Drinks



At Parrilla, we celebrate the vibrant spirit of Argentina with a selection of handcrafted cocktails that perfectly complement our premium steaks. Each drink is inspired by the rich flavours and traditions of our culture, inviting you to savour the essence of a true Argentine experience.

Signature Cocktails

Parrilla Punch // **13.5**

Aged rum, Hennessy VS Cognac, honey syrup, black walnut bitters
Smooth, rich, honeyed sweetness with nutty complexity.

Asado Old Fashioned // **13.5**

Bourbon, smoked sugar syrup, orange bitters, smoked orange peel
Smoky, bold, slightly sweet, perfect for pairing with grilled meats.

Dulce del Pasión // **1 2.95**

Vodka, dulce de leche syrup, passion fruit purée, coconut milk
Sweet, creamy, and tropical, perfect for dessert.

Parrilla Sour (formerly Gaucho Sour) // **13.5**

Torrontés wine, lemon juice, simple syrup, egg white, Angostura bitters *Floral,* citrusy, and velvety smooth.

Patagonian Smash // **13.5**

Whiskey, Calafate berry syrup (or blueberry), lemon juice, fresh mint
Bright, tangy, fruity, and herbal.

Mate Mule // **13.5**

Vodka, yerba mate-infused syrup, ginger beer, fresh lime juice
Refreshing, earthy, and spicy with ginger kick.

Premium Cocktails

Tokyo Old Fashioned. **16.95**

Nikka, sugar syrup, 3 dashes Angostura bitters and
Orange peel (express oils, garnish)

Smoky Mezcal Negroni. **15.50**

Del Maguey Vida Mezcal, Tanqueray No. Ten Gin, Campari
and Orange slice (flamed, garnish)

Casamigos Margarita. **19**

Casamigos, reposado tequilla and Grand Marnier,
Fresh lime juice, Agave syrup and Sea salt rim

Blackberry & Rosemary Bramble **14.95**

Tanqueray no10 Gin, Fresh lemon juice, Sugar syrup,
Chambord and Rosemary sprig + blackberries

Espresso Martini Deluxe **15.95**

Grey Goose Vodka, Kahlúa, Fresh espresso,
Sugar syrup (optional, adjust to taste) and Coffee beans (garnish)

Steak - Pairing Cocktails

Smoked Old Fashioned // **13.95**

Bourbon, smoked sugar syrup, Angostura bitters, smoked orange peel Deep, smoky, slightly sweet, perfectly matched for charred steak.

Torrontés & Tonic // **1 2 .9 5**

Torrontés wine, tonic water, lime wedge
Crisp, refreshing, and slightly floral, great for lighter cuts of steak .

Tierra del Fuego Martini // **1 2 .9 5**

Mezcal, dry vermouth, olive garnish
Smoky, dry, and slightly briny, ideal for savory steak dishes.

Patagonia Spritz // **1 2 .9 5**

Sparkling wine (extra brut), Calafateberry syrup (or blueberry), elder flower liqueur, soda water
Light, fruity, and sparkling, a refreshing aperitif.

Wine-Centric Cocktails Malbec

Spritz // **12.95**

Malbec wine, sparkling water, orange zest
Rich, fruity, with a light sparkle, a sophisticated pairing for steak.

Torrontés Spritz // **12.95**

Torronté s wine , elderflower liqueur, sparkling water
Light, floral, and efferves cent, ideal for lighter steak cuts or fish.

Dessert Cocktails

Dulce de Leche Martini // **12.95**

Vodka, dulce de leche, milk or cream, cinnamon dust
Creamy, sweet, indulgent, with caramel richness.

Dulce del Pasión // **12.95**

Vodka, dulce de leche syrup, passion fruit purée, coconut milk
Sweet, tropical, and rich.

Classic Cocktails

Pornstar Martini // **12.95**

Vanilla Vodka, Passoa, Passion Fruit purée, pineapple juice

Long Island Iced Tea // **1 2 .9 5**

White rum, dark rum, gin, lemon juice, orange juice, and dash diet coke

Mai Tai // **1 2.9 5**

White rum, dark rum, orange curaçao, lime juice, and orgeat syrup (almond syrup), topped with a float of dark rum

Sex on the Beach // **1 2.9 5**

Vodka, Archers peach schnapps, cranberry juice, and orange juice

Mojito // **1 2.9 5**

White rum, lime wedges, mint leaves, sugar, and soda water

Sangria // **1 2 .9 5**

Red wine, mixed with brandy, orange juice, and various fruits

Aperol Spritz // **1 2 .9 5**

A vibrant Italian classic with a perfect balance of bittersweet orange, crisp prosecco and a refreshing sparkle. Light, effervescent and effortlessly elegant the ideal aperitif to awaken the palate.

Cosmopolitan // **1 2 .9 5**

A refined, modern classic blending smooth vodka with cranberry, fresh lime and a touch of orange. Bright, crisp and delicately tart with a clean, sophisticated finish.

French martini // **1 2 .9 5**

A luxurious and velvety cocktail combining vodka, rich raspberry liqueur and fresh pineapple. Silky, slightly sweet and beautifully aromatic with a soft, foamy top.

