Embrace for me La P Lafino-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 nome.

The rhythm 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.



ENTRADAS

| Provoleta (D) | 95 |
|---|----|
| Grilled Provolone Cheese, Fire-Roasted Red Pepper, Oregano, Chimichurri, Charred Sourdough | |
| | |
| 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) | 75 |
| Argentinian Red Prawns, Garlic & Paprika Chimichurri | |
| House Made Chorizo (D) | 60 |
| Green & Red Chimichurri | |
| | |
| THE ENIDANADA | |
| THE EMPANADA EXPERIENCE (1986) | |
| F X PF RIF NU.F (2 pgg) | |

EAPERIEINGE (2 PCS)

| 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

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10% service charges, and value added tax.

CRUDOS

| Carpaccio Nikkei (R, SE) | 90 |
|--|-----------|
| Bluefin Tuna, Nikkei Sauce, Edamame, Purple Potato Chips, Black Sesame | |
| G • r (D SE LID) | |
| Sea Bass Ceviche (R, SE, HB) | 75 |
| Mediterranean Sea Bass, Habanero Chilli, Coriander Tiger Milk, | |
| Sweet Potato Glaze, Fried Corn, White Corn | |
| | |
| Salmon Amazónico (R, SE, HB) | 95 |
| Sashimi-Grade Salmon, Green Aguachile, Pico de Gallo, Charred Avocado, | |
| Fried Quinoa | |
| | |
| PREPARED AT THE TABLE | |
| Black Angus Tartar (R, E, S, M, D) | 90 |
| Aji Charapita Oil, Pickled Papaya, Green Plantain Crisp, Cured Egg Yolk, | |
| Avocado Shavings | |
| | |
| | |

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 |

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PARRILLA

FROM THE GRILL - SIGNATURE CUTS

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

| Ceja de Bife 300g —— Rib Cap Steak, Rich Marbling, Flame–Kissed | 220 |
|---|-----|
| Lomo 250g ^(HB) Grass–Fed Tenderloin, Leanest & Tender | 225 |
| Bife Ancho 350g Ribeye Steak, Full Flavour, Juicy Centre | 210 |
| Entraña Clásica 300g ^(HB) Skirt Steak, Bold Flavour, High–Heat Char | 170 |
| Bife de Chorizo 300g ^(HB) Striploin, Bold Flavour, High-Heat Char | 285 |
| Vacío Tradicional 250g —— Japanese MB5 Wagyu Flap Steak | 285 |
| Pollo Criollo (HB) Boneless Chicken, Lemon, Smoked Chilli & Rosemary Marinade | 140 |
| Lamb Rack Patagónico ^(HB) Patagonian Lamb, Mint Chimichurri | 190 |
| Hacha de Costilla 1.2kg (For Two) Tomahawk, Australian Gold Label | 850 |

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SIDES

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

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 |

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POSTRES

| Flan Mixto (D, G) | 55 |
|--|----|
| Homemade Egg Flan, Golden Caramel, Artisan Dulce de Leche, | |
| Fresh Whipped Cream | |
| Classic Chocotorta (D. HB) | 55 |
| Cocoa Biscuits, Cream Cheese, Dulce de Leche Filling | |
| Dulce de Leche Crêpe (D, E) (Finished at the Table) | 55 |
| Golden Pan-Fried Crêpe, Duíce de Leche | |
| Milk Chocolate Fondant (D, E, G, HB) | 5! |
| Milk Chocolate Jivara & Dark Chocolate Ganache, | |
| Cream Brulee Ice Cream | |
| Dulce de Leche Ice Cream (D, E, HB) | 45 |
| Artisan Ice Cream, Dulce de Leche Swirl | |
| Vigilante (D, N, HB) | 45 |
| Argentine Cheese Selection, Quince or Sweet Potato Paste | |

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