



D R I N K S



At Parrilla, we celebrate the vibrant spirit of Argentina with a selection of handcrafted cocktails that perfectly complement our premium steaks. Each drink is inspired by the rich flavours and traditions of our culture, inviting you to savour the essence of a true Argentine experience.

Parrilla Punch // 11.95

*Aged rum, Hennessy VS Cognac, honey syrup, black walnut bitters
Smooth, rich, honeyed sweetness with nutty complexity.*

Asado Old Fashioned // 11.95

*Bourbon, smoked sugar syrup, orange bitters, smoked orange peel
Smoky, bold, slightly sweet, perfect for pairing with grilled meats.*

Tango Tini // 11.95

*Gin, Torrontés wine reduction, elderflower liqueur, lemon peel
Light, floral, with a bright citrus finish.*

Dulce del Pasión // 11.95

*Vodka, dulce de leche syrup, passion fruit purée, coconut milk
Sweet, creamy, and tropical, perfect for dessert.*

Tierra del Fuego Old Fashioned // 11.95

*Bourbon, smoked sugar syrup, Angostura bitters, Luxardo cherry
Rich, smoky, and deeply complex.*

Parrilla Sour (formerly Gaucho Sour) // 11.95

*Torrontés wine, lemon juice, simple syrup, egg white, Angostura bitters
Floral, citrusy, and velvety smooth.*

Patagonian Smash // 11.95

*Whiskey, Calafate berry syrup (or blueberry), lemon juice, fresh mint
Bright, tangy, fruity, and herbal.*

Mate Mule // 11.95

*Vodka, yerba mate-infused syrup, ginger beer, fresh lime juice
Refreshing, earthy, and spicy with ginger kick.*

Torrontés Negroni // 11.95

*Torrontés wine, Campari, sweet vermouth, orange peel
Bitter, rich, with floral and citrusy notes.*

Parrilla Collins // 11.95

*Vodka, cranberry tonic, lemon juice, Fernet Branca
Refreshing, tart, with a hint of bitterness.*

Malbec Manhattan // 11.95

*Rye whiskey, Malbec reduction, sweet vermouth, Luxardo cherry
Rich, bold, with fruity undertones, ideal for steaks.*

Smoked Old Fashioned // 11.95

*Bourbon, smoked sugar syrup, Angostura bitters, smoked orange peel
Deep, smoky, slightly sweet, perfectly matched for charred steak.*

Buenos Aires Boulevardier // 11.95

*Bourbon, Campari, sweet vermouth, Fernet Branca, orange peel
Bitter-sweet, complex, and a great balance for rich meats.*

Torrontés & Tonic // 11.95

*Torrontés wine, tonic water, lime wedge
Crisp, refreshing, and slightly floral, great for lighter cuts of steak.*

Asado Martini // 11.95

*Bourbon, smoked paprika syrup, orange bitters, smoked rosemary garnish
Smoky, spicy and aromatic, bringing out the robust flavors of charred steak.*

Tierra del Fuego Martini // 11.95

*Mezcal, dry vermouth, olive garnish
Smoky, dry, and slightly briny, ideal for savory steak dishes.*

Patagonia Spritz // 11.95

*Sparkling wine (extra brut), Calafate berry syrup (or blueberry), elderflower
liqueur, soda water
Light, fruity, and sparkling, a refreshing aperitif.*

WINE - CENTRIC COCKTAILS

Malbec Spritz // **11.95**

Malbec wine, sparkling water, orange zest

Rich, fruity, with a light sparkle, a sophisticated pairing for steak.

Torrontés Spritz // **11.95**

Torrontés wine, elderflower liqueur, sparkling water

Light, floral, and effervescent, ideal for lighter steak cuts or fish.

DESSERT COCKTAILS

Dulce de Leche Martini // **11.95**

Vodka, dulce de leche, milk or cream, cinnamon dust

Creamy, sweet, indulgent, with caramel richness.

Dulce del Pasión // **11.95**

Vodka, dulce de leche syrup, passion fruit purée, coconut milk

Sweet, tropical, and rich.

COCKTAIL INSPIRATIONS

Highland Parrilla // **11.95**

Single malt whisky, Fernet Branca, vanilla syrup, Peychaud's bitters

Rich, slightly bitter, with hints of vanilla and herbal complexity.

El Porteño // **11.95**

Gin, Fernet Branca, sweet vermouth, orange peel twist

Herbaceous, bittersweet, with a citrusy finish.