Dirty martini // **1 2 .9 5**

A bold and savoury classic where premium vodka or gin meets dry vermouth and a touch of olive brine. Smooth, complex and unmistakably refined with a crisp, salty edge.

Lychee martini // **1 2 .9 5**

A delicate and exotic cocktail featuring fragrant lychee balanced with smooth vodka and a hint of citrus. Light, floral and subtly sweet with a clean, refreshing finish.

Non - Alcoholic Cocktails

Virgin Pina Colada // 8.45
Pineapple juice, double cream, coconut syrup

Virgin Mojito // 8.45
Fresh lime wedges with sugar syrup, fresh mint leaves, topped with lemonade

Shirley Temple // 8.45
Ginger ale, lemon-lime soda, homemade grenadine, maraschino cherries

Watermelon Cucumber // 8.45
Watermelon juice, lime, sprigs of fresh mint, cucumber lime-flavored Perrier

Blue Hawaiian // 8.45
Berry blue Hawaiian punch, maraschino cherries, pineapple slices, pineapple juice, lemon-lime soda

Beer & Cider

Modelo	pint.	6.99
Mahou	pint.	6.99
Stella Artois	330ml.	6
Aspal	500ml	6.75
Corona Cero (Zero)	330ml.	6
Kopparberg (S/L)	500ml.	6.75
Peroni	330ml.	6
Desperado	330ml.	6.
Peroni Zero	330ml.	6

Spirits

Vodka

	25ml
Grey Goose	6.7 5
Belvedere	6.7 5
Ciroc	6.7 5
Absolut Vodka	6.5

Gin

	25ml
Tanqueray 1 0 Pink	6.3 5
Gin (Gordon's)	6.2
Bombay Sapphire	6.1 5
Gordon's	6.4 6
Roku Gin	6.5

Rum

	25ml
Havana Club	6 .2
Bacardi	5
Kraken	5.6
Plantation 52 Rum	5.5
Wray & Nephew	6.2

Whiskey

	25ml
Jameson Black	5.2
Black Label	6.5
Blue Label	25
Hibiki	13
Nikka	12
Jack Daniels	6.3

Cognac/ Brandy

	25ml
Martell VS Cognac	6.5
Hennessy VS	6.5
Remy Martin 1738	11 .5
Hennessy XO	22
Co u rvo is ier VS	6.5

Tequila

	25ml
Patron reposado	7.5
Don Julio 1 942	25
Casamigos Reposado	8
Clase Azul Reposado	22

Softs

Diet Cola 330ml	3.5
Coca Cola 330ml	3.5
Still Water 330ml	3
Sparkling Water 330ml	3.2
Red Bull 250ml	3.95
Fever Tree 200ml	2.6
Elderflower 200ml	2.6
Ginger Ale 200ml	2.6
Ginger Beer 200ml	2.6
Light Tonic 200ml	2.6
Mediterranean Tonic 200ml	2.6
Lemon Tonic 200ml	2.6
Juices Mango // Apple // Pineapple // Cranberry // Orange	3.75

Wine Library

Champagne

Bottle // 125ml

Dom Perignon Vintage — **300**
Champagne, France
Aromas of brioche and honey tones quickly blend with fresh almonds and *apricots. It is round, persistent,* vibrant and pure.

Laurent-Perrier Cuvee Rosé NV — **135 // 26**
Champagne, France
Plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm.

Laurent-Perrier Brut NV — **120 // 21**
Champagne, France
A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

Sparkling

Bottle // 125ml

Nua Prosecco DOC Extra Dry — **39 // 8.25**
Veneto, Italy
Light and fresh with attractive aromas and flavours of melon and green apples.

Nua Spumante Rose — **39 // 8.25**
Veneto, Italy
Gorgeous, lightly aromatic with notes of melon, pear and sweet cranberry on the nose and palate.

Bodega Los Haroldos Brut — **50**
Argentina
A fresh nose of citrus fruit, peaches and acacia moves to a lively and fresh palate.

Rose Wine

	Bottle // 1 25ml // 1 75ml
San Giorgio Pinot Grigio Blush Veneto, Italy Wonderfully light and delicate with crisp flavours of ripes ummer berry fruit.	**3 2 // 6 .7 5 // 9**
Rambla Organic Rose Barcelona, *Catalonia, Spain* A gorgeous pale rosé which is dry and fresh	**4 3 // 8 // 10 .5**
Rock Angel Provence Rose *Côtes De Provence, France* Amore complex and structured taste profile than Whispering Angel bringing it into a more premium realm, giving rosé lovers a bigger and richer wine.	**9 4**

White Wine Crisp & Fresh

Bottle // 1 25ml // 1 75ml

Baron D'Arignac Colombard Ugni Blanc — 30 // 6.50 // 8
VDP du Gers, France
Really aromatic white wine with aromas of pe ach, ripened fruit and white flowers .

The Vinecrafter Chenin Blanc — 32 // 6.25 // 8.25
Western Cape, South Africa
This Chenin blanc has lovely peach and apple blossom aromas.

