

PVRRILLA

STEAKHOUSE & BAR



O U R S T O R Y

At Parrilla Steak & Grill, we bring the authentic taste of Argentina to Milton Keynes, offering a dining experience that showcases the rich and distinctive flavours of Argentine steak. Our menu is inspired by the traditional asado, featuring the finest cuts of beef, expertly cooked to perfection over an open flame. From tender ribeye to succulent sirloin, each steak is selected for its superior quality and marbling, ensuring a mouth-watering experience with every bite. Paired with carefully curated wines and a welcoming atmosphere, Parrilla offers a true celebration of Argentinian culinary heritage.

We believe that the perfect steak deserves an equally exceptional wine. That's why we offer a carefully curated selection of Argentinian and international wines, chosen to complement the robust flavours of our meats. From rich Malbecs that enhance the smoky depth of our grilled steaks to crisp whites and rosés that provide a refreshing contrast, our wine list is designed to elevate your dining experience. Whether you're indulging in a hearty ribeye or a delicate fillet, our team is on hand to help you find the ideal pairing.

T O S T A R T

OLIVE TAPENADE G	6.5	GLAZED CALAMARI G S M SO SF SE	9.95
Flavourful Mediterranean spread made with finely blended olives, capers, and a hint of garlic served with bread		Crispy fried calamari glazed with spicy sauce, dressed with spring onion and pomegranate seeds	
WAGYU EMPANADAS D G E	11.95	PARRILLA CARPACCIO D G S	15
Traditional Argentine pastry stuffed with prime wagyu beef served with house signature salsa dip		Thinly sliced Argentine tenderloin beef, with black garlic mayo, olive oil, wild rocket, shaved parmesan cheese and baked crostini	
BEEF BONE MARROW G S	11	SCALLOPS (DISCO DE ARADO) D M S SF	15
Roasted beef bone marrow with confit garlic and spices, served with sourdough bread and chimichurri sauce		Cooked scallops with onion, garlic, diced bell pepper, and olive oil. Deglazed with butter, lemon, and finished with parsley	
STEAK POTATO BOATS D G	12.5	POLLO BROCHETTES BITES D	9.5
Finely cut tenderloin steak seasoned to perfection in potato boats, finished with creamy parmesan and garlic sauce		Grilled chicken bites topped with garlic parmesan butter sauce.	
BUFFALO CHICKEN WINGS D S	8		
Grilled chicken wings tossed in hot buffalo sauce, served with sour cream dip			

S I D E S

TRIPLE COOKED CHIPS	4
SWEET POTATO FRIES	4.5
MAC & CHEESE G D	8
HOUSE SALAD S	4
CREAMY PARMESAN & GARLIC BABY POTATOES D	5
CREAMY MASH POTATO D	4
MUSHROOM MEDLEY D	5
A warm wild mushroom medley panfried in confit garlic	
FRIED EGG E D	1.5
WAGYU SAUSAGES G D S SO	8
Roasted Parrilla-style	
ASPARAGUS D G S	5
Sautéed in balsamic butter	
ALEPPO BROCCOLI D S SE CR	6.5
Cooked in Aleppo dressing	
LOBSTER TAIL D CR SF	19
Grilled with chilli lime butter, garlic and lemon zest	
GRILLED TIGER PRAWNS D CR SF	10
Marinated in garlic and herbs	
SURF & TURF D CR SF	27
A combination of lobster and prawns, served with garlic butter	

M A I N S

SEA BASS WITH CHARRED CORN SALAD D F	27	WAGYU BURGER G D E	23
Grilled Sea-bass and corn on the cob served with fresh cilantro salad.		8oz wagyu beef patty with smoked caramelised onion, Red Leicester cheese, brioche bun and house fries	
LAMB CHOPS D S	27	CELERIAC STEAK G C SO B H	19.95
With roasted garlic and rosemary marinade. Served with broccoli, roasted potatoes, baby carrots and drizzled with peppercorn sauce		Marinated with Old Bay seasoning, maple syrup, and soy sauce, then grilled to perfection. Served with pearl couscous.	
WAGYU MILANESE STEAK G D S E	27	ARGENTINE STYLE SPATCHCOCK CHICKEN S	25
Golden, crispy-coated wagyu flank steak topped with pomodoro sauce, melted mozzarella, and drizzled with chimichurri, served with triple cooked chips		Marinated half chicken, served with onion slaw, triple cooked chips and chimichurri sauce	
VEGETARIAN MILANESE STEAK D V G S E SO	22		
Golden, crispy-coated aubergine topped with pomodoro sauce, melted mozzarella, and drizzled with chimichurri, served with triple cooked chips			
SMOKED BEEF SHORT RIBS D S C	28		
Braised beef short ribs in coffee ancho chilli sauce, served with potato purée, baby carrots and asparagus			

