

Vegan Mains

- VEG. CHILLI BURRITOS** A large flour tortilla stuffed with veg chilli baked in a tasty salsa. Served with refried beans and Mexican rice **16.95**
- AUTHENTIC VEG CHILLI** **17.95**
Served atop Mexican rice in its own edible tortilla bowl - a real taste of Mexico!
- 'LA PARRILLA' FRESH VEGGIE FAJITAS** **16.95**
Our fajitas are served hot from the grill in a sizzling skillet - on a bed of sauteed onions and peppers with rice, lettuce, flour tortilla wraps, salsa and guacamole
- ENCHILADAS** **17.95**
A corn tortilla filled with veg chilli. Coated in a spicy chilli salsa and baked in the oven the traditional way. Served with rice and refried beans
- CHIMICHANGAS** are a Mexican favourite - a large flour tortilla filled with veg, deep fried until crispy. Finished with Mexican rice and refried beans and salad garnish **17.95**

Gluten Free Mains

- CHICKEN AND CHORIZO SKEWERS** Marinated in herbs and spices served with crunchy salad, Mexican rice & cool minted yoghurt **19.95**
- 'LA PARRILLA' FRESH VEGGIE & HALLOUMI FAJITAS** **16.95**
Our fajitas are served hot from the grill in a sizzling skillet - on a bed of sauteed onions and peppers with rice, lettuce, tortilla wraps, salsa, guacamole and sour cream.
Your choice of **14oz ARGENTINIAN PRIME SIRLOIN OR 10oz SCOTTISH RIBEYE STEAK** - cooked on our authentic charcoal grill. Served with chips and salad
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|--------------------------------|--------------------------------|
| 14oz Sirloin 28.95 | 10oz Ribeye 27.95 |
| 12oz Fillet Steak 32.95 | 16oz T-Bone Steak 30.95 |
- PIRI PIRI CHICKEN** Succulent breast of chicken chargrilled on our charcoal grill. Served with corn on the cob, chips, salad and coleslaw on the side **19.95**
- FILLET OF SEA BASS** pan fried on a bed of sauteed potatoes sauteed potatoes accompanied by mixed salad **20.95**
- Tender **LAMB SKEWERS**, charcoal grilled and served with crunchy salad, Mexican rice and mint yoghurt dip **21.95**
- Fillet steak **'SURF AND TURF'** with tiger king prawns served with chips **35.95**
- CHARCOAL GRILLED LAMB CUTLETS** **20.95**
served with potato wedges and salad and accompanied by red wine jus

IF YOU HAVE A FOOD ALLERGY OR WOULD LIKE TO KNOW MORE ABOUT THE FOOD IN OUR DISHES, PLEASE ASK A MEMBER OF OUR TEAM AND WE WILL BE HAPPY TO ADVISE YOU WHICH DISHES CONTAIN NUTS, DAIRY, etc.

Some of our dishes may contain traces of nuts

OPENING HOURS

Monday to Friday 4.00pm - 10.00pm
Saturday 12 noon - 10.00pm
Sunday 12 noon - 9.00pm

36 South Road, Waterloo, Liverpool L22 5PQ

Tel: 0151 949 0310

www.laparrillarestaurant.co.uk

EARLY BIRD MENU 19.95

2 COURSES - CHOICE OF STARTER AND MAIN COURSE

Monday - Tuesday - Wednesday ALL NIGHT

Thursday and Friday 4pm - 6pm Sunday 1pm - 6pm

Excluding Bank Holiday weekends, Mother's Day, Father's Day and December

Starters

HOMEMADE SOUP OF THE DAY Served with crusty bread

'LA PARRILLA' NACHOS

A mountain of crunchy tortilla chips stacked on refried beans and smothered with a generous helping of your choice of beef chilli, spicy chicken or veg chilli. Topped with melted cheese, jalapenos, salsa, guacamole and sour cream

Try our **GARLIC BREAD** 2 slices of toasted bread smothered in tasty garlic butter and finished under the grill

Our **POTATO SKINS** are packed full of your choice of chilli beef, cheese or cheese and bacon- topped with melted Monterrey Jack cheese and sour cream - Delicious!

Careful, our **STUFFED CHILLIES** are hot! Filled with cream cheese coated in crunchy breadcrumbs and served with salsa

CHILLI HUMMUS Chick peas, garlic, tahini with sweet chilli.

PORTOBELLO MUSHROOM Stuffed with bacon and cream cheese topped with parmesan cheese - chef's favourite!

GRILLED HALLOUMI FINGER

with spicy red pepper chutney and dressed mixed leaves

CHICKEN WINGS Chicken wings marinated in peri peri sauce, served with salad. Promise you will love it!

