PARRILLA

STEAKHOUSE & BAR

OUR STORY

At Parrilla Steak & Grill, we bring the authentic taste of Argentina to Milton Keynes, offering a dining experience that showcases the rich and distinctive flavours of Argentine steak. Our menu is inspired by the traditional asado, featuring the finest cuts of beef, expertly cooked to perfection over an open flame. From tender ribeye to succulent sirloin, each steak is selected for its superior quality and marbling, ensuring a mouth-watering experience with every bite. Paired with carefully curated wines and a welcoming atmosphere, Parrilla offers a true celebration of Argentinian culinary heritage.

We believe that the perfect steak deserves an equally exceptional wine. That's why we offer a carefully curated selection of Argentinian and international wines, chosen to complement the robust flavours of our meats. From rich Malbecs that enhance the smoky depth of our grilled steaks to crisp whites and rosés that provide a refreshing contrast, our wine list is designed to elevate your dining experience. Whether you're indulging in a hearty ribeye or a delicate fillet, our team is on hand to help you find the ideal pairing.

TO START

OLIVE TAPENADE (G) (S) (V) — 8
Flavourful Mediterranean spread made with finely blended olives, capers, and a hint of garlic served with bread

WAGYU EMPANADAS (D) (G) (E) — 12.50
Traditional Argentine pastry stuffed with prime wagyu beef served with house signature salsa dip

BEEF BONE MARROW (G) (S) — 12.50
Roasted beef bone marrow with confit garlic and spices, served with sourdough bread and chimichurri sauce

STEAK POTATO BOATS (D) — 12.5
Finely cut tenderloin steak seasoned to perfection in potato boats, finished with creamy parmesan and garlic sauce

BUFFALO CHICKEN WINGS (D) (S) — 9.50
Grilled chicken wings tossed in hot buffalo sauce, served with sour cream dip

GLAZED CALAMARI (G) (S) (M) (SO) (SE) — 9.95
Crispy fried calamari glazed with spicy sauce, dressed with spring onion and pomegranate seeds

STEAK& CHEESE SHARER (D) (G) — 18.95
Flat iron steak (cooked pink), a wheel of melted camembert cheese, caramelised onion chutney and served with slices of crusty french stick to dip

SCALLOPS (DISCO DE ARADO) (D) (M) (S) (SF) — 15
Cooked scallops with onion, garlic, diced bell pepper, and olive oil. Deglazed with butter, lemon, and finished with parsley

POLLO BROCHETTES BITES (D) (MU) — 11
Grilled chicken bites topped with garlic parmesan butter sauce.

(V) Vegetarian (D) Dairy (S) Sulphites (G) Gluten
(N) Nuts (E) Egg (SO) Soy (MU) Mustard (C) Celery (B) Barley (H) Honey
(F) Fish (SE) Sesame (M) Mollusc (SF) Shellfish (CR) Crustacean

FOOD ALLERGIES & INTOLERANCES
Please speak to our staff about the ingredients in your meal when placing an order, thank you.

SIDES

TRIPLE COOKED CHIPS	4
SWEET POTATO FRIES	4.5
MAC & CHEESE (G) (D)	8
HOUSE SALAD (S) (MU)	4
CREAMY PARMESAN & GARLIC BABY POTATOES (D)	5
CREAMY MASH POTATO (D)	4
MUSHROOM MEDLEY (D) — A warm wild mushroom medley panfried in confit garlic	5
FRIED EGG (E) (D)	1.5
WAGYU SAUSAGES (S) — Roasted Parrilla-style	8
ASPARAGUS (D) (S) — Sautéed in balsamic butter	5
ALEPPO BROCCOLI (D) (S) (SE) — Cooked in Aleppo dressing	6.5
LOBSTER TAIL (D) (CR) (SF) — Grilled with chilli lime butter, garlic and lemon zest	19
GRILLED TIGER PRAWNS (CR) (SF) — Marinated in garlic and herbs	10
SURF & TURF (D) (CR) (SF) — A combination of lobster and prawns served with Garlic butter	27

MAINS

SEA BASS WITH CHARRED CORN SALAD (D) (F) (MU) — 28
Grilled Sea-bass and corn on the cob served with fresh cilantro salad.

LAMB CHOPS (D) (S) (MU) (SE) — 28
With roasted garlic and rosemary marinade. Served with broccoli, roasted potatoes, baby carrots and drizzled with peppercorn sauce

WAGYU MILANESE STEAK (G) (D) (E) (MU) — 29
Golden, crispy Wagyu steak layered over velvety mashed potato and topped with creamy Parmesan mushrooms.

