

开胃菜 APPETIZER

芝士面包 Cheese bread	58	生食薄切牛肉 Beef carpaccio	68
咸鳕鱼慕斯和凤尾鱼黄油 Cod fish brandade and anchovie butter		配水瓜柳和帕玛森芝士 Thinly sliced raw beef served with caper and parmesan cheese	
烤波萝伏洛干酪 Provoleta	98	巴西奶油蟹饼 Casquinha de siri	68
配香脆面包片 Grilled provolone cheese served with country bread		用蟹肉和椰奶制成 Creamy brazilian baked crab in shell, made with coconut milk	
阿根廷饺子 Cheese empanadas	58	番茄水牛芝士 Caprese	58
炸奶酪饺子配马苏里拉、烟熏芝士、烤波萝伏洛干酪、烤番茄、牛至和罗勒配莎莎克里奥拉 Deep-fried turnovers with mozzarella, scarmoza, provolone, grilled tomato, oregano and basil served with salsa criolla		配番茄、特级初榨橄榄油和罗勒酱 Buffalo mozzarella with tomatoes, extra virgin olive oil and basil pesto	

松露牛肉阿根廷饺 Truffle and beef empanadas	78	香肠和内脏 ACHURAS sausage & offal	
阿根廷饺配手切牛肉、松露酱和橄榄配莎莎克里奥拉 Baked turnovers with hand-cut beef, truffle sauce and olives served with salsa criolla		盘肠 Chorizo (200g) Pork sausage (原味 regular / 辣味 spicy)	88
		西班牙米血肠 Morcilla (100g) Spanish blood sausage	48

		牛小肠 Chinchulín Beef chitterlings	88
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主菜  
COCINA

炸牛排 Milanesa de carne	158
炸牛薄裙牛排、马苏里拉、烤番茄、配酢浆草和奶油生菜沙拉及自制番茄酱 Breaded thin skirt steak topped with baked mozzarella served with grilled tomato, sorrel & butter lettuce salad and homemade tomato sauce	
三文鱼宽面 Salmon fettuccine	128
配芦笋和奶油 with asparagus and cream sauce	
比目鱼蘑菇烩饭 Halibut & mushroom risotto	128
Roasted wild mushroom, crispy sage and basil pesto	

披萨  
PIZZA

那不勒斯披萨 Pizza a la Napolitana	118
番茄片、马苏里拉和番茄酱 Sliced tomato, mozzarella and tomato sauce	
富加扎披萨 Pizza fugazza	128
马苏里拉、熟火腿、番茄酱和切丝洋葱 Mozzarella, cooked ham, tomato sauce topped with julienne onions	
火腿甜椒披萨 Pizza de jamón y morrones	128
马苏里拉、熟火腿、红甜椒、橄榄和番茄酱 Mozzarella, cooked ham, red capsicum, olives and tomato sauce	

三明治  
和汉堡  
SANDWICH  
& BURGER  
配炸薯条  
served with fries

阿根廷烧烤汉堡 Parrillero burger	128
100% 阿根廷牛肉、波萝伏洛干酪、洋葱和番茄 100% argentine beef patty, provolone cheese, onions and tomato	
阿根廷热狗 Choripan	128
烤猪肉香肠、阿根廷香草酱和法棍面包 Grilled pork sausage and chimichurri on a French baguette	

## 南美烤肉 PARRILLA

可任选一种配菜 Choice of one side dish

### 来自陆地 FROM THE LAND

三角肉 Picanha (300g) <i>Rump cap</i>	198	牛腩排 Vacío (300g) <i>Flank steak</i>	198
M8+和牛三角肉 (300g) M8+ wagyu picanha <i>M8+ wagyu rump cap</i>	468	牛仔骨 (300g) Asado con hueso <i>Short ribs</i>	268
牛柳 Bife de lomo (300g) <i>Tenderloin</i>	288	烤鸡 Grilled chicken (半只/half)	158
肋眼 Bife ancho (300g) <i>Ribeye</i>	288	羊排 Lamb chop (300g)	228
牛薄裙 Entraña (300g) <i>Thin skirt</i>	198	黑毛猪带骨猪排 (400g) Bone-in pork chops	168
牛板腱 Flat iron (300g)	228		

干式熟成草饲带骨肉眼 Ancho de hueso curado al seco 98/100g

乌拉圭英格尔比农场 100% 草饲和放养阿伯丁安格斯牛(600g-1kg 起)

Dry-aged bone-in ribeye from Uruguay, 100% Grass-fed and open-range  
Aberdeen Angus by Ingleby Farms (minimum 600g-1kg)



INGLEBY  
FARMS.

