



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, Balsamic Reduction (v)	8
Patatas al Cabrales (v)	6

En La Parrilla – On the Grill – Mains

all served with Seasonal Leaves and Fries

Churrasco Vegano – Soy, Beetroot, Mushroom Steak with Chimichurri (ve)	15
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 & super soft fat</i>	24
‘Tomahawk’ de Vaca – 37oz Beef Tomahawk - for 2 to Share, <i>the ultimate thick cut</i> <i>24 hour pre order for your next visit</i>	70

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

Postres - Desserts

Chocolate Mousse, Marscapone	6
Cheesecake, Dulce de Leche	6
Martín Fierro – Membrillo and Aged Manchego, Pickled Walnut, Biscuits	8
Selection of Ice Creams / Sorbets	4

(v) vegetarian

(ve) vegan

(n) contains nuts

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