PAELLA (SERVES TWO)

Seafood Paella	85
King prawns, fresh mussels, lobster tail, Sofrito rice, onions and peppers	
D SF F M S CR C	
Meat Paella	85
Chicken bites, wagyu sausages, and 300g sirloin	
D G S SO C	

V Vegetarian **D** Dairy **S** Sulphites **G** Gluten
N Nuts **E** Egg **SO** Soy **MU** Mustard **C** Celery **B** Barley **H** Honey
F Fish **SE** Sesame **M** Mollusks **SF** Shellfish **CR** Crustacean

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when placing an order, thank you.

10% service charge will be added. Management reserves the right to serve. Minimum order of one main course per person will apply. Additional Vegan items may be available; please ask the server.
All prices are in GBP and inclusive of VAT

A S A D O R ' S S T E A K S

All steaks are served with triple cooked chips

TOMAHAWK (BIFE ANCHO) Minimum order 900g	10	RUMP (CUADRIL)	21
	per 100g	225g	27
		300g	35
WAGYU FLANK (VACIO)	23	FILET (LOMO)	38
	300g		
	46		
ARGENTINIAN SIRLOIN (BIFE DE CHORIZO)	30	CHATEAUBRIAND (LOMO)	110
	38		
	47		
ARGENTINIAN RIBEYE (OJO DE BIFE)	31	PARRILLA ASADOR'S PLATTER 200	Includes 300g sirloin, 300g ribeye, 300g filet, wagyu sausages, short braised beef rib, 4 buffalo chicken wings, stuffed steak potato boats, 4 chips, 4 house salad, and a choice of 2 sauces
	40		
	46.5		

SAUCES

AROMATIC JUS D S	4.5	CHIMICHURRI S	3.5
BLUE CHEESE SAUCE D S	4	MOJO VERDE	3.5
PEPPERCORN SAUCE D S	3.5	HOUSE CHILLI SAUCE	3.5

L U N C H M E N U

Mon - Fri | 12 - 4pm

Two Courses

£17.95 per person

(Please choose 1 item from each course)

S T A R T E R S

- BEEF TACOS G D**

Served with sour cream, cheddar cheese, chives, tomato, onion, lemon juice, and Aleppo chilli
- BUFFALO CHICKEN WINGS G D**

Crispy coated chicken wings tossed in hot buffalo sauce, served with sour cream dip
- SPICY POTATO & CHEESE EMPANADAS G D S**

Spicy potatoes and cheese mix served with house chilli sauce
- BONE MARROW D S**

Served with rustic bread and chimichurri

M A I N S

- CHICKEN SPATCHCOCK D S**

House-marinated half chicken in Argentinian spices, served with chips, spatchcock salad, and house chimichurri sauces
- CAESAR SALAD G D F E**

Served with Parmesan cheese, caesar dressing, and croutons (with a choice of chicken or halloumi)
- BEEF BURGER G D S**

Topped with cheese and onion marmalade, served with chips and salad
- SEA BASS D F**

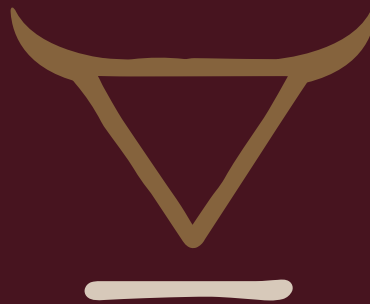
Pan-fried sea bass served with Lyonnaise potatoes, seasonal vegetables, and red pepper sauce

RUMP (200G)
Served with chips, salad, and a choice of house sauces



ALLERGEN INFO

Please scan this
QR code to see our
full list of allergen
information



PARRILLA-MK.CO.UK

01908 870007

