

TEQUILAS AND LIQUORS

TEQUILAS (1.5 oz)

WHITE

Cazadores Blanco	\$95
Centenario Plata	\$95
Herradura Blanco	\$95
Don Julio Blanco	\$95
Xicote Blanco	\$95

MID-OLD

Hornitos Reposado	\$95
Cuervo Tradicional	\$95
Centenario Reposado	\$95
Herradura Reposado	\$95
Don Julio Reposado	\$120

OLD

Centenario Añejo	\$95
1800 Cuervo	\$125
Hornitos Barrel	\$95
Tres Generación Añejo	\$120
Don Julio 70	\$135

PREMIUM

Reserva de la familia	\$350
Don Julio 1942	\$365
Herradura Selección Suprema	\$890

TEQUILA COCKTAILS (1.5 oz)

Margarita Clásica	\$195
Margarita Cancún	\$195
Tequila Sunrise	\$195
Tequila Punch	\$195
Margarita Cadillac	\$290
Margarita Beer (Our classic margarita with beer)	\$290
Margarita de sabores	\$190

MEZCAL (1.5 oz)

Mezcal Amores	\$115
Mezcal Amores Joven	\$115
Mezcal Amores Reposado	\$115
Milagrillo del Corazón Joven	\$115
Milagrillo del Corazón	\$115
Milagrillo del Corazón	\$115

CLASSIC COCKTAILS (1.5 oz)

Mojito	\$195
Parrilla Punch	\$195
Daiquirí clásico	\$195
Piña colada	\$195

MARTINIS CON MEZCAL (1.5 oz)

Tamarind (Prepared with Mezcal Amores in a glass frosted with chile piquin)	\$215
Basil (A mixture of kiwi, pineapple, lemon & basil prepared with Mezcal Amores)	\$215

MEZCAL COCKTAILS (1.5 oz)

Caribbean (Mezcal Espadín with a mixture of pineapple, ginger & orange juice)	\$250
Red fruits (Mezcal Amores with strawberry & blueberry juice)	\$250

ENGLISH

XI/2021

FOLLOW US  

Contact:
MERCADOTECNIA@LAPARRILLA.COM.MX

www.laparrilla.com.mx



MEXICAN STARTERS

Baby Onions (265g) (Grilled)	\$70
Quesadillas (2) (100g) (Flour tortilla with cheese)	\$115
Guacamole (160g)	\$105
Chicharron de queso (2) (40g) (Crispy, Gouda Cheese)	\$99
Mixed Quesadillas (2) (160g) (Cheese & mushrooms, with guacamole & charro beans)	\$145
Pastor Crust (80g) (Crispy fried cheese tortilla with marinated pork loin)	\$100
Skirt Steak Crust (80g) (Crispy fried cheese tortilla with skirt steak)	\$110
Skirt Steak "Ceviche" (150g)	\$195
Nachos (400g)	\$115
Super nachos (550g) (Bistec, Chicken or Pastor)	\$210
Nachos, Skirt Steak (550g)	\$225

STARTERS FROM THE SEA

Fish tacos (2) (100g)	\$130
Shrimp tacos (2) (70g)	\$140
Lobster tacos (2) (100g)	\$265
Shrimp crust (70g) (Crispy fried cheese tortilla with shrimp)	\$145
Surf & turf crust (70g) (Crispy fried cheese tortilla with octopus & skirt steak)	\$140
Shrimp ceviche (180g)	\$250
Shrimp cocktail (180g)	\$230
Grouper tostadas (3) (180g)	\$220
Big shrimp cocktail (280g)	\$340
Green shrimp aguachile (170g)	\$350

FROM THE GARDEN

Mixed (390g)	\$99
Caesar Salad (6Pzs)	\$200
Caesar Salad w/Chicken (150g)	\$230
Caesar Salad w/Shrimp (100g)	\$240

SOUPS (300ml)

"Charro" Beans	\$105
Azteca Soup (Tortilla strips & cheese)	\$105
Mayan Lime Soup (Chicken broth lime flavored)	\$105
Chicken Broth (With rice and vegetables)	\$105
Green Sea Food Soups Octopus, Shrimps and Fish	\$250

FROM THE CARIBBEAN SEA

Fish Fillet (250g) (Veracruzana style, breaded, grilled, buttered or garlic)	\$250
Grilled Octopus (250g) (Marinated with our secret sauce)	\$480
"A la Gallega" Octopus (250g)	\$480
Parilla Shrimps (170g) (Garlic, buttered or breaded)	\$350
Coconut Shrimps (170g)	\$360
Poc-chuc Shrimps (170g) (Grilled with red onions & tomato sauce)	\$350
Surf & Turf (350g) (Lobster & tenderloin)	\$699
Parrilla Lobster (250g)	\$745
Live Lobster (by grams)	\$2.60





MEXICAN SPECIALTIES

Enchiladas (150g) \$200
(Green, Red or Mole)

Shrimps Enchiladas (150g) \$265

Grilled Beef Steak (200g) \$210
(With rice, beans and mixed salad)

Grilled Pork Chops (250g) \$210
(With rice, beans and mixed salad)

"Poc-Chuc" Chicken (250g) \$235
(Grilled with red onions & tomato sauce)

"Poc-Chuc" Pork Loin (250g) \$235
(Grilled with red onions & tomato sauce)

Cochinita pibil (250g) \$290
(Broiled pork loin sided by red onion and handmade tortillas)