Mains

Slow roasted **SHOULDER OF LAMB** marinated in our secret recipe and spices, served with a red wine jus, accompanied with mashed potato (£8.00 supplement)

AUTHENTIC CHILLI

Served atop Mexican rice in its own edible tortilla bowl topped with melted cheese and soured cream - a real taste of Mexico! Also available with veg chilli

'LA PARRILLA' FAJITAS All of our fajitas are served hot from the grill in a sizzling skillet on a bed of sauteed onions and peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream. Choose from **Marinated Chicken Breast or Fresh Veggies**

FRESH SWORDFISH flamed on our charcoal grill simply served with Mexican rice and a mushroom tarragon sauce

14oz PRIME ARGENTINIAN SIRLOIN STEAK (£10.00 supplement)

16oz T BONE STEAK (£12.00 supplement) Marinated in Mexican spices and cooked on our authentic charcoal chargrill. Served with rustic wedges and salad accompanied by peppercorn sauce

ENCHILADAS wrapped in a corn tortilla. Choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice, sour cream and refried beans

CHILLI TACO A variation of our authentic chilli served in crunchy taco shells on a crisp salad topped with fresh tomato, onions, grated cheese and sour cream

CHARCOAL GRILLED LAMB CUTLETS (£5.00 supplement) served with potato wedges and salad and accompanied by red wine jus



MAIN MENU



All our dishes are mild - if you prefer it spicy let us know!

Starters

SOPA DEL DIA 6.95
Soup of the day served with crusty bread

'LA PARRILLA' NACHOS 9.95
A mountain of crunchy tortilla chips stacked on refried beans and smothered with a generous helping of your choice of beef chilli, spicy chicken or veg chilli. Topped with melted cheese, jalapenos, salsa, guacamole and sour cream

TAQUITOS 7.95
Choose from tender strips of chicken or vegetables. Covered in fresh spices, herbs and cheese, and wrapped in a flour tortilla. Deep fried and served with salsa, accompanied with BBQ sauce for dipping

'LA PARRILLA' DIPPERS 8.95
Spicy stripped chicken covered in crunchy breadcrumbs, deep fried and served with spicy salsa and BBQ dip

Our **POTATO SKINS** are packed full of your choice of chilli beef, cheese or cheese and bacon- topped with melted Monterrey Jack cheese and sour cream - Delicious! 8.95

CHILLI HUMMUS Chick peas, garlic, tahini with sweet chilli. 6.50

Careful, our **STUFFED CHILLIES** are hot! Filled with cream cheese coated in crunchy breadcrumbs and served with salsa 7.95

SKEWERED KING PRAWNS marinated in fresh chilli, lime and garlic served on crunchy salad 8.95

Try our **GARLIC BREAD** 6.95 plain 7.95 with cheese
2 slices of toasted bread smothered in tasty garlic butter and finished under the grill

ALBONDIGAS Mexican style meatballs smothered in a rich tomato sauce and parmesan shavings served with bread 8.95

QUESADILLAS 10.95
A folded and lightly grilled flour tortilla filled with spicy chicken, chilli beef or cheese and onion served on shredded leaves with guacamole and salsa

PORTOBELLO MUSHROOM 8.95
Stuffed with bacon and cream cheese topped with parmesan cheese - chef's favourite!

Homemade **PRAWN AND SALMON FISHCAKE** 8.95
accompanied with crisp salad leaves and sweet chilli dip

CALAMARES AL MOJO 8.95
Squid rings with cajun coating served with chilli aioli dip and mixed leaves

MINI SWEET CHILLI AND CHICKEN SKEWERS 7.95
accompanied with dressed mix leaves

GRILLED HALLOUMI FINGER 8.95
with spicy red pepper chutney and dressed mixed leaves

TORTILLA TASTER Tortilla chips with sour cream, salsa and guacamole 6.95

CHICKEN WINGS 7.95
Chicken wings marinated in peri peri sauce, served with salad. Promise you will love it!

