MEXICAN BEERS

SOL, LAGER OR ÁMBAR	**$ 65**
• CHELADAS (12 fl. oz.)	**$ 90**
• RED EYE (16.90 fl. oz.)	**$120**
• YARDA (25.36 fl. oz.)	**$155**
TECATE LIGHT OR REGULAR	**$ 69**
ULTRA	**$ 75**
BOHEMIA CRISTAL OR DARK	**$ 75**
• CHELADA (12 fl. oz.)	**$100**
• RED EYE (16.90 fl. oz.)	**$135**
HEINEKEN	**$75**
HEINEKEN ZERO	**$65**
STRONGBOW HONEY	**$65**

DRINKS

COCA COLA (regular/light/zero) (12 fl. oz.)	**$ 52**
BOTTLE OF WATTER (20 fl .oz.)	**$ 52**

	M (12 fl. oz.)	G (16.9 fl. oz.)
SOFT DRINK	**$ 52**	
AGUAS FRESCAS	**$ 52**	**$ 65**
ICE TEA (600 ml.)		**$ 65**
LEMONADE (natural)	**$ 52**	**$ 69**
ORANGADE	**$ 52**	**$ 69**
FRUIT JUICE (conc.)	**$ 60**	**$ 75**

TROPICAL COCKTAILS *(FROZEN)*

	L (16.9 fl. oz.)	XL (25.36 fl. oz.)
• **TROPICAL MARGARITA** Strawberry or peach or mango	**$185**	**$205**
• **MARGARITA BEER**	**$220**	
• **XTREM MARGARITA** Blend with finest old tequilas: 1800 Añejo or Don Julio Reposado Herradura or Milagro Reposado	**$400**	
• **MARGARITA CADILLAC**	**$450**	
• **MARGARITA GOLD** Traditional margarita with grand marnier & gold tequila	**$450**	
• **WILD MARGARITA** Silver tequila, melon liqueur, kiwi & fresh peppermint	**$185**	**$205**
• **MONO SUCIO** Piña colada, banana & kahlua	**$155**	**$185**

	L (16.9 fl. oz.)	XL (25.36 fl. oz.)
• **COCOMANGO** Tropical blend with coconut milk, mango, light rum and malibu	**$175**	**$200**
• **EXOTIC PIÑA COLADA** Tropical blend with kiwi, mango, pineapple, coconut milk & rum	**$175**	**$200**
• **COLADA FRUITS** In four flavors: Mango or banana, strawberry or peach	**$175**	**$200**
• **MOJITO MIDORI** Cuban mojito & melon liqueur	**$175**	**$200**
• **DAIQUIRIS** In five flavors: Banana, mango, strawberry, peach or lemon	**$175**	**$200**

COFFEE

AMERICAN (6.5 fl oz.)	**$ 65**
EXPRESSO (2.7 fl. oz.)	**$ 75**
HOT TEA (6.5 fl. oz.)	**$ 65**
CAPUCCINO (6.5 fl. oz.)	**$ 85**

FLAMED COFFEE

With ice cream (6.5 fl. oz.)

MAYAN	**$165**
MEXICAN	**$165**
ITALIAN	**$165**
IRISH	**$190**

HOME DESSERTS

CHEESE CUSTARD (6.9 oz.)	**$125**
FASHION CAKE (7.9 oz.)	**$135**
HOME MADE CAKE (7.9 oz.)	**$125**
ICE CREAM: (10.5 oz.) *STRAWBERRY, VANILLA, CHOCOLATE, COCONUT, & MIXED*	**$125**

FLAMBÉE DESSERT

With ice cream

BANANAS FLAMBÉE (9 oz.)	**$185**
CREPES ¡VÍVA MÉXICO! (8.2 oz.)	**$185**

TEQUILAS & SPIRITS

• EXTRA OLD TEQUILA (1.5 oz.)

RESERVA DE LA FAMILIA CUERVO	$395

• OLD (1.5 oz.)

EL MILAGRO BARRICA SELECTA	$265
HERRADURA	$172
TRES GENERACIONES	$155
RESERVA 1800	$140
EL MILAGRO	$140
PATRÓN	$250

• MEDIUM OLD (1.5 oz.)

