

# PARRILLA



We proudly serve All Natural Beef.\*  
Served with Chimichurri and Salsa Criolla, with your choice of  
Peruvian Purple Mashed Potatoes, Poblano Polenta or Stewed Lentils.

## LOMILLO\*

Hanger Steak

## PESCADO DEL MERCADO\*

Grilled Market Fish

## ENSALADA PARRILLA\*

Mixed Green salad served with choice of (2) Skewers: Steak, Pollo, Prawns, Scallops

## PARRILLA MIXTA\*

Mixed Grill of Skewered Skirt Steak, Jumbo Prawns, Chorizo Sausage

## ESPALDA ASADO\*

Marinated Flat Iron Steak

## LOMO\*

Tenderloin Steak with Rosemary Fig Demi

## COSTILLA DE LA CARNE\*

Grilled Frenched Rib Steak

## CAMARONES CON CHORIZO Y JAMON\*

Serrano Wrapped Jumbo Prawns, Chorizo Stuffing, Salsa Sofrito

## PORTERHOUSE CON MARISCOS\*

Grilled 20 oz. Porterhouse Steak, Choice of Prawn Skewer or Scallop Skewer

# COCINA



## PITU PUERCO\*

Pork Chop stuffed with Chorizo, Cranberries, Golden Raisins, Almonds, Apples and Fennel, Cachaca Cider Jus  
Served with Mashed Potatoes

## BUCATINI Y CAMARONES

Bucatini Pasta with Rock Shrimp, Garlic, Shallots, Cherry Tomatoes, Served with Roasted Tomato Caper Sauce

## GNOCCHI

Butternut Squash Dumplings, Calabasita, Macadamia Nuts, Wild Mushrooms in Brown Butter Sauce

## POLLO ENVUELTO CON SERRANO

Serrano Wrapped Free Range Chicken Breast, Served with Poblano Polenta

## GARRON DE CORDERO

Braised Lamb Shank, Cipollini Mole, Served with Bacon Leek Butterbeans

## SKILLET VEGETARIANAS

Grilled Purple Potatoes, Eggplant, Zucchini, Breaded Provolone, Molido, Topped with a Macadamia Nut Crust  
Baked in a Skillet \$18 Add Chorizo

## MERO DE LA COSTA\*

Sea Bass baked with Seasonal Vegetables, Fried Root Crisps, Paquillo Beurre Blanc

## SIDES

Roasted Fresh Corn | Bacon Leek Butterbeans | Grilled Asparagus | Creamy Swiss Chard | Grilled Eggplant | Butternut Squash Puree

\*Washington State law requires us to warn our guests that the consumption of undercooked or raw foods could cause illness, especially in pregnant women and the elderly.