

## Early Bird Menu £12.95

2 courses • Choice of starter and main course

Monday to Wednesday ALL NIGHT

Thursday & Friday 5pm-7pm • Sunday 2pm-7pm

Not available on Bank Holiday weekends

### Starters

#### Homemade Soup of The Day

Served with crusty bread

#### “La Parrilla” Nachos

A mountain of crunchy tortilla chips stacked on refried beans and smothered with a generous helping of your choice of beef chilli, spicy chicken or veg chilli. Topped with melted cheese, jalapenos, salsa, guacamole & sour cream

Try our **garlic bread** – 2 slices of toasted bread smothered in tasty garlic butter and finished under the grill. Plain or Cheese.

Our **Potato Skins** are packed full of your choice of chilli beef, cheese & bacon or cheese – topped with melted Monterrey Jack and sour cream – Delicious!

Careful our **stuffed chillies** are hot! Filled with cream cheese coated in crunchy breadcrumbs and served with salsa

#### Portobello Mushroom

Stuffed with bacon & cream cheese topped with parmesan cheese – chef’s favourite!

#### Homemade Prawn & Salmon Fishcakes

served with a sweet chilli dip

**Grilled Haloumi Finger** with spicy red pepper chutney and dressed mixed leaves

### Mains

**Slow roasted shoulder of lamb** marinated in our own secret recipe and spices, served with a red wine jus. Accompanied with mashed potato. (£3.00 supplement)

#### Authentic Chilli

Served atop mexican rice in its own edible tortilla bowl topped with melted cheese and soured cream – a real taste of Mexico!

Also available with veg chilli

#### La Parrilla Fajitas

All of our fajitas are served hot from the grill in a sizzling skillet – on a bed of sautéed onions & peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream, **Choose from Marinated Chicken Breast or Fresh veggies**

**Fresh Swordfish** flamed on our charcoal grill simply served with Mexican Rice and a mushroom tarragon sauce

#### 12oz prime Argentinian sirloin steak

Marinated in Mexican spices and cooked on our authentic charcoal chargrill. Served with rustic wedges and salad accompanied by peppercorn sauce. (£4.00 supplement)

**Enchilladas** wrapped in a corn tortilla choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice, sour cream and refried beans

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36 South Road, Waterloo  
Liverpool L22 5PQ  
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Tel: 0151 949 0310  
[www.laparrillarestaurant.co.uk](http://www.laparrillarestaurant.co.uk)



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