Pibil Fish Fillet (250g) \$290
(Wrapped in banana leaves, orange, "Annatto" & aromatic herbs)

Azteca Beef Steak (250g) \$325
(Grilled with cactus and onion stuffing)

Tampiqueña Beef Steak (250g) \$330
(With guacamole, enchilada, beans & pepper strips)

CHARCOAL GRILL SPECIALTIES (720g)

For Two

Mexican Grill \$685
(Skirt steak, chicken breast, mexican sausage, pork chop & charro beans)

Mixed Grill \$985
(Chicken breast, skirt steak, shrimp & lobster)

The Sea Grill \$1,100
(Octopus, Shrimp Lobster & Fish)

FLAMED SPECIALTIES (720g)

TABLE SIDE PREPARATION

Fillet Mignon (250g) \$399
(With red wine and mushrooms sauce)

Cancun Shrimp Steak (175g) \$399

Shrimps in Devil Sauce (175g) \$399

Lobster in Devil Sauce (250g) \$765

SIDE DISH \$45

- French fries
- Refried beans
- Rice
- Cheese
- Salad
- Avocado
- Baked potato





LOS TACOS (210g)

Order (4) "CON ARROZ Y FRIJOLE"

Mexican "Pastor" Tacos \$115

(Pork loin tacos marinated in red "adobo" sauce)

Mexican Light "Pastor" \$115

(Chicken tacos marinated in red "adobo sauce")

Nopalitos \$115

(Cactus leaves & onion)

Chorizo \$115

(Spanish sausage)

Beef Steak \$140

Azteca \$145

(With "nopales" and onion)

Pork Chop \$145

Chicken Breast \$140

Skirt Steak \$180

Beef Fillet \$185

MIXED TACOS

"With Rice and Beans"

Vegetarian (220g) \$120

"Nopal", peppers, onion, mushrooms & cheese

Gringas (2) (200g) \$140

(Flour tortilla w/cheese and pastor)

Alambre Special (220g) \$165

(Beef, cheese, bacon, onion & pepper)

Beef Steak or Pork Chop w/cheese (200g) \$170

Arraqueso (220g) \$210

(Skirt steak with cheese)

Taco mariachi (200g) \$300

(5 Different with guacamole & beans)

Caribbean (230g) \$260

(Shrimp & cheese with guacamole)

Surf & Turf with Guacamole (160g) \$290

(Tenderloin beef & shrimp)

FAJITAS (250g)

"With beans and rice"

Vegetarian \$200

(With mushrooms & cheese)

Chicken Breast \$250

Skirt Steak \$390

Beef Steak \$390

Shrimp \$350

(With beans & rice)

Combo Fajitas \$345

(Beef, chicken & shrimps)

Supreme \$365

(Combo fajitas w/cheese)





FROM OUR CORRALS

Grilled Chicken Breast (250g)	\$255
Monterrey Skirt Steak (250g)	\$375
Rib-Eye Steak (300g)	\$455

BURRITOS (160g)

Pastor Burrito	\$150
Chicken Burrito	\$160
Beef Steak Burrito	\$160
Skirt Steak Burrito	\$220
Shrimp Burrito (With guacamole and charro beans)	\$285

MELTED CHEESE (110g)

Swiss Cheese	\$110
Spanish Cheese (“Chorizo” spanish sausage)	\$120
French Cheese (Mushrooms)	\$120
Azteca Cheese (“Nopal”, cactus leaves)	\$120
Uruguayan Cheese (Beef steak)	\$125
Caribbean Cheese (Shrimp)	\$160

MOLCAJETES (400g)

Chicken	\$250
Mix	\$300
Skirt Steak	\$370
Shrimp	\$380
Surf & Sky	\$350
Surf & Turf (Skirt steak and octopus or skirt steak and shrimp)	\$370
Rib-Eye Steak	\$460





DRINKS

	Small 360ml	Big 480ml
Lemonade	\$40	\$50
Iced Tea	\$40	\$50
Orangeade	\$45	\$55
Fruit Juices	\$45	\$55
Fresh Water (Jamaica, rice water & tamarind)	\$45	\$55
Bottle Water (600ml)	\$45	
Soft Drinks (355ml)	\$49	
Sparkling water (300ml)	\$49	

BEERS

Sol 355ml	\$60
XX Lager 325ml	\$60
XX Ambar 325ml	\$60
Superior 325ml	\$60
Tecate light 355ml	\$60
Indio 325ml	\$65
Bohemia 355ml Clara y Obscura	\$65
Coors Light 355ml	\$65
Heineken 355ml	\$70
Ultra 350ml	\$70
Vaso Chelado 60ml	\$20
Vaso Michelado 60ml	\$20
Vaso Ojo Rojo 60ml	\$40

COFFEE FLAMBÉE

(For two) 600ml

Mayan (Xtabentun)	\$170
Spanish (Brandy)	\$170
Caribbean (Rum)	\$170
Mexican (Kahlua)	\$170
Italian (Amaretto)	\$199
Devil (Cognac)	\$215

COFFEES

American Coffee 200ml	\$45
Expresso 120ml	\$50
Capuccino 210ml	\$52

SWEET & SWEETER

Homemade Cake 200g	\$120	Ice Cream w/cake 250g	\$130
Custard 200g	\$120	Bananas Flambée (2 pax) 250g	\$190
Ice Cream 200g	\$120		