VEGETARIAN MILANESE STEAK (D) (V) (G) (S) (E) (MU) — 22
Golden, crispy-coated aubergine topped with pomodoro sauce, melted mozzarella, and drizzled with chimichurri, served with triple cooked chips

SMOKED BEEF SHORT RIBS (D) (S) — 31
Braised beef short ribs in coffee ancho chilli sauce, served with potato purée, baby carrots and asparagus

WAGYU BURGER (G) (D) (E) (S) (MU) — 23
8oz wagyu beef patty with smoked caramelised onion, Red Leicester cheese, brioche bun and house fries

CHARGRILLED CAULIFLOWER STEAK (V) — 22.00
Thick-cut cauliflower, flame-grilled for a deep smoky char, served over silky smoked sweet potato puree and finished with vibrant chimichurrri and crispy spiced chickpeas

ARGENTINE STYLE SPATCHCOCK CHICKEN (S) (MU) (D) — 27
Marinated half chicken, served with onion slaw, triple cooked chips and chimichurri sauce

PAELLA (SERVES TWO)

Seafood Paella — 85
King prawns, fresh mussels, lobster tail, Sofrito rice, onions and peppers
(D) (SF) (F) (M) (S) (CR)

Meat Paella — 85
Chicken bites, wagyu sausages, and 300g sirloin
(D) (S)

Management reserves the right to serve. Minimum order of one main course per person will apply. Additional Vegan items may be available; please ask the server. All prices are in GBP. VAT will be added at checkout.

ASADOR'S STEAKS

All steaks are served with triple cooked chips

TOMAHAWK (BIFE ANCHO)
Minimum order 900g — 11 per 100g

WAGYU FLANK (VACIO)
300g — 23
600g — 46

ARGENTINIAN SIRLOIN (BIFE DE CHORIZO)
300g — 33
400g — 44
500g — 55

ARGENTINIAN RIBEYE (OJO DE BIFE)
300g — 38
400g — 47
500g — 58

RUMP (CUADRIL)
225g — 21
300g — 27
400g — 35

FILET (LOMO)
225g — 38
300g — 45
400g — 60

CHATEAUBRIAND (LOMO)
750g + Bottle of wine + 2 chips + 2 sauces **(Serves 2)** — 120

PARRILLA ASADOR'S PLATTER — 200
Includes 300g sirloin, 300g ribeye, 300g filet, wagyu sausages, short braised beef rib, 4 buffalo chicken wings, stuffed steak potato boats, 4 chips, 4 house salad, and a choice of 2 sauces

SAUCES

AROMATIC JUS (D) (S)	4.5	CHIMICHURRI (S)	3.5
BLUE CHEESE SAUCE (D) (S)	4	MOJO VERDE	3.5
PEPPERCORN SAUCE (D) (S)	3.5	HOUSE CHILLI SAUCE	3.5

LUNCH MENU

Mon - Fri | 12 - 4pm

Two Courses
£17.95 per person
(Please choose 1 item from each course)

STARTERS

BEEF TACOS (G) (D)
Served with sour cream, cheddar cheese, chives, tomato, onion, lemon juice, and Aleppo chilli

SPICY POTATO & CHEESE EMPANADAS (G) (D) (S) (E)
Spicy potatoes and cheese mix served with house chilli sauce

BUFFALO CHICKEN WINGS (D) (S)
Crispy coated chicken wings tossed in hot buffalo sauce, served with sour cream dip

BONE MARROW (G) (S)
Served with rustic bread and chimichurri

MAINS

CHICKEN LEG (D) (S) (MU)
House-marinated chicken leg in Argentinian spices, served with chips, spatchcock salad, and house chimichurri sauces

BEEF BURGER (G) (D) (S) (E) (MU)
Topped with cheese and onion marmalade, served with chips and salad

RUMP (200G) (MU)
Served with chips, salad, and a choice of house sauces

CAESAR SALAD (G) (D) (F) (E)
Served with Parmesan cheese, caesar dressing, and croutons (with a choice of chicken or halloumi)

SEA BASS (D) (F)
Pan-fried sea bass served with Lyonnaise potatoes, seasonal vegetables, and red pepper sauce

ALLERGEN INFO

Please scan this QR code to see our full list of allergen information



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