EL MILAGRO BARRICA SELECTA	$180
HERRADURA	$135
DON JULIO	$135
EL MILAGRO	$125
SAUZA HORNITOS	$125
CENTENARIO	$110
CUERVO TRADICIONAL	$100
CAZADORES	$110
SAUZA HACIENDA	$100
EL JIMADOR	$ 98
CUERVO ESPECIAL	100
PATRÓN	$225

• WHITE (1.5 oz.)

HERRADURA	$130
DON JULIO	$130
EL MILAGRO SILVER	$130
PATRÓN	$205

• MEZCAL (1.5 oz.)

AMARÁS	$230
MONTELOBOS	$230
400 CONEJOS	$230

MEZCALITAS

• ORIGINAL MEZCALITA (1.5 oz.) $405
COINTREAU, PATRON BLANCO AND LEMON

•VIVA MÉXICO MEZCALITA (1.5 oz.) $405
MEZCAL GRANATE, JALAPEÑO PEPPER AND LEMON

• BEER MEZCALITA (1.5 oz.) $425
COINTREAU, HEREJIA PLATA LEMON AND CERVEZA

• PEPIÑO MEZCALITA (1.5 oz.) $405
CUCUMBER , PINEAPPLE, LEMON, TAJIN AND MEZCAL GRANATE

TEQUILA TASTE EXPLORATION (3 oz.) $390

TREAT YOURSELF TO A MYSTICAL TRIP THROUGH THE FLAVORS OF THREE DIFFERENT KINDS OF TEQUILAS: DON JULIO WHITE, LA FAMILIA CUERVO RESERVE & EL MILAGRO REPOSADO. ORDER YOUR TEQUILA SAMPLE - TASTING EXPLORATION AND YOU WILL RECEIVE TEQUILA TASTERS CERTIFICATE FROM "LA PARRILLA" TEQUILEROS ASSOCIATION.

• WHISKY (1.5 oz.)

BUCHANAN'S	$200
J. WALKER E. NEGRA	$200
CHIVAS REGAL	$200
J & B	$160
J. WALKER E. ROJA	$160

• BOURBON (1.5 oz.)

CROWN ROYAL	$180
JACK DANIEL'S	$180
JIM BEAM	$180
CANADIAN CLUB	$180

• RUM (1.5 oz.)

APPLETON ESTATE	$115
MATUSALEN GRAN RESERVA	$105
CAPITAN MORGAN	$105
APPLETON SPECIAL	$100
BACARDI SOLERA	$100
BACARDI AÑEJO	$100
APPLETON WHITE	$100
BACARDI LIMÓN	$100
BACARDI BLANCO	$100

• BRANDY (1.5 oz.)

ST. REMY V.S.O.P.	$130
TORRES 10	$130
AZTECA DE ORO	$115
DON PEDRO	$100
PRESIDENTE	$100

• COGNAC (1.5 oz.)

REMY MARTIN V.S.O.P.	$230
MARTELL V.S.O.P.	$230
HENNESSY V.S.O.P.	$230
COURVOISIER V.S.O.P	$230

• GIN & VODKA (1.5 oz.)

BOTANIST	$160
GREY GOOSE	$180
ABSOLUT	$135
TANQUERAY	$135
SMIRNOFF	$110
STOLICHNAYA	$135
BEEFEATER	$135

• MARTINIS (1.5 oz.)

VODKA O GINEBRA IMPORTADA	$200
VODKA O GINEBRA MEXICANA	$140

• IMPORTED CORDIALS (1.5 oz.)

GRAND MARNIER ROUGE	$200
COINTREAU	$195
LICOR 43	$135
DRAMBUIE	$135
FRANGÉLICO	$135
AMARETTO DI SARONNO	$135
BAILEY´S	$130
CHINCHON D o S	$105
SAMBUCA	$115
CINZANO	$115
CAMPARI	$115
DUBONET	$115
CASIS	$115
PERNOD	$105

• MEXICAN CORDIALS(1.5 oz.)

