SUNDAY-THURSDAY £25.95 FRIDAY & SATURDAY £29.95

CHILDREN £14.95

UNDER 12 YRS UP TO 4 TAPAS PER CHILD UNDER 4 YRS EAT FREE

COOKED FRESH TO ORDER...

CHOOSE ANY THREE TAPAS PER PERSON ON YOUR FIRST ORDER...

THEN CHOOSE TWO MORE TAPAS EACH TIME UNTIL FULL!

LA PARRILLA TAPAS BAR & GRILL

352 SHARROW VALE ROAD SHEFFIELD S11 8ZP CALL 0114 268 5150 EMAIL INFO@LAPARRILLA.UK VISIT WWW.LAPARRILLA.UK

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SEAFOOD TAPAS

Croquetas

Creamy hand-crumbed mixed fish, deep-fried & served with alioli.

Pescado Frito

Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

Calamares Fritos

Lightly battered calamari served with paprika, lemon & alioli.

Mejillones Picante

Black mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.

Pescado al Ajillo

White fish, mussels & king prawns, cooked with garlic, chilli & parsley.

Montaditos y Gambas

Prawns cooked in creamy sauce served on toasted bread.

Gambas Pil Pil

King prawns in chilli, garlic, paprika & parsley.

Gambas Parrilla

Grilled king prawns served with sweet chilli sauce.

Pollo la Parrilla

Grilled chicked breast marinated in Spanish spice served with homemade gravy

Pollo con Salsa

Pan-seared chicken in a creamy mushroom & sherry sauce.

Pasta con Pollo v Panceta

Chicken & pancetta pasta in a creamy sauce.

Pollo Marbella

Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

Chorizo Cidra

Spicy Spanish sausage pan-fried in cider.

Chorizo y Brócoli

Spicy Spanish chorizo cooked with broccoli & creamy tomato sauce.

Barriga de Cerdo

Slow-cooked pork ribs with red wine. onion & spices.

Paella Carne

Paella rice with chicken & chorizo, seasoned with Spanish spices.

MEAT TAPAS

Cana de Beef

Slow-cooked beef shank with Spanish spices, served with potato.

Chuletas de Cordero

Grilled spicy marinated lamb chops.

Cordero a la Parrilla

Grilled lamb steak served with spicy red wine reduction.

Buey la Parrilla Grilled sirloin steak,

cooked medium rare & sliced. Served with creamy rosemary & peppercorn sauce.

VEGETABLE TAPAS

Croquetas de Verdurav

Creamy hand-crumbed mixed yea. deep-fried & served with alioli.

Queso Fritov

Croquetas de Jamun

Creamy hand-crumbed

ham, deep-fried &

served with alioli.

Croquetas

Creamy hand-

Albondigas

tomato sauce.

Empanadas

crumbed chicken breast, deep-fried &

served with alioli.

Spanish beef & chicken

meatballs in a spicy

Oven-baked pastry

mince, served with

sweet chilli sauce.

Alitas de Pollo

marinated & grilled

Chicken breast cooked

in a creamy sauce.

Spanish spice

chicken wings.

Pollo con

Crema

filled with spicy beef

de Pollo

Deep-fried brie cheese coated with bread crumbs & served with homemade red onion jam.

Tortillav

Traditional Spanish omelette made with egg, potato & onion.

Champiñones al Ajillov

Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

Berenjena Gratinadav

Aubergine with onion & peppers, topped with melted cheese.

Saltear Verduras

Pan-seared mixed vegetables in sweet & spicy brandy sauce.

Patatas Picantev

Double-fried, cubed potatoes mixed with pesto, crushed chilli & paprika.

Patatas Bravasv

Double-fried, cubed potatoes topped with a spicy tomato sauce.

Patatas Alioliv

Double-fried, cubed potatoes topped with creamy alioli sauce.

Patatas Fritasy

Double-fried, cubed potatoes.

Rocket & Parmesany Tomato & Mozzarellav Mixed Side Salady

IMPORTANT NOTICE

Please inform us of any food allergies, intolerance or cœliac disease before ordering. So we may take extra care to avoid cross-contamination.

V Vegetarian option.

Some dishes may also be made gluten/dairy free, please ask!