Pornstar Martini // 10.95

Vanilla Vodka, Passoa, Passion Fruit purée, pineapple juice

Long Island Iced Tea // 11.95

White rum, dark rum, gin, lemon juice, orange juice, and dash diet coke

Mai Tai // 10.95

White rum, dark rum, orange curaçao, lime juice, and orgeat syrup (almond syrup), topped with a float of dark rum

Sex on the Beach // 10.95

Vodka, Archers peach schnapps, cranberry juice, and orange juice

Mojito // 10.95

White rum, lime wedges, mint leaves, sugar, and soda water

Sangria // 11.95

Red wine, mixed with brandy, orange juice, and various fruits

Bloody Mary // 10.95

Tomato juice, vodka, lemon juice, black pepper, salt, Tabasco, and Worcestershire sauce

Virgin Pina Colada // 7.5

Pineapple juice, double cream, coconut syrup

Virgin Mojito // 7.5

Fresh lime wedges with sugar syrup, fresh mint leaves, topped with lemonade

Shirley Temple // 7.5

Ginger ale, lemon-lime soda, homemade grenadine, maraschino cherries

Watermelon Cucumber // 7.5

Watermelon juice, lime, sprigs of fresh mint, cucumber lime-flavored Perrier

Blue Hawaiian // 7.5

Berry blue Hawaiian punch, maraschino cherries, pineapple slices, pineapple juice, lemon-lime soda

R
E
D
C
I
D
E
R
E
E
B

Corona <i>pint</i>	5.95
Mahou <i>pint</i>	5.95
Stella Artois <i>330ml</i>	5.5
Modelo <i>330ml</i>	5.5
Corona Cero (Zero) <i>330ml</i>	5
Kopparberg (S/L) <i>330ml</i>	5.75
Peroni <i>330ml</i>	5.5
Desperado <i>330ml</i>	5.5
Peroni Zero <i>330ml</i>	5

	25ml		25ml
V O D K A		C O G N A C /	
Grey Goose	6.75	B R A N D Y	
Belvedere	6.75	Martell VS Cognac	6.5
Ciroc	6.75	Hennessy VS	6.5
Absolut Vodka	6.5	Remy Martin 1738	11.5
		Hennessy XO	22
G I N		Courvoisier VS	6.5
Tanqueray 10	6.35		
Pink Gin (Gordon's)	6.2	T E Q U I L A	
Bombay Sapphire	6.15	Patron reposado	7.5
Gordon's	6.46	Don Julio 1942	25
Roku Gin	6.5	Casamigos Reposado	8
R U M		Clase Azul Reposado	22
Havana Club	6.2		
Bacardi	5		
Kraken	5.6		
Plantation 52 Rum	5.5		
Wray & Nephew	6.2		
W H I S K E Y			
Jameson Black	5.2		
Black Label	6.5		
Blue Label	25		
Hibiki	13		
Nikka	12		
Jack Daniels	6.3		

S
O
F
T
S

Coca Cola <i>330ml</i>	3.5
Diet Cola <i>330ml</i>	3.5
Still Water <i>330ml</i>	3
Sparkling Water <i>330ml</i>	3.2
Red Bull <i>250ml</i>	3.95
Fever Tree <i>200ml</i>	2.6
Elderflower <i>200ml</i>	2.6
Ginger Ale <i>200ml</i>	2.6
Ginger Beer <i>200ml</i>	2.6
Light Tonic <i>200ml</i>	2.6
Mediterranean Tonic <i>200ml</i>	2.6
Lemon Tonic <i>200ml</i>	2.6
Juices	3.75
<i>Mango // Apple // Pineapple // Cranberry // Orange</i>	

T
E
A

Green Tea	2.95
Black Tea	2.95
Earl Grey	2.95
Mint Tea	2.95
Herbal Tea	2.95

C
O
F
F
E
E

Cappuccino	3.25
Flat White	3.1
Latte	3.25
Americano	2.95
Espresso (Single)	3.95

L
I
Q
U
E
U
R
C
O
F
F
E
E

Irish	7.65
Baileys	7.65
Kahlua	7.65



W I N E L I B R A R Y

C H A M P A G N E

Dom Perignon Vintage

Champagne, France

Aromas of brioche and honey tones quickly blend with fresh almonds and apricots. It is round, persistent, vibrant and pure.

Bottle // 125ml

300

Laurent-Perrier Cuvee Rosé NV

Champagne, France

Plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm.

130 // 23.9

Laurent-Perrier Brut NV

Champagne, France

A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

110 // 18.9

S P A R K L I N G

Nua Prosecco DOC Extra Dry

Veneto, Italy

Light and fresh with attractive aromas and flavours of melon and green apples.

Bottle // 125ml

35 // 7.5

Nua Spumante Rose

Veneto, Italy

Gorgeous, lightly aromatic with notes of melon, pear and sweet cranberry on the nose and palate.