Mains

BURRITOS
A large flour tortilla stuffed with your choice of steak, prawns, BBQ chicken or veg chilli baked in a tasty salsa and topped with melted cheese and sour cream. Served with refried beans and Mexican rice

Steak 17.95
Prawns 17.95
BBQ Chicken 17.95
Veg Chilli 16.95

AUTHENTIC CHILLI 17.95
Served atop Mexican rice in its own edible tortilla bowl topped with cheese and soured cream - a real taste of Mexico! Also available with veg chilli

CHICKEN AND CHORIZO SKEWERS 19.95
Marinated in herbs and spices served with crunchy salad, Mexican rice and cool minted yoghurt

'LA PARRILLA' FAJITAS
All of our fajitas are served hot from the grill in a sizzling skillet - on a bed of sauteed onions and peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream. Choose from

Marinated Chicken Breast 17.95
Prime Steak 18.95
Fresh Veggies and Halloumi 16.95
King Prawn 18.95
Steak and Chicken 18.95
Chicken and Chorizo 18.95

ENCHILADAS wrapped in a corn tortilla. 17.95
Choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice, sour cream and refried beans

Your choice of **14oz ARGENTINIAN PRIME SIRLOIN OR 10oz SCOTTISH RIBEYE STEAK** cooked on our authentic charcoal chargrill. Served with rustic wedges, salad and choice of peppercorn or Diane sauce

14oz Sirloin 28.95 **10oz Ribeye** 27.95
12oz Fillet Steak 32.95 **16oz T-Bone Steak** 30.95

FRESH SWORDFISH flamed on our charcoal grill simply served with Mexican Rice and a mushroom tarragon sauce 19.95

PIRI PIRI CHICKEN Succulent breast of chicken marinated in Piri Piri spices - chargrilled on our charcoal grill. Served with corn on the cob, spiced wedges, salad and coleslaw on the side 20.95

CHILLI TACO 16.95
A variation of our authentic chilli served in crunchy taco shells on a crisp salad topped with fresh tomato, onions, grated cheese and sour cream

CHIMICHANGAS are a Mexican favourite - 17.95
A large flour tortilla filled with your choice of beef, chicken or veg, deep fried until golden and crispy served with a vermouth sauce. Finished with Mexican rice and refried beans and salad garnish

POLLO RIO GRANDE 19.95
Breast of chicken marinated and pan fried with tocino bacon, mushrooms, shallots and white wine cream sauce accompanied with a chorizo mash

Slow roasted **SHOULDER OF LAMB** marinated in our secret recipe and spices 26.95

CHICKEN AND BACON SALAD 14.95
Dressed mixed leaves with chargrilled strips of chicken and crispy bacon, drizzled with salad dressing and a balsamic reduction

CHARCOAL GRILLED LAMB CUTLETS 20.95
served with potato wedges and salad and accompanied by red wine jus

FILLET OF SEA BASS pan fried on a bed of sautéed potatoes, drizzled in a white wine saffron sauce accompanied by mixed salad 20.95

Marinated tender **LAMB SKEWERS**, 21.95
charcoal grilled and served with crunchy salad, Mexican rice and mint yoghurt dip

Fillet steak **'SURF AND TURF'** with tiger king prawns in a light garlic cream sauce on a bed of escalion mash potatoes 35.95

Side Orders

SPICY WEDGES 4.95	HOMEMADE CHIPS 4.95
MEXICAN RICE 3.95	GRATED CHEESE 2.00
MIXED SALAD 3.95	MASHED POTATO 4.95
CORN ON THE COB 3.95	MARINATED OLIVES 4.50
GUACAMOLE 2.95	COLESLAW 2.95
SALSA 2.00	PEPPERCORN /
TORTILLA WRAPS 2.00	DIANE SAUCE 3.00
REFRIED BEANS 2.95	WHITE WINE SAUCE 3.00
	RED WINE JUS 3.00

All our dishes are mild - if you prefer it spicy let us know!

Vegan Starters

'LA PARRILLA' NACHOS 9.95
A mountain of crunchy tortilla chips stacked on refried beans and smothered with a generous helping of veg chilli. Topped with jalapenos, salsa and guacamole

Our **POTATO SKINS** are packed full of veg chilli. Delicious! 8.95

CHILLI HUMMUS 6.50
Chick peas, garlic, tahini with sweet chilli.

Gluten Free Starters

'LA PARRILLA' NACHOS 9.95
A mountain of crunchy tortilla chips stacked on refried beans and smothered with a generous helping of your choice of beef chilli, spicy chicken or veg chilli. Topped with melted cheese, jalapenos, salsa, guacamole and sour cream

Our **POTATO SKINS** are packed full of your choice of chilli beef, cheese or cheese and bacon- topped with melted Monterrey Jack cheese and sour cream - Delicious! 8.95

SKEWERED KING PRAWNS 8.95
marinated in fresh chilli, lime and garlic served on crunchy salad

PORTOBELLO MUSHROOM 8.95
Stuffed with bacon and cream cheese topped with parmesan cheese -chef's favourite!

MINI SWEET CHILLI AND CHICKEN SKEWERS 7.95
accompanied with dressed mix leaves

GRILLED HALLOUMI FINGER 8.95
with spicy red pepper chutney and dressed mixed leaves