酱汁：阿根廷香草酱和莎莎克里奥拉 Sauces: Chimichurri and Salsa Criolla

## 南美烤肉 PARRILLA

可任选一种配菜 Choice of one side dish

### 来自大海 FROM THE SEA

比目鱼 Halibut steak (200g)	168
大章鱼 Pulpo a la plancha (175g) <i>Seared octopus</i>	198
南美烤海鲜拼盘 Seafood Parrillada (2-3人) 烤巴西龙虾、烤生蚝、烤扇贝和鱿鱼 <i>Grilled rock lobster, grilled oyster, grilled scallop and calamari</i>	358

酱汁：阿根廷香草酱和莎莎克里奥拉 Sauces: Chimichurri and Salsa Criolla

### 配菜 SIDES

烤蘑菇 Grilled mushrooms	58	薯条 House fries	48
烤芦笋 Grilled asparagus	68	土豆泥 Mashed potatoes	48
奶油菠菜 Creamed spinach	58	炸玉米糕配帕玛森芝士 Polenta sticks with parmesan	48
烤红薯 Sweet potato	38	南美炒饭 Parrillero rice	58
炭烤蔬菜 Grilled vegetables	58	米饭配香肠、洋葱、 欧芹、鸡蛋碎和炸土豆丝 <i>White rice with sausage, onion, parsley, chopped eggs and shoestring potatoes</i>	
巴西鸡蛋木薯粉 Farofa de ovo	48		
烤木薯粉、鸡蛋和香葱 <i>Toasted manioc flour, eggs and chives</i>			





## 生鮮 RAW BAR

新鮮生蚝

Fresh oyster

1只/pc 38rmb

6只/ half dozen 218rmb

12只/ dozen 428rmb

螯虾

Scampi

2只/pcs 128rmb

鲟鱼子酱

Caviar

5g 58rmb | 15g 168rmb

虎虾 (冷)

Tiger prawns (chilled)

6只/pcs 78rmb

拉蒂娜海鲜拼盘

Latina seafood platter

2只新鲜生蚝、2只螯虾、

10克鲟鱼子酱和6只虎虾

2pcs fresh oysters, 2pcs scampi,

10g caviar and 6pcs tiger prawns

388rmb

开胃菜 APPETIZER

伊比利亚火腿 128  
Jamón Ibérico (30g)

冷肉和芝士拼盘 Antipasto 158  
Assorted cold cuts and cheese board

西班牙塞拉诺火腿、萨拉米、莫特台拉火腿、波萝伏洛干酪、蓝纹芝士、方天娜芝士，佐以乡村面包、鹅肝酱、橄榄和无花果、坚果、橙子果酱和蜂蜜

*Spanish serrano ham, salami, mortadella, provolone, blue cheese, fontina served with country bread, foie gras terrine, olives, fresh figs, nuts, orange marmalade and honey*

汤 SOUPS

传统蔬菜汤 Minestrone 48  
蔬菜汤配大麦和白腰豆  
*Vegetable soup with barley and cannellini beans*

牛肝菌蘑菇汤 Porcini mushroom 58  
牛肝菌和白蘑菇  
*Porcini and champignon mushroom*

色拉 SALADS

芝麻菜和无花果色拉 Rocket and fig salad 68  
配蓝莓、蓝纹芝士、核桃和油醋汁  
*With blue berries, blue cheese, walnut and vinaigrette dressing*

酢浆草和奶油生菜色拉 Sorrel and butter lettuce salad 58  
配特级初榨橄榄油和莫顿海盐片  
*With extra virgin olive oil and maldon sea salt flakes*

藜麦色拉 Quinoa salad 68  
配飞达芝士、黄瓜、红洋葱、樱桃番茄、莴笋、橄榄和水瓜柳  
*With feta cheese, cucumber, red onions, cherry tomatoes, dill, olives and capers*

扒烤三文鱼色拉 Grilled salmon salad 98  
奶油生菜、芝麻菜、樱桃番茄、藜麦、小红萝卜、卡拉玛塔橄榄、香脆面包粒，佐以柠檬汁和女神酱  
*Grilled salmon with green goddess sauce, butter lettuce, arugula, radicchio, cherry tomato, quinoa, radish, kalamata olives, croutons and lemon dressing*

