

Please note, this is a sample menu subject to changes

para picar

Smoked Olives (V)	5.5
Pan con Tomate (V)	8.5
Chargrilled Pimientos de Padrón (V)	10.5
Manteca Ibérica, Grilled Sourdough	12.5
Boquerones, Piquillo Pepper	12
Lomito Ibérico	19
Fish of the day Esqueixada	19

from the grill

Grilled Poussin, Romesco	25
Grilled fish of the day	20/40
Bone Marrow, Steak Tartare	26
Lagarto Ibérico, Mojo Rojo	27
Asturian Frisona Beef Ribeye	13.5/100g

from the wood fire oven

Beef Short Rib	42
Arroz de Primavera (V)	44
Arroz de Matanza	50

for the tabletop parrilla ~ terrace only:

Parrillada de Verduras (V)	19
Mediterranean Gambas Rojas	23
Queen Scallops, Garlic Oil	28
Asturian Frisona Beef Ribeye	13.5/100g

sides

Green Salad (V)	6.5
Roast Potatoes (V)	7
Pimientos Asados (V)	9.5
Iberico Tomato Salad, Smoked Requeson	9.5

Desserts

Lemon Meringue Pie, Lemon Sorbet (V)	11
Guanaja Chocolate Fondant, Olive Oil Ice Cream (V)	12
Piña Catalana to Share (V)	28
Spanish Cheese Board	16

a discretionary 12.5% service charge will be added to your bill. There is a £1 per guest cover charge to include unlimited filtered still and sparkling water. prices include 20% VAT, please advise us of any dietary requirements.

art by dan cook.

parrillan
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