San Giorgio Pinot Grigio DOC — 32 // 6.50 // 8.50
Veneto, Italy
Delicately refreshing dry white with flavours of fresh green apple and citrus.

Volandas Sauvignon Blanc — 31 // 6 // 8.5
Central Valley, Chile
Restrained aromas of grass and green pepper which is light, zippy and refreshing.

Levre Piquante Picpoul de Pinet — 39 // 7.50 // 10
Picpoul de Pinet, Languedoc, France
Unashamedly fresh and citrussy. The palate is lively, zesty and impossible to dislike.

Hermandad Chardonnay — 72
Western Cape, South Africa
Ripe, well balanced by the natural acidity, with rich white fruits and toast bread, and light notes of vanilla.

White Wine Aromatic & Rich

	Bottle //
Mesa Trinas Torrontes Maipú, Mendoza, Argentina A nose of peach, apricot and honeysuckle	**3 5**
Joel Gott Pinot Gris Oregon, USA White peach aromas with floral notes .	**5 7**
Clos de Chevigne Saint Veran Boisé Les Morats Mâconnais, Burgundy, France Aroma reveals ripe fruits and yellow-fleshed fruits, and offering a substantial mouthfeel that suggests richness and depth.	**8 6**
Meursault Les Chevalieres, Domaine Bachey-Legros Côtes De Beaune, Burgundy, France Rich toasty nuttiness complements vibrant white orchard fruits.	**1 7 6**

Red Wine Smooth & Elegant

	Bottle // 1 25ml // 1 75ml
Baron D'Arignac Cabernet Sauvignon Pays D'Oc, France A gorgeous aromas, spicy with notes of black fruit and pepper.	**30 // 6.25 // 7.75**
Peregrino Merlot Central Valley, Chile Blackberries and blueberries and also some raspberry.	**30 // 6.25 // 8**
Don't Tell the Kiwis Pinot Noir Maule Valley, Chile Soft and approachable, bursting with cherry, strawberry and raspberry.	**39 // 7 // 9**
La Mécanique du Vin Carignan Languedoc, France Dried cranberry *and raspberry with vanilla and* baking spices.	**41 // 8 // 10**
Lomas Carrera Carménère Central Valley, Chile Medium bodied with notes of summer pudding and baked fruit compote.	**32 // 6.75 // 8.75**

Red Wine Rich & Full

	Bottle // 1 25ml // 1 75ml
Tempus Two Shiraz South Eastern Australia Violet and purple in colour with crimson red hues.	32 // 6.50 // 8.25
Los Vinateros Crianza Rioja Alta, Rioja, Spain Gold Medal Winner - Global Rioja Masters 2023!	39 // 7 // 8.75
California Roots Cabernet Sauvignon California, USA Juicy cherry, black currants, hints of vanilla, and oak aromas	42 // 8.25 // 10.50
Marchese di Borgosole Salice Salentino Rise rva Puglia, Italy Intense cherry fruit and chocolatey spice.	41 // 8 // 10
Joao Castel do Vinteiro Douro, Portugal A deep, dark colour with brooding aromas of mulberry and damson fruit	39 // 7.5 // 9.50
Verum Pinot Noir Rio Negro, Patagonia, Argentina Elegant, pure ripe cherry and redcurrant fruit with earthy notes and fine tannins .	50
Paolo Leo Passitivo Appassimento Prim itivo Organic Pugila, Italy A full-bodied, supple and well-balanced red.	43
Château La Patache Pomerol, Bordeaux, France This elegant wine exudes ripe dark fruit scents.	99
Mai Dire Mai Amarone Della Valpolicella Veneto, Italy Intense aromas of underbrush, morello cherry, cedar wood, cocoa, and hints of leather.	160

Red Wine Steak & Malbec

Bottle // 1 25ml // 1 75ml

Old Station Malbec — 40 // 7.75 // 9.75
Mendoza, Argentina
A well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Stays pure and focused, with suave toast, mineral and spice notes on the fruit filled finish.

La Pausa Malbec Organic — 43 // 8 // 10
Mendoza, Argentina
Ripe, stone fruit driven nose of plums and cherries. The palate is silky and rich, full of complex fruit character and a hint of spice leading into a well balanced , long finish.

Malbicho Malbec — 39 // 7.50 // 9.50
Mendoza, Argentina
Delicious Malbec, bursting with ripe blueberries and raspberries with a gentle violet nose. Smooth on the palate with a touch of sweet spice, Morello cherry hints and a vibrant finish.

Gouguenheim Reserve Malbec, Mendoza — 52
Tupungato, Uco Valley, Mendoza, Argentina
Deep purple in colour with aromas of red fruits, chocolate and coffee beans. Red and black cherry flavours with scents of violets . Smooth with some complexity.

Susana Balbo Signature Reserve Malbec — 72
Paraje Altamira, Valle de Uco , Mendoza, Argentina
Aged for 13 months in French oak. intense yet affable, this wine expresses all the power, elegance and pleasure that Argentine Malbec can offer “voluminous and generous”.

PARRILLA

STEAKHOUSE & BAR