牛排色拉 Steak salad 118  
牛薄裙、生菜、牛油果、节瓜、卡拉玛塔橄榄和阿根廷香草酱  
*Beef skirt steak, lettuce, avocado, zucchini, kalamata olives and chimichurri sauce*





品鉴菜单包含餐前面包, 开胃菜和配菜  
Tasting menus includes starters, appetizers and sides

### 经典 CLASSIC

399rmb

四种优质牛肉: 三角肉、牛板腱、牛薄裙、牛腩排  
+ 鱿鱼、牛小肠、西班牙米血肠、盘肠、烤鸡、  
黑毛猪带骨猪排、羊排、烤菠萝伏洛干酪和烤菠萝  
4 cuts of beef: rump cap, flat iron, thin skirt, flank steak  
+ calamari, chinchulín, morcilla, chorizo, grilled chicken,  
bone in pork chops, lamb chops, provoleta and grilled pineapple

### 豪华 DELUXE

599rmb

经典品鉴菜单 + 三种优质牛肉: 肋眼、牛柳、牛仔骨  
海鲜: 烤虾、比目鱼、烤生蚝、烤扇贝和大章鱼  
Classic tasting menu + 3 cuts of premium beef: ribeye, tenderloin,  
short ribs and seafood: grilled shrimps, grilled halibut,  
grilled oyster, grilled scallop and octopus

### 甄选+ 畅饮B PRIME

+FREE FLOW B

999 rmb

豪华品鉴菜单 + 伊比利亚火腿、鲟鱼子酱、  
新鲜生蚝、鳌虾、虎虾(冷)、烤巴西龙虾、  
M8+和牛三角肉和干式熟成带骨眼肉  
Deluxe tasting menu + jamón ibérico, caviar,  
fresh oyster, scampi, tiger prawn (chilled),  
grilled lobster, M8+ wagyu rump cap and dry-aged bone-in ribeye

\*同桌点品鉴菜单须统一 Please order the same class of tasting menu per table  
\*1.4m 以下儿童半价, 1m以下儿童免费 Children under 1.4m half price, under 1m free





## 三奶蛋糕

Tres leches cake

湿蛋糕配凤梨雪芭和椰子脆片  
*Moist three milks cake with  
 pineapple sorbet and coconut chips*

## 太妃酱火山熔岩蛋糕

Volcán de dulce de leche

配玉桂冰淇淋  
*Milk caramel molten lava cake  
 served with cinnamon ice cream*

## 罗密欧与朱丽叶

Romeo and Juliet

自制芝士冰淇淋配番石榴果酱  
*Homemade cream cheese ice cream  
 served with guava jam*

## 燃木甜玉米布丁

Sweet corn brûlée

*Wood-fired sweet corn baked custard*

68

## 木瓜奶昔

Papaya cream

新鲜木瓜搭配香草豆冰淇淋，  
 淋上黑加仑利口酒  
*Fresh papaya blended with vanilla bean ice  
 cream and topped with liqueur de Cassis*

68

## 牛奶布丁

Milk flan

自制卡仕达配橙糖浆和马斯卡彭奶酪  
*Homemade caramel milk custard served  
 with orange syrup and mascarpone*

68

## 西班牙油条

Churros

肉桂糖，油条配太妃酱  
*Cinnamon and sugar-topped fried pastry  
 dough sticks served with dulce de leche*

68

## 太妃酱煎饼

Panqueques con dulce de leche

配朗姆冰淇淋  
*Dulce de leche argentine pancakes  
 served with rum raisin ice cream*

58

58

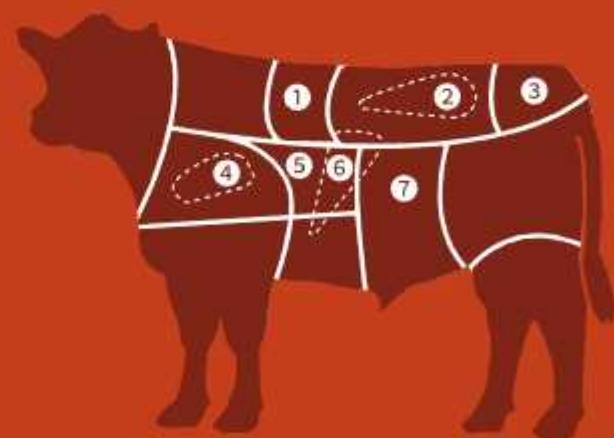
58

58

## 牛肉品种 OUR BEEF CUTS

Latina Parrilla 从阿根廷和乌拉圭原产地直接采购100%无激素牛肉，牛肉质量安全可追溯。所有牛肉都取自亚伯丁安格斯牛，赫里福德食用牛以及和牛。这些牛在天然草场饲养至少两年并以谷物饲喂100到300天不等，以此获得大理石花纹的牛肉。精挑细选保证了南美牛肉的特色——高质和多汁。为了让这些优点更加突出，我们把牛肉放入恒温恒湿冰箱中对其熟成，这样有助于提升风味和肉嫩。

