

Celebration of flame and craft...

Embraced by Dubai diners
for more than twenty years,
La Parrilla was famous for its
Latino-inspired flavours and the genuine
warmth of its welcome.

But this is more than a return – it is a
reimagining of what La Parrilla can be. It is
simpler and truer to its roots. It is fire on
the grill, tango in the air. It is the kind
of warmth that feels like home.



The rhythm of Asado.




ENTRADAS

Provoleta ^(D) Grilled Provolone Cheese, Fire-Roasted Red Pepper, Oregano, Chimichurri, Charred Sourdough	95
Burrata & Ash-Cooked Criolla Heirloom Salad ^(D, N, GF, HB) Heirloom Tomatoes, Grilled Vegetables, Burrata di Bufala, Oregano Dressing	85
Gambas al Ajillo ^(SF, HB) Argentinian Red Prawns, Garlic & Paprika Chimichurri	75
House Made Chorizo ^(D) Green & Red Chimichurri	60

THE EMPANADA EXPERIENCE^(2 PCS)

Ají de Gallina ^(D, E, N, HB) Shredded Chicken, Yellow Chilli Cream, Pecan Crumble	65
Buenos Aires Classic ^(D, E, HB) Braised Beef, Green Olives, Egg, Subtle Spice	70
Truffle & Provolone ^(D, HB) Creamy Provolone, Black Truffle, Caramelised Onion	75

(A) Alcohol (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (R) Raw food/crude (LF) Lactose Free (LS) Locally Sourced (CS) Certified Sustainable (HB) Included with Half Board  Signature Dish

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% fees, 10% service charges, and value added tax.

CRUDOS

Carpaccio Nikkei

(R, SE)

Bluefin Tuna, Nikkei Sauce, Edamame, Purple Potato Chips, Black Sesame

90

Sea Bass Ceviche

(R, SE, HB)

Mediterranean Sea Bass, Habanero Chilli, Coriander Tiger Milk, Sweet Potato Glaze, Fried Corn, White Corn

75

Salmon Amazónico

(R, SE, HB)

Sashimi-Grade Salmon, Green Aguachile, Pico de Gallo, Charred Avocado, Fried Quinoa

110

PREPARED AT THE TABLE

Black Angus Tartar

(R, E, S, M, D)

Aji Charapita Oil, Pickled Papaya, Green Plantain Crisp, Cured Egg Yolk, Avocado Shavings

90

COCINA

Arroz Meloso de Gambas

(E, SF, HB)

Bomba Rice, Argentinian Red Prawns, Ají Amarillo, Lemon Aioli

190

Sea Bass del Fin del Mundo

(F, D)

Chilean Sea Bass, Wild Mushrooms, Roasted Garlic Juice, Lemon Zest

225

King Patagonian Crab Tallarines

(SF, HB)

Handmade Pasta, Poached Patagonian Crab, Zucchini, Lemon, Tomato Confit


180

Pulpo a la Plancha

(SF, D, HB)

Galician Octopus, Andean Potatoes, Smoked Oil

160

(A) Alcohol (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (R) Raw food/crude (LF) Lactose Free (LS) Locally Sourced (CS) Certified Sustainable (HB) Included with Half Board  Signature Dish

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% fees, 10% service charges, and value added tax.






PARRILLA

FROM THE GRILL – SIGNATURE CUTS

Choose your side & sauce at the table to complete the experience

Ceja de Bife 300g 	220
Rib Cap Steak, Rich Marbling, Flame-Kissed	
Lomo 250g ^(HB)	265
Grass-Fed Tenderloin, Leanest & Tender	
Bife Ancho 350g	225
Ribeye Steak, Full Flavour, Juicy Centre	
Entraña Clásica 300g ^(HB)	170
Skirt Steak, Bold Flavour, High-Heat Char	
Bife de Chorizo 300g ^(HB)	210
Striploin, Bold Flavour, High-Heat Char	
Vacío Tradicional 250g 	285
Japanese MB5 Wagyu Flap Steak	
Pollo Criollo ^(HB)	140
Boneless Chicken, Lemon, Smoked Chilli & Rosemary Marinade	
Lamb Rack Patagónico ^(HB)	210
Patagonian Lamb, Mint Chimichurri	
Hacha de Costilla 1.2kg (For Two)	850
Tomahawk, Australian Gold Label	

(A) Alcohol (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (R) Raw food/crude (LF) Lactose Free (LS) Locally Sourced (CS) Certified Sustainable (HB) Included with Half Board  Signature Dish


Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% fees, 10% service charges, and value added tax.

SIDES

Andean Papa Frita (E, HB) Fried Potatoes, Ají Amarillo Aioli	50
Mixed Green Salad (VG, GF, HB) Mixed Leaves, Datterino Tomato, Red Onion	45
Smoked Potato Purée (D, HB)	45
Chargrilled Seasonal Greens (D, N, HB) Ask your server for seasonal selection	45
Grilled Sweet Potato (D, HB) Lavender Honey, Parsley, Fresh Chilli	45

SAUCES

Chimichurri (HB)	15
Truffle Beef Juice (HB)	15
Béarnaise (D, G, HB)	15
Criolla Sauce (HB)	15
Yellow Chilli Aioli (D, E, HB)	15

(A) Alcohol (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (R) Raw food/crude (LF) Lactose Free (LS) Locally Sourced (CS) Certified Sustainable (HB) Included with Half Board  Signature Dish


Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% fees, 10% service charges, and value added tax.





POSTRES

Flan Mixto ^(D, G) Homemade Egg Flan, Golden Caramel, Artisan Dulce de Leche, Fresh Whipped Cream	65
Classic Chocotorta ^(D, HB) Cocoa Biscuits, Cream Cheese, Dulce de Leche Filling	65
Dulce de Leche Crêpe ^(D, E) (Finished at the Table) Golden Pan-Fried Crêpe, Dulce de Leche	65
Milk Chocolate Fondant ^(D, E, G, HB) Milk Chocolate Jivara & Dark Chocolate Ganache, Cream Brulee Ice Cream	65
Dulce de Leche Ice Cream ^(D, E, HB) Artisan Ice Cream, Dulce de Leche Swirl	25
Vigilante ^(D, N, HB) Argentine Cheese Selection, Quince or Sweet Potato Paste	45

(A) Alcohol (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (R) Raw food/crude (LF) Lactose Free (LS) Locally Sourced (CS) Certified Sustainable (HB) Included with Half Board  Signature Dish

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% fees, 10% service charges, and value added tax.

