croquetas de Jamun **£8.95**
Creamy hand-crumbed ham & cheese, deep-fried & served with alioli.

Croquetas de Pollo **£7.95**
Creamy hand-crumbed chicken breast & cheese, deep-fried & served with alioli.

Vegetarian Tapas

Tomate y Queso de Cabra **£8.95** V GF
Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.

Queso Frito **£7.95** V
Deep-fried cheese coated with breadcrumbs & served with homemade red onion jam.

Paella Verdura **£6.95** VG DF GF
Paella rice with mixed vegetables, seasoned with Spanish spices.

Verduras Asadas **£6.95** VG DF GF
Honey-roasted mixed vegetables.

Pimientos de Padrón **£6.95** VG DF GF
Blistered green peppers tossed in sea salt – mild & smoky.

All cooked fresh to order.

Bacalao a la Parrilla **£9.95** DF GF
Oven-baked cod, marinated in Spanish spices & lime. Served with sweet, tangy sauce.

Mejillones Picante **£9.95**
New Zealand half mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.

Gambas Pil Pil **£9.95** DF GF
King prawns in chilli, garlic, paprika & parsley.

Alitas de Pollo **£6.95** DF GF
Fried chicken wings served in sweet & spicy tomato sauce.

Pollo Marbella **£8.95** GF
Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

Pollo la Parrilla **£8.95** DF GF
Chicken breast marinated in Spanish spices, grilled & served with homemade gravy.

Barriga de Cerdo **£8.95** DF GF
Slow-cooked pork ribs with red wine, onion & spices.

Panza de Cerdo **£8.95** DF GF
Basque pork belly with sherry vinegar & honey glaze.

Berenjena Frita **£6.95** V
Deep-fried, battered aubergine, served with alioli.

Berenjena Gratinada **£6.95** V GF
Aubergine with onion & peppers, topped with melted cheese.

Croquetas de Champiñones **£6.95** V
Creamy hand-crumbed mushroom with mozzarella, deep-fried & served with garlic alioli.

Champiñones al Ajillo **£5.95** V GF
Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

Tortilla **£5.95** V DF GF
Traditional Spanish omelette made with egg, potato & onion.

Montaditos y Gambas **£9.95**
Prawns cooked in creamy sauce served on toasted bread.

Sabor de Mar **£9.95** DF GF
White fish, mussels & king prawns, cooked with white wine, garlic, tomato, chilli & parsley.

Langostinos **£11.95** DF GF
Grilled whole king prawns, with shell & head, served with pesto sauce.

Lubina con Gambas **£12.95** GF
Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce.

Empanadas **£8.95**
Oven-baked pastry filled with spicy beef mince, served with sweet chilli sauce.

Albondigas **£7.95** DF GF
Spanish beef meatballs in a spicy tomato sauce.

Cana de Beef **£8.95** DF GF
Slow-cooked beef shin with Spanish spices, served with potato.

Chuletas de Cordero **£9.95** DF GF
Grilled, spicy marinated lamb chops.

Halloumi Fritas **£5.95** V GF
Deep-fried halloumi served with sweet & spicy mayonnaise.

Patatas Picante **£4.95** VG DF GF
Double-fried, cubed potato mixed with pesto, crushed chilli & paprika.

Patatas Bravas **£4.95** VG DF GF
Double-fried, cubed potato topped with a spicy tomato sauce.

Patatas Alioli **£4.95** V GF
Double-fried, cubed potato topped with creamy alioli sauce.

Patatas Fritas **£3.95** VG DF GF
Double-fried, cubed potato.

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

LA PARRILLA

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

DESSERT MENU

Chocolate Lava Cake **£7.95** V
Rich chocolate sponge with melted chocolate centre, served warm.
Add a scoop of vanilla ice cream **+£2**

Chocolate Torte **£7.95** V GF
Gluten free cake, made with a blend of four chocolate flavours, topped with ganache & served warm.
Add a scoop of vanilla ice cream **+£2**

Rockslide Brownie **£7.95** V
A rich, but surprisingly light textured, brownie topped with butter-luscious caramel, piled high with cubed brownie, toasted pecans & drizzled with milk chocolate ganache, served warm.
Add a scoop of vanilla ice cream **+£2**

Churros **£6.95** V
Fresh deep-fried dough, dusted with sugar & cinnamon. Served warm with melted chocolate dipping sauce.

Tarta de Queso **£6.95** V
Oven-baked cheesecake, served with pouring cream & fruit coulis.

Crème Brûlée **£5.95** V
Rich homemade custard base topped with hardened caramelised sugar. Served with fresh strawberry.

Ice Cream **£3.95** V
Madagascar vanilla gelato, topped with strawberry or chocolate sauce.

OPEN HOURS

MONDAY–THURSDAY 3PM–10PM
FRIDAY 3PM–11PM
SATURDAY 12PM–11PM
SUNDAY 12PM–10PM

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