

# LA PARRILLA VALENTINE'S DAY MENU

## To Start

Peruvian Ceviche	6.95
With shrimp & octopus corn, red onions, lime, aji, cilantro & sweet potato.	
Oaxacan Guacamole	3.95
Green guacamole with chips	
Chicken Flautas	5.95
With lettuce, guacamole & sour cream	
Fried Chilean Empanada	5.95
With beef, raisins & olives	
Aconcagua Red Quinoa Chowder	
Baby Greens Salad	
With fried plantains, red bell pepper, hearts of palm in lime vinaigrette	

## To Continue

(choice of soup or salad with entrees)

Bistec alla Mendoza	17.95
Grilled locally raised T-Bone steak with yuca frita, mozzarella, grilled veggies & chimichurri	
Roast Duck Tamales	12.95
Wrapped in banana leaf with Mole Negro, Mexican rice & crisp fried onions	
Corona Marinated Steve's Meats Pork Chop	13.95
With achiote. Served over Andean quinoa & Peruvian style pesto sauce	
Tacos al Carbon	10.95
Grilled marinated portabella mushrooms on corn tortillas with queso fresco & salsa roja. Served with white rice & beans	
Chupin Atilano's style	13.95
Baked fresh swordfish with onions, garlic, tomatoes, white wine, cognac, potatoes, cream & cheese. Served with Paraguayan chipaguasu (corn bread)	

## To End

Flourless Chocolate Cake	4.95
Tiramisu	4.95
Chocolate Covered Strawberries	3.95

**Dinner from 5-10 pm  
Now Taking Reservations  
Please call 786-841-1100**

**[www.laparrillalawrence.com](http://www.laparrillalawrence.com)**