KAHLÚA	$100
ANIS DOMECQ D o S	$100
ANIS XTABENTUN	$100
MIDORI	$100
MALIBÚ	$100
CONTROY	$100
CREMA DE TEQUILA AGAVERO	$100

ENGLISH

XI/2021

FOLLOW US

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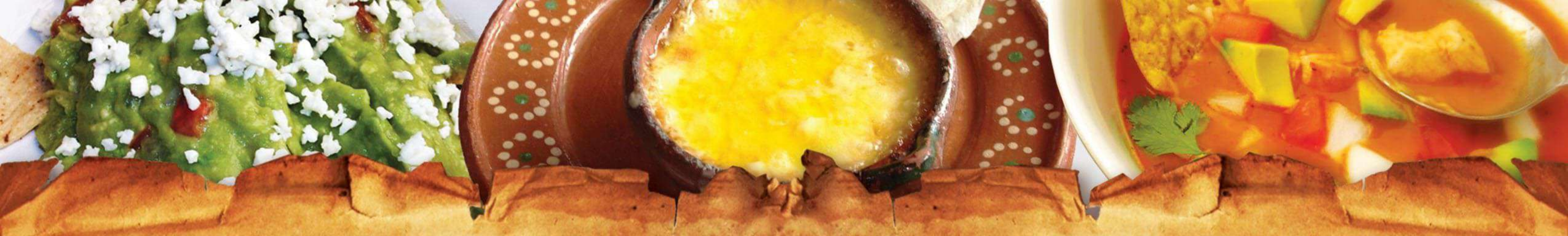
www.laparrilla.com.mx



APPETIZERS

GUACAMOLE & CHIPS (7.5 oz.) **$ 175**

MELTED CHEESE & CHORIZO (7.5 oz.) **$165**
CHIHUAHUA CHEESE AND MEXICAN CHORIZO WITH FLOUR TORTILLAS

NACHOS (9.4 oz.) **$ 245**
TORTILLA CHIPS WITH CHEESE, BEANS, TOMATO, JALAPEÑO PEPPER AND MEAT AT YOUR CHOICE: PASTOR OR CHICKEN

SUPERNACHOS (for 4 pax) (19 oz.) **$360**
TORTILLA CHIPS WITH CHEESE, BEANS, TOMATO, JALAPEÑO PEPPER AND MEAT AT YOUR CHOICE: BEEF, PASTOR, CHICKEN OR MIXED

AJILLO SHRIMPS (5.3 oz.) **$265**
SAUTÉD IN OLIVE OIL, GARLIC, GUAJILLO CHILE AND WINE

FRIED CALAMARI (6.5 oz.) **$230**
BREADED FRIED O-RINGS AND TARTAR SAUCE

CALIFORNIA LOBSTER TACOS (2 pcs.) (4.2 oz.) **$280**
SAUTED IN BUTTER AND WHITE WINE, WITH AVOCADO AND MAYONNAISE, SERVED IN FLOUR TORTILLA WITH BEANS AND SALAD

SALADS

5th AVENUE SALAD (9.8 oz.) **$145**
THE THREE LETTUCE WITH FRESH LETUCE, OLIVE OIL, PARMESAN CHEESE, LEMON JUICE, ANCHOVY AND TOAST BREAD

TRADITIONAL CAESAR (For two) (14 oz.) **$305**

WITH GRILLED CHICKEN (19.5 oz.) **$385**
TABLE SIDE PREPARATION WITH FRESH LETUCE, OLIVE OIL, EGG, PARMESAN CHEESE, LEMON JUICE, ANCHOVY AND TOAST BREAD

THE MEXICAN SOUPS

(9 oz.)

AZTECA SOUP **$120**
TOMATO AND CHICKEN BROTH WITH TORTILLA STRIPS, FRESH CHEESE, AVOCADO, CREAM AND FRIED PASILLA CHILE

MAYAN LIME SOUP **$120**
CHICKEN BREAST, LIME JUICE AND TORTILLA STRIPS IN CHICKEN BROTH

CHARRO BEANS **$130**
RANCHER SOUP WITH PINTO BEANS, CHORIZO, BACON, ONION, SWEET PEPPER AND TOMATO.

ISLANDER SEAFOOD SOUP (12 oz.) **$270**
EXQUISITE COMBINATION WITH SHRIMP, CRAB, MUSSEL, CALAMARI AND FISH FILLET, SEASONED WITH FENNEL, GARLIC AND ISLAND SPICES.

OUR FAMOUS GRILLED FAJITAS (8.8 oz.)

