

## PARA PICAR

Banderilla	EACH	3
Marinated Olives		4
Marcona Almonds		4
Pan con Tomate	EACH	4
Pimientos de Padron		7
Ham Croquetas (2)		7
'AA' Anchovies de l'Escala		12
Escalivada		9.5
Heritage Tomato Salad <i>with Ventresca</i>		8.5 / 10.5
Paletilla Iberica de Bellota		17
Torta de Casar Cheese		14



[www.parrillan.co.uk](http://www.parrillan.co.uk)

### Opening Hours

Tue-Sat Lunch 12-3pm

Mon-Sat Dinner 5-11pm

Sun 12-8pm

## FOR THE PARRILLA

Vegetable Parrillada <i>with Mojo Rojo</i>		11
Red Prawn	EACH	3.5
Tuna Chu Toro		15
Pintxo de Txistorra		6
Chicken Oyster Pintxo		6.5
Milk-Fed Lamb's Kidneys		9.5
Iberian Pork Lagarto <i>with Aioli</i>	150g	12
Lamb Pintxo Moruno	120g	13
25-Day Aged Frisona Dairy Beef Sirloin <i>with Romesco</i>	200g	15

## SAUCES

Mojo Verde	2
Mojo Rojo	2
Romesco	2
Alioli	2
<i>All Sauces</i>	8

## ARROZ – SERVES 2-4

Arroz Negro – Squid ink rice with Cuttlefish and Iberian Pork	42
Arroz Caldoso de Bogavante – Soupy rice with Lobster	48

## SIDES

Patatas Panadera	5	Smoked Butter Potatoes	5
Roast Red Peppers	5	Green Salad	5

## DESSERT

Tarta de la Casa	6
Ice cream	4
Sorbet	6.5
Chargrilled Pineapple and Custard	7
Marshmallows for the Parrilla	8