

PVRRILLA

STEAKHOUSE & BAR

SWEET INDULGENCE



G Gluten **D** Dairy **E** Egg **N** Nuts **S** Sulphite **V** Vegan

DESSERTS

Argentinian Apple Empanadas £8.95

G D E

House-made apple empanadas served with dulce de leche ice cream

Sticky Toffee Pudding £8.95

G D E

Warm date sponge with rich toffee sauce, served with vanilla ice cream

House Brownie £7.95

G D E

Warm chocolate brownie served with vanilla ice cream

White Chocolate & Red Velvet Cheesecake £8.95

G D E

Baked red velvet cheesecake with white chocolate, served with vanilla ice cream

Vegan Chocolate Slice £8.95

G S VE

A deeply satisfying chocolate slice made with rich dark chocolate, creamy coconut milk and nutty tahini, resting on a crisp cornflake base, served with raspberry sorbet

Parrilla Creme Brulee £7.95

G D E

A classic French custard dessert made with rich double cream, infused with vanilla, and baked to a silky-smooth texture. Finished with a perfectly caramelised sugar top that cracks with every spoonful, revealing the creamy custard beneath. Simple, elegant, and timeless.

DRINKS

Tea

Green Tea £2.95

Black Tea £2.95

Earl Grey £2.95

Mint Tea £2.95

Herbal Tea £2.95

Coffee

Cappuccino £3.25

Flat White £3.10

Latte £3.25

Americano £2.95

Espresso (single) £3.95

Liqueur Coffee

Irish Coffee £7.65

Baileys £7.65

Kahlua £7.65

ICE CREAM

Prices per 3 scoops

Helato Sundae £9.95

S D E

Dulce de leche, strawberry and vanilla scoops, served with meringue, strawberry sauce and chocolate sauce

Pistachio Ice Cream £7.95

D N

Creamy pistachio ice cream with a smooth nutty finish

Dulce de Leche £7.95

D E

Rich caramel ice cream with deep dulce de leche notes

Lemon Sorbet £5.95

VE

Refreshing Sicilian lemon sorbet