(Cooked with beer, onion and sweet pepper accompanied with guacamole and tortillas)

CHICKEN BREAST **$280**

MAYAN CHICKEN BREAST **$295**
MARINATED IN ORANGE JUICE AND ANNATTO

SKIRT STEAK **$425**

MIXED **$450**
THREE DIFFERENT TASTE, CHICKEN, SHRIMP AND SKIRT STEAK

VEGETARIAN **$250**
VARIETY OF VEGETABLES

EXTRA CHEESE FOR FAJITAS (4.2 oz) **$100**

THE TOP TEN

1– AJILLO SHRIMPS
2– SEAFOOD SOUP
3– MIXED FAJITAS
4– CALIFORNIA LOBSTER TACOS
5– DEVILED SHRIMPS
6– MIXED GRILLED FOR TWO
7– SHRIMP ENCHILADAS
8– COCONUT SHRIMP
9- MIXED MOLCAJETE
10- COCHINITA PIBIL

FROM THE CORRALS
(TO THE GRILL)

CHICKEN BREAST (8.8 oz.) **$275**
WITH REFRIED BEANS, MIXED SALAD AND TORTILLAS

RIB EYE STEAK (12.5 oz.) **$500**
WITH GUACAMOLE, FRIED BEANS AND NOPALITOS WITH CORN

SKIRT STEAK (8.8 oz.) **$420**
WITH GUACAMOLE, BABY ONION AND CHARRO BEANS

CHURRASCO (12.5 oz.) **$400**
SIRLOIN STEAK, BAKED POTATO AND BUTTER CORN COB

APPROX. TIME COOKED: R 5 MIN. MR. 12 MIN. WM 15 MIN. WD. 20 MIN.)

FLAMED SPECIALTIES
(TABLE SIDE PREPARATION)

DEVILED SHRIMPS (6.3 oz.) **$480**
COOKED IN SEAFOOD STOCK, WHITE WINE AND ONE TOUCH OF CHIPOTLE CHILE

FILLET MIGNON (8.8 oz.) **$550**
MUSHROOMS SAUCE AND RED WINE WITH VEGETABLES AND BAKED POTATO

5th AVENUE SHRIMP (6.3 oz.) **$495**
IN THREE CHEESES SAUCE AND WHITE WINE, VEGETABLES AND RICE

DEVILED LOBSTER (8.8 oz.) **$950**
COOKED EXACTLY AS OUR DEVILED SHRIMPS

MOLCAJETES (14 oz.)

CHICKEN BREAST **$299**

SKIRT STEAK **$400**

MIXED **$345**
CHICKEN & SKIRT STEAK

SHRIMP **$425**

SURF & SKY **$400**

SURF & TURF **$450**
SKIRT STEAK & OCTOPUS, OR SKITR STEAK & SHRIMP

RIB - EYE **$500**
ACOMMPANIED WITH RICE, CHARRO BEANS AND GUACAMOLE

FROM THE MEXICAN SEAS

FISH FILLET AT YOUR CHOICE (7 oz.) **$260**
BREADED OR BROILED, GARLIC OR BUTTER VEGETABLE AND RICE

MAYAN FISH FILLET (7 oz.) **$265**
WITH ANNATTO AND ORANGE JUICE, WRAPPED IN BANNA LEAF, WITH BEANS AND RICE

SHRIMPS FOR ANY CHOICE (6.3 oz.) **$430**
BREADED, GARLIC, BUTTER OR BROILED WITH RICE AND VEGETABLES

COCONUT SHRIMP (6.3 oz.) **$440**
FRIED AND WRAPPED WITH GRATED COCONUT WITH MANGO CHUTNEY, RICE AND VEGETABLES

GRILLED OCTOPUS (8.8 oz.) **$460**
SMOKED IN THE CHARCOAL GRILL, SEASONED WITH GARLIC OIL AND FINE HERBS, MOUNTED IN RUSTIC POTATO AND GRILLED ONION

GRILLED LOBSTER (8.8 oz.) **$900**
MARINATED TAIL WITH THE HOUSE RECIPE ACCOMPANIED WITH VEGETABLES AND RICE

MEXICAN TROMPITO
ACOMMPANIED WITH CHARRO BEANS, RICE AND GUACAMOLE.

