

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 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	STEAK & CHEESE SHARER	18.95
Traditional Argentine pastry stuffed with prime wagyu beef served with house signature salsa dip		Flat iron steak (cooked pink), a wheel of melted camembert cheese, caramelised onion chutney and served with slices of crusty french stick to dip	
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	12.5	POLLO BROCHETTES BITES D MU	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 MU	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 S	8
Roasted Parrilla-style	
ASPARAGUS D S	5
Sautéed in balsamic butter	
ALEPPO BROCCOLI D S SE	6.5
Cooked in Aleppo dressing	
LOBSTER TAIL D CR SF	19
Grilled with chilli lime butter, garlic and lemon zest	
GRILLED TIGER PRAWNS CR SF	10
Marinated in garlic and herbs	
SURF & TURF D CR SF	27
A combination of lobster and	

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.

M A I N S

SEA BASS WITH CHARRED CORN SALAD **D F MU** 27
Grilled Sea-bass and corn on the cob served with fresh cilantro salad.

LAMB CHOPS **D S MU SE** 27
With roasted garlic and rosemary marinade. Served with broccoli, roasted potatoes, baby carrots and drizzled with peppercorn sauce

WAGYU MILANESE STEAK **G D E MU** 27
Golden, crispy Wagyu steak layered over velvety mashed potato and topped with creamy Parmesan mushrooms.

VEGETARIAN MILANESE STEAK **D V G S E MU** 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

WAGYU BURGER **G D E S MU** 23
8oz wagyu beef patty with smoked caramelised onion, Red Leicester cheese, brioche bun and house fries

CHARGRILLED CAULIFLOWER STEAK **V** 22.00
Thick-cut cauliflower, flame-grilled for a deep smoky char, served over silky smoked sweet potato puree and finished with vibrant chimichurri and crispy spiced chickpeas

ARGENTINE STYLE SPATCHCOCK CHICKEN **S MU** 25
Marinated half chicken, served with onion slaw, triple cooked chips and chimichurri sauce

PAELLA (SERVES TWO)

Seafood Paella 85
King prawns, fresh mussels, lobster tail, Sofrito rice, onions and peppers

D SF F M S OR C

Meat Paella 85
Chicken bites, wagyu sausages, and 300g sirloin

D S C

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)		RUMP (CUADRIL)	
Minimum order 900g	10	225g	21
	per 100g	300g	27
		400g	35
WAGYU FLANK (VACIO)			
300g	23		
600g	46	FILET (LOMO)	
		225g	38
		300g	42
ARGENTINIAN SIRLOIN (BIFE DE CHORIZO)		400g	52
300g	30		
400g	38	CHATEAUBRIAND (LOMO)	
500g	47	750g + Bottle of wine + 2 chips + 2 sauces (Serves 2)	120
ARGENTINIAN RIBEYE (OJO DE BIFE)			
300g	31		
400g	40		
500g	46.5		

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

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

LUNCH MENU

Mon - Fri | 12 - 4pm

Two Courses

£17.95 per person

(Please choose 1 item from each course)

STARTERS

BEEF TACOS **G D**

Served with sour cream, cheddar cheese, chives, tomato, onion, lemon juice, and Aleppo chilli

BUFFALO CHICKEN WINGS **G D S**

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

MAINS

CHICKEN LEG **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 E MU**

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

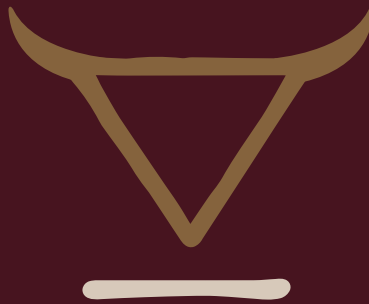
RUMP (200G)

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

