

# STARTERS

Marinated Olives **£3.95**

Pane e Olive **£6.95**  
Selection of homemade bread & marinated olives.

Pane all'Aglio **£5.95**  
Garlic pizza bread.

Pane all'Aglio con Mozzarella **£6.95**  
Garlic pizza bread with mozzarella.

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

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

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

Antipasti  
Serves 1 **£7.95** Serves 2 **£15.95**  
Selection of cured meats, olives, breads & cheese.

# PASTA

Penne Arrabiata **£13.95**  
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.

# DESSERT

Tarta de Queso **£6.95**  
Oven-baked homemade Biscoff cheesecake, served with vanilla ice cream & fruit coulis.

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

# MAINS

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

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

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

## SIDES

Honey-Roasted Mixed Vegetables **£5.95**

French Fries **£3.95**

Mixed Salad **£3.95**

Rocket & Parmesan Salad **£3.50**

**Mains are served with a choice of one sauce with either French fries or honey-roasted mixed vegetables.**

Tagliata al Balsamico **£28.95**  
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.

## SAUCE

Diana  
Creamy mushroom & brandy sauce.

Peppercorn  
Creamy green peppercorn sauce.

Tomato  
Spicy tomato with brandy.

Taquilla  
Creamy roasted pepper & tequila.

Homemade Gravy

# MAIN MENU

# SEAFOOD TAPAS

Croquetas de Pesce **£8.95**  
Creamy hand-crumbed mixed fish, deep-fried & served with alioli.

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 served with paprika, lemon & alioli.

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

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

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

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

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

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

### IMPORTANT NOTICE

**IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE YOU ORDER — THANK YOU.**

**✓ Suitable for vegetarians.**

# VEGETARIAN TAPAS

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

Croquetas de Verdura **£7.95**  
Creamy hand-crumbed mixed veg, deep-fried & served with alioli.

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

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

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

Calabacín Relleno **£6.95**  
Stuffed courgette with spicy mashed potato, served with homemade gravy.

Verduras Asadas **£6.95**  
Honey-roasted mixed vegetables.

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

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

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

Patatas Picante **£4.95**  
Double-fried, cubed potatoes mixed with pesto, crushed chilli & paprika.

Patatas Bravas **£4.95**  
Double-fried, cubed potatoes topped with a spicy tomato sauce.

Patatas Fritas **£3.95**  
Double-fried, cubed potatoes.

# MEAT TAPAS

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

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

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

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

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

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

Panza de Cerdo **£8.95**  
Basque pork belly pintxos with sherry vinegar & honey glaze

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

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

Pollo la Parrilla **£8.95**  
Grilled chicken breast, marinated in Spanish spices, served with homemade gravy.

Pollo con Salsa **£8.95**  
Pan-seared, chicken in a creamy mushroom & sherry sauce.

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

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

Canas de Beef **£8.95**  
Slow-cooked beef shank with Spanish spices, served with potato.

Buey con Salsa **£9.95**  
Cubed & pan-seared dry-aged steak in a creamy mushroom & sherry sauce.

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

# LA PARRILLA

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