	500 g	1 kg
SKIRT STEAK	**$935**	**$1320**
PASTOR	**$480**	**$860**
MIXED SKIRT STEAK, CHICKEN AND MEXICAN SAUSAGE	**$750**	**$1060**

CHEF'S GRILLED FOR TWO
(SERVED ON YOUR TABLE IN CHARCOAL GRILL)

MEXICAN (28.9 oz.) **$900**
BBQ RANCH WITH SKIRT STEAK, CHICKEN BREAST, PORK CHOP AND CHORIZO GRILLED CACTUS, CHARRO BEANS AND GUACAMOLE

MIXED GRILLED (29.6 oz.) **$1150**
SHRIMP, LOBSTER, SKIRT STEAK AND CHICKEN BREAST WITH RICE, VEGETABLES AND GARLIC SAUCE

CARIBBEAN (29.9 oz.) **$1335**
LOBSTER SHRIMPS, CALAMARI AND FISH FILLET WITH RICE, VEGETABLES AND GARLIC SAUCE

THE MEXICAN TYPICAL

TAMPIQUEÑA SKIRT STEAK (8.8 oz.) **$450**
GRILLED S,KIRT STEAK, WITH CHICKEN ENCHILADA, GUACAMOLE, FRIED BEANS AND RICE

GRILLED BEEF STEAK (6.3 oz.) **$250**
WITH RICE, FRIED BEANS AND MIXED SALAD

GRILLED PORK CHOPS (8 oz.) **$250**
WITH FRIED BEANS, RICE AND MIXED SALAD

SHRIMP ENCHILADAS (3 pcs. / 5.3 oz.) **$295**
IN FLOUR TORTILLAS; WITH SEA FOOD SAUCE ALMONDS AND CHIPOTLE CHILE, SERVED WITH RICE

CHICKEN ENCHILADAS (3 pcs. / 6.3 oz.) **$250**
WITH YOUR FAVOURIT SAUCE: RED, GREEN OR MOLE, SERVED WITH RICE

COCHINITA PIBIL (8.8 oz.) **$299**
SUCCULLENT MAYAN PORK DISH, BAKED SLOWLY, WRAPPED IN BANANA LEAF.
PREPARED WITH DEVERSE CONDIMENTS OF THE REGION. ACCOMPANIED WITH RED ONION & BEANS.

Traditional recipes processed with fresh product
100% Mexican

FOR KIDS (5.25 oz)

CHICKEN KEBAB **$140**
GRILLED CHICKEN BREAST AND TOMATO, WITH RICE

QUESADILLAS (3 pcs.) **$135**
FLOUR TORTILLA STUFFED WITH CHEESE

TAQUITOS (3 pcs.) **$150**
BEEF OR CHICKEN BREAST IN CORN TORTILLAS

CHICKEN FINGER (5.25 oz.) **$140**
FRIED BREADED FILLET, WITH RICE AND MAYONNAISE

FISH FINGER (5.25 oz.) **$140**
FRIED BREADED FILLET, WITH RICE AND

MELTED CHEESE **$140**
WITH FLOUR TORTILLA

GRILLED TACOS

3 PIECES IN CORN TORTILLA (5.22 oz.)
WITH BEANS, CACTUS & ONION

PASTOR (spiced pork) **$155**

VEGETARIAN **$155**
VARIETY OF VEGETABLES

SIRLOIN STEAK **$190**

BEEF STEAK **$190**

PORK CHOP **$190**

CHICKEN BREAST **$190**

SKIRT STEAK **$230**

MARIACHI (5 different) (10.5 oz.) **$250**
SKIRT STEAK, BEEF, CHICKEN
PORK CHOP AND PASTOR PORK

FISH FILLET (house recipe) **$150**

TACO'S COMBINATION

3 PIECES IN FLOUR TORTILLA (6.96 oz.)
WITH BEANS, CACTUS & ONION

ALAMBRE SPECIAL **$205**
BEEF STEAK, BACON, CHEESE
SWEET PEPPER AND ONION

CARMEN'S SPECIAL **$205**
BEEF, MUSHROOMS AND CHEESE

QUESADILLAS **$170**
CHEESE WITH BEEF OR CHORIZO, MUSHROOMS OR PORK CHOPS

GRINGAS **$200**
PASTOR MEAT WITH CHEESE, ONION AND CORIANDER

BURRITO (one piece) (10.95 oz.) **$210**
SKIRT STEAK OR CHICKEN

ARRAQUESO **$255**
SKIRT STEAK & CHEESE

Our salads and salsas are prepared daily with fresh vegetables hygienically washed

The meats and seafood are select quality

All our chicken are skinless and boneless

These prices is in pesos
The federal tax is included