At Latina Parrilla, we source 100% hormone free beef from Argentina and Uruguay directly from the producers, with access to the traceability of the cattle. Our cuts come from Aberdeen Angus, Hereford and Wagyu cattle raised in natural grasslands for at least two years and grain finished anywhere from 100-300 days to achieve marbling. This selection guarantees the high quality and succulence in flavour, which have been important characteristics of South American beef. To emphasize these features, we carry out a maturation process in our climate-controlled aging refrigerators contributing to the flavour and tenderness of the meat.



- ① 肋眼 · Bife ancho · Ribeye
- ② 牛柳 · Lomo · Tenderloin
- ③ 三角肉 · Picanha · Rump cap
- ④ 牛板腱 · Flat iron
- ⑤ 牛仔骨 · Asado con hueso · Short ribs
- ⑥ 牛薄裙 · Entraña · Thin skirt
- ⑦ 牛腩排 · Vacío · Flank



## 酒水畅饮 FREE FLOW MENU

2小时饮料畅饮  
2 hours free flow beverages

### +选项A Option A 158rmb

果拉娜、可乐、零度可乐、雪碧、干姜水、苏打水、  
汤力水、橙汁、芒果汁、百香果汁、葡萄汁、普娜水、  
圣培露气泡水、冰红茶、热红茶、金汤力、自由古巴、  
日出龙舌兰、黑加仑和橙汁、威士忌和苏打水、  
莫斯科骡子、螺丝刀、拉蒂娜生啤、葡萄酒（起泡/白/桃红/红）

guaraná, coke, coke zero, sprite, ginger ale, soda, tonic water,  
orange juice, mango juice, passionfruit juice, grape juice, aqua panna,  
san pellegrino, iced tea, hot tea, gin tonic, rum coke, tequila sunrise,  
cassis orange, whisky soda, moscow mule, screw driver,  
latina pilsner draft beer, wine (sparkling/white/rosé/red)

### +选项B Option B 198rmb

鲜榨橙汁、鲜榨西瓜汁、拉蒂娜柠檬鸡尾酒、  
parrilla 招牌宾治、莫吉托、阿佩罗橙光、桑格利亚、  
尼伯特汤力、时代生啤、银谷-梅利莎灰品乐白葡萄酒、  
银谷马尔贝克红葡萄酒

fresh orange juice, fresh watermelon juice, caipirinha  
parrilla punch, mojito, aperol spritz, sangria, white port tonic  
stella artois draft, argento minimalista pinot grigio, argento malbec