35 // 7.5

La Fornarina' Blanc de Blanc Millesimato DOC

Veneto, Italy

Elegant with delicate floral aromas and fruity and lovely mineral notes.

32

Bodega Los Haroldos Brut

Argentina

A fresh nose of citrus fruit, peaches and acacia moves to a lively and fresh palate.

45 // 8

Arthur Metz '1904' Cremant

Alsace, France

Citrus on the nose, the palate has the same restraint and lemony fruit.

49

Bottle // 125ml // 175ml

San Giorgio Pinot Grigio Blush

29 // 6.1 // 8.1

Veneto, Italy

Wonderfully light and delicate with crisp flavours of ripe summer berry fruit.

Rambla Organic Rose

39 // 7.2 // 9.5

Barcelona, Catalonia, Spain

A gorgeous pale rosé which is dry and fresh

Susana Balbo Signature Reserve

62 // 11.9 // 16.5

Malbec Rose *Ucu Valley, Mendoza, Argentina*

Wonderfully light and delicate with crisp flavours of ripe summer berry fruit.

Rock Angel Provence Rose

85

Côtes De Provence, France

A more complex and structured taste profile than Whispering Angel bringing it into a more premium realm, giving rosé lovers a bigger and richer wine.

Bottle // 125ml // 175ml

<p>Baron D'Arignac Colombard Ugni Blanc <i>VDP du Gers, France</i> <i>Really aromatic white wine with aromas of peach, ripened fruit and white flowers.</i></p>	<p>27.5 // 5.95 // 7.2</p>
<p>The Vinecrafter Chenin Blanc <i>Western Cape, South Africa</i> <i>This Chenin blanc has lovely peach and apple blossom aromas.</i></p>	<p>29.5 // 5.75 // 7.4</p>
<p>San Giorgio Pinot Grigio DOC <i>Veneto, Italy</i> <i>Delicately refreshing dry white with flavours of fresh green apple and citrus.</i></p>	<p>29 // 6 // 7.75</p>
<p>Volandas Sauvignon Blanc <i>Central Valley, Chile</i> <i>Restrained aromas of grass and green pepper which is light, zippy and refreshing.</i></p>	<p>28 // 5.5 // 7.9</p>
<p>Levre Piquante Picpoul de Pinet <i>Picpoul de Pinet, Languedoc, France</i> <i>Unashamedly fresh and citrusy. The palate is lively, zesty and impossible to dislike.</i></p>	<p>35</p>
<p>Hernandad Chardonnay <i>Western Cape, South Africa</i> <i>Ripe, well balanced by the natural acidity, with rich white fruits and toast bread, and light notes of vanilla.</i></p>	<p>65</p>
<p>Tupari Sauvignon Blanc <i>Awatere Valley, Marlborough, New Zealand</i> <i>Ripe fruits showing mineral, grapefruit pith and white peach flavours.</i></p>	<p>48</p>

Bottle // 125ml // 175ml

<p>Mesa Trinas Torrontes <i>Maipú, Mendoza, Argentina</i> <i>A nose of peach, apricot and honeysuckle</i></p>	<p>32 // 6.5 // 8.25</p>
<p>Chacabuco Viognier <i>Maipú & Uco Valley, Mendoza, Argentina</i> <i>Peach and apricot with some floral and aromatic notes.</i></p>	<p>33 // 6.5 // 8.25</p>
<p>Eguren Ugarte Malvasia Rioja <i>Rioja Alavesa, Rioja, Spain</i> <i>Simply delicious with aromas of white lowers, sweet toast, almonds, and pastry.</i></p>	<p>45 // 8.5 // 10.5</p>
<p>Viña Salort Albarino <i>Canelones, Uruguay</i> <i>Aromas of stone fruits and citrus.</i></p>	<p>38 // 7.5 // 9.25</p>
<p>Joel Gott Pinot Gris <i>Oregon, USA</i> <i>White peach aromas with floral notes.</i></p>	<p>52</p>
<p>Susana Balbo Signature Reserve White Blend <i>Paraje Altamira, Valle de Uco, Mendoza, Argentina</i> <i>There's an elegant aromatic and floral feel which marries nicely with ripe stone fruit flavours and subtle creamy texture.</i></p>	<p>65</p>
<p>Clos de Chevigne Saint Veran Boisé Les Morats <i>Mâconnais, Burgundy, France</i> <i>Aroma reveals ripe fruits and yellow-fleshed fruits, and offering a substantial mouthfeel that suggests richness and depth.</i></p>	<p>78</p>
<p>Meursault Les Chevalieres, Domaine Bachey-Legros <i>Côtes De Beaune, Burgundy, France</i> <i>Rich toasty nuttiness complements vibrant white orchard fruits.</i></p>	<p>160</p>

