



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

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

## THE EMPANADA EXPERIENCE (2 PCS)

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

(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) 90

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

**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) 110

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) 190

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

**Sea Bass del Fin del Mundo** (F, D) 225

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

**King Patagonian Crab Tallarines** (SF, HB) 180

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

**Pulpo a la Plancha** (SF, D, HB) 160

Galician Octopus, Andean Potatoes, Smoked Oil



(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

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

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

## SAUCES

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

(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

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

(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.