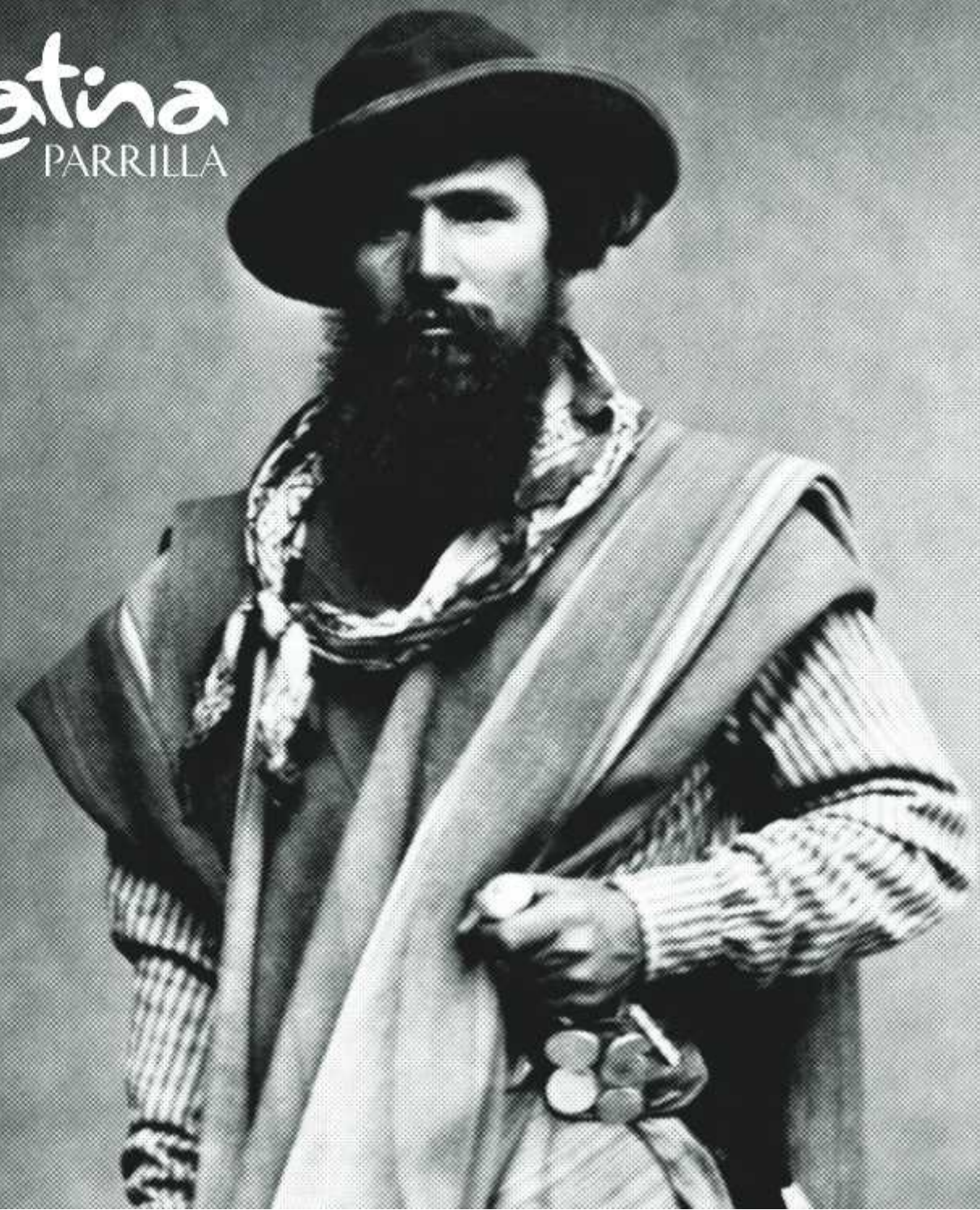
南美果木炙烤

South American wood-fired grill

Latina  
PARRILLA



Latina  
PARRILLA





# LATINA PARRILLA

## SOUTH AMERICAN STEAKHOUSE

### 拉蒂娜南美牛排馆

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从阿根廷，乌拉圭和巴西南部潘帕斯草原高乔人的故乡，诞生了拉蒂娜南美牛排馆。

我们带来了一种正宗的南美体验，我们将精心挑选的新鲜食材和来自陆地与海洋的丰富美味都在果木的火焰中烹饪，用木火烹制而成。我们的招牌“帕里拉”明火是整个餐厅体验的灵魂，闷燃的灰烬和咆哮的火焰被驯服，而独家采购的牛肉和海鲜受高温炙烤，“帕里拉”点燃了我们与生俱来的聚集和分享的冲动。

在这里，古老的习俗和未来的趋势纵横交错，深厚底蕴的“高乔”文化在一杯马尔贝克红酒上体现的淋漓尽致，来自潘帕斯草原的新芳香，新体验和原始美味直接传递到这里，拉蒂娜南美牛排馆传承了南美洲最多样化的传统烹饪方式，它蕴含了深度、活力和无限想象。

拉蒂娜南美牛排馆，让火焰点燃您的激情！

From the Pampas of Argentina, Uruguay and Southern Brazil, home of the Gauchos, comes Latina Parrilla.

Inspired by the timeless, magical sparks of fire, we bring an authentic South American experience, infusing humble ingredients fresh from the garden, with a luxurious bounty from land and sea, flavorfully cooked over wood-fired flames. At the center of this experience is our signature open fire Parrilla, it is the soul of the restaurant, where smoldering embers and roaring fires are tamed, and exclusively sourced cuts of beef and seafood are expertly grilled, igniting our innate impulses to gather and share.

Here ancient customs and future trends coexist, and the intricacies of the Gaucho culture blend seamlessly together over a glass of Malbec. New aromas, new tastes and the original deliciousness of the Pampas are transported here, reflecting the depth, richness, and vibrancy of one of South America's most unique culinary traditions.

Latina Parrilla, let fire light your passion!