Bottle // 125ml // 175ml

Baron D'Arignac Cabernet Sauvignon	27.5 // 5.75 // 6.95
<i>Pays D'Oc, France</i> A gorgeous aromas, spicy with notes of black fruit and pepper.	
Peregrino Merlot	27.5 // 5.65 // 7.25
<i>Central Valley, Chile</i> Blackberries and blueberries and also some raspberry.	
Don't Tell the Kiwis Pinot Noir	35 // 6.3 // 8.25
<i>Maule Valley, Chile</i> Soft and approachable, bursting with cherry, strawberry and raspberry.	
La Mécanique du Vin Carignan	37 // 7.25 // 8.95
<i>Languedoc, France</i> Dried cranberry and raspberry with vanilla and baking spices.	
Lomas Carrera Carménère	29
<i>Central Valley, Chile</i> Medium bodied with notes of summer pudding and baked fruit compote.	

Bottle // 125ml // 175ml

Tempus Two Shiraz	29 // 6 // 7.5
<i>South Eastern Australia</i>	
<i>Violet and purple in colour with crimson red hues.</i>	
Los Vinateros Crianza	35 // 6.5 // 8
<i>Rioja Alta, Rioja, Spain</i>	
<i>Gold Medal Winner - Global Rioja Masters 2023!</i>	
California Roots Cabernet Sauvignon	38 // 7.5 // 9.50
<i>California, USA</i>	
<i>Juicy cherry, black currants, hints of vanilla, and oak aromas</i>	
Marchese di Borgosole Salice Salentino Riserva	37
<i>Puglia, Italy</i>	
<i>Intense cherry fruit and chocolatey spice.</i>	
Joao Castel do Vinteiro	35
<i>Douro, Portugal</i>	
<i>A deep, dark colour with brooding aromas of mulberry and damson fruit</i>	
Verum Pinot Noir	45
<i>Rio Negro, Patagonia, Argentina</i>	
<i>Elegant, pure ripe cherry and redcurrant fruit with earthy notes and fine tannins.</i>	
Paolo Leo Passitivo Appassimento Primitivo Organic	39
<i>Puglia, Italy</i>	
<i>A full-bodied, supple and well-balanced red.</i>	
Eguren Ugarte Rioja Reserva	49
<i>Rioja Alavesa, Rioja, Spain</i>	
<i>Aromas of ripe fruit, licorice, vanilla, and roasted coffee</i>	
Château La Patache	90
<i>Pomerol, Bordeaux, France</i>	
<i>This elegant wine exudes ripe dark fruit scents.</i>	
Mai Dire Mai Amarone Della Valpolicella	145
<i>Veneto, Italy</i>	
<i>Intense aromas of underbrush, morello cherry, cedar wood, cocoa, and hints of leather.</i>	

Bottle // 125ml // 175ml

Old Station Malbec**36 // 7 // 8.95***Mendoza, Argentina*

A well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Stays pure and focused, with suave toast, mineral and spice notes on the fruit-filled finish.

La Pausa Malbec Organic**39 // 7.25 // 9***Mendoza, Argentina*

Ripe, stone fruit driven nose of plums and cherries. The palate is silky and rich, full of complex fruit character and a hint of spice leading into a well-balanced, long finish.

Malbicho Malbec**35***Mendoza, Argentina*

Delicious Malbec, bursting with ripe blueberries and raspberries with a gentle violet nose. Smooth on the palate with a touch of sweet spice, Morello cherry hints and a vibrant finish.

Gouguenheim Reserve Malbec, Mendoza**47***Tupungato, Uco Valley, Mendoza, Argentina*

Deep purple in colour with aromas of red fruits, chocolate and coffee beans. Red and black cherry flavours with scents of violets. Smooth with some complexity.

Susana Balbo Signature Reserve Malbec**65***Paraje Altamira, Valle de Uco, Mendoza, Argentina*

Aged for 13 months in French oak. intense yet affable, this wine expresses all the power, elegance and pleasure that Argentine Malbec can offer; "voluminous and generous".

Tupari Late Harvest Riesling*Awatere Valley, Marlborough, New Zealand**A multi award winning wine, Late Harvest Riesling both have delicious marmalade, honey and succulent apricot characters.***45****Alcyone, Bodega Pablo Fallabrino***Atlantida, Canelones, Uruguay**Exquisite in its allure, this wine unfolds with utter deliciousness, offering a lavish infusion of ripe cherries. Beyond this, the palate is treated to nuanced layers of vanilla, chocolate, and a subtle hint of spice***55**

P_VRRILLA
STEAKHOUSE & BAR