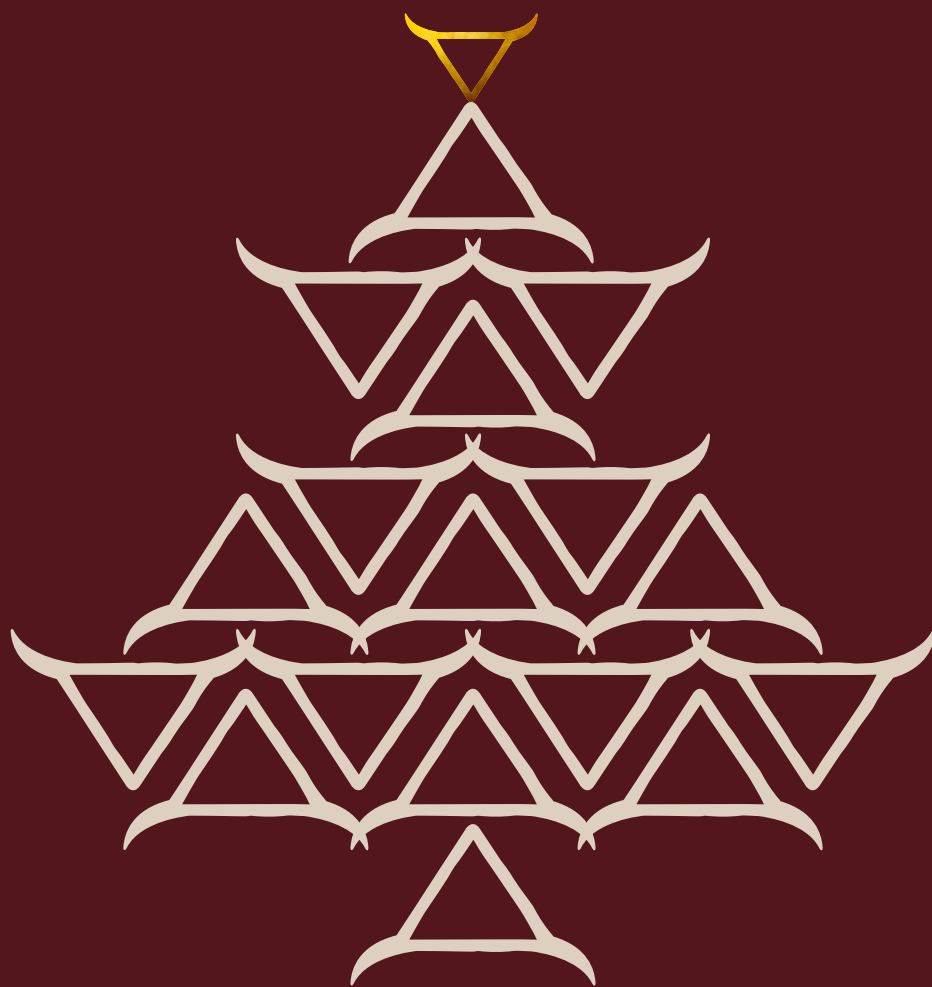


PVRRILLA

STEAKHOUSE & BAR



CHRISTMAS
MENU

C H R I S T M A S M E N U

£55 per person (4 course meal)

Come out of the cold and into the warmth of Parrilla.

T O B E G I N

BREAD & BUTTER

Warm bread served with trio of butters (cranberry, honey & garlic butter)

D G

ASADO BEEF CROQUETTES

Crispy croquettes filled with shredded beef rib, potato and peppers, served with a smooth chimichurri mayo.

G E D

BEETROOT CARPACCIO

Thin beetroot with lemon-olive oil dressing, wild rocket and vegan feta crumble.

VE

S T A R T E R S

PROVOLETA (PROVOLONE CHEESE)

Crisp-edged, melted provolone finished with shaved almonds and oregano honey, served with charred farmhouse loaf.

G N D

ARGENTINE PRAWN COCKTAIL

King prawns in Latin-style Marie Rose with aji molido, served with gem lettuce and thinly cut crispy baguettes.

S E G

SPINACH & RICOTTA EMPANADAS

Golden, hand-crimped Argentinian empanadas filled with spinach and ricotta, served with a spicy roasted pepper salsa.

G E D

M A I N S

CHICKEN ROULADE

Rolled chicken breast filled with mushrooms, green olives and herbs, served with sweet potato purée, asparagus & peppercorn jus

D

STUFFED AUBERGINE

Aubergine with potato, courgette & peppers, finished with tomato chimichurri reduction & aji-scented crushed potatoes.

VE

ARGENTINE OXTAIL

Slow-braised oxtail with Argentinian glaze & silky pommes purée

C D

BRAISED LAMB

Slow-cooked lamb belly with herb-butter crushed potatoes & Argentinian jus.

C D

TUNA STEAK

Grilled 220g Yellowfin tuna with aji citrus glaze, sweetcorn purée, tenderstem broccoli & salsa criolla.

F

ARGENTINIAN STEAKS

All steaks are 300g, cooked to your liking and served with triple-cooked chips.

SIRLOIN

RIBEYE

FLANK

F G SO

CHOOSE YOUR SAUCE

Peppercorn **D** • Chimichurri
Blue Cheese **D** • House Spicy Salsa

D E S S E R T S

CHURROS

Fried churros served with your choice of dulce de leche or chocolate sauce

G D

APPLE TURNOVER

Warm flaky pastry with spiced apples & dulce de leche glaze

G D

SAN SEBASTIAN CHEESECAKE

Burnt Basque-style cheesecake with a caramelised top and silky centre

G E D

CHOCOLATE TART

Rich chocolate tart served with vanilla ice cream

G E D

V Vegetarian **D** Dairy **S** Sulphites **G** Gluten **E** Egg **SO** Soy **C** Celery
SE Sesame **M** Mollusks **SF** Shellfish **F** Fish **MU** Mustard **VE** Vegan **N** Nuts

