



## Parrillada @ the CROWN INN – Evening Menu

### Entradas – Starters

|                                                                |     |
|----------------------------------------------------------------|-----|
| Pan con Tomate, Boquerones                                     | 6   |
| Jerusalem Artichoke, Leaves, Truffle Dressing, Almond (ve) (n) | 8.5 |
| Grilled Halloumi, Lemon, Oregano, Sumac (v)                    | 7   |
| Burrata, Tomatoes, Olives, Balsamic Reduction (v)              | 8   |
| Patatas al Cabrales (v)                                        | 6   |

- More Veggie/Vegan – Why not try a mix of starters and sides plated as a Main? -

### Plato Principal – Mains

*all served with Seasonal Leaves and Fries*

Chivito – Uruguay’s National dish –

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Rump Steak, Fried Egg, Tomato, Lettuce, Chimichurri, Paprika Mayo, on Ciabatta | 16 |
| Hamburguesa Clásica – on Brioche Bun                                           |    |
| 7oz Beefburger <i>or</i> Vegan Patty, Tomato, Lettuce, Cheese, Paprika Mayo    | 15 |

*Add Bacon to your Hamburger or Chivito* 1.5

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| Churrasco Vegano – Soy, Beetroot, Mushroom Patty with Chimichurri, Hispi Cabbage (ve) | 16   |
| Pechuga de Pollo – Chicken Breast, Romesco (n)                                        | 18   |
| ‘Tomahawk’ de Cerdo – 12oz Pork Tomahawk, Bacon Jam                                   | 19.5 |

Carne de Vaca – Beef *all served with Chimichurri, Seasonal Leaves and Fries*

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| Colita de Cuadril – 8oz Rump Tail, <i>super lean, little used part of the muscle</i>                   | 19.5 |
| Tira de Asado – 14oz Classic, <i>naughty cut, sandwiched between rib bone and soft layer of fat</i>    | 24   |
| Bife Ancho (Enrollado) – 8oz Rolled Ribeye, <i>best of both worlds, lean meat &amp; super soft fat</i> | 24   |

‘Tomahawk’ de Vaca – 37- 40oz Beef Tomahawk - for 2 to Share, *the ultimate thick cut* 70  
*Normally 24 hour pre order for your next visit*

### Acompañamientos - Sides

|                                              |     |
|----------------------------------------------|-----|
| Repollo Corazón - Grilled Hispi Cabbage (ve) | 4.5 |
| Setas - Oyster Mushrooms (ve)                | 4.5 |
| Morcilla Española – Black Pudding            | 4.5 |
| Leaves (ve)                                  | 4   |
| Fries (ve)                                   | 3   |

(v) vegetarian

(ve) vegan

(n) contains nuts

Entire menu is Gluten free apart from bread, cheese cake, and crackers