

ARGENTINE
STEAK HOUSE
LA PARRILLA DE HÉCTOR
 since 1995

Our History

Opened as a family business in 1995, being the first Argentine Steak House in Benidorm and surroundings. The culture of asado is a way of life in Argentina, so we have as mission get you closer to our country and make you feel this passion that makes difference, by giving our best customer service and serving selected fresh steaks from The Argentine Pampas. Following our tradition we use charcoal to cook on a real grill, wich gives to our steaks the authentic Argentine flavour, in order to achieve the best steak house experience for our customers.

HAVE A GOOD START

*(v) Vegetarian option

SALADS

MIXED SALAD	13,00(v)
Mixed leaf salad, mixed baby tomatoes, red onion, olives & balsamic sauce.	
TOMATO & TUNA	13,00
Mixed baby tomatoes, tuna, red onion, sweetcorn, olives, pickles & balsamic sauce.	
BURRATA IN LOVE	16,00(v)
Mixed baby tomatoes, italian burrata cheese, green pesto & balsamic sauce.	
LA PARRILLA DE HÉCTOR	16,00
Mixed leaf salad, sweetcorn, apple, palm heart, grilled chicken, cheddar & cocktail sauce.	

THE PROVOLETAS

CLASSIC	Melted provolone, sun dried tomatoes, oregano.	12,00(v)
CRIOLLA	Melted provolone, roasted red peppers & green pesto.	13,00(v)
AFFUMICATA	Melted provolone, bacon, red onion & mushrooms.	14,00

HOT STARTERS

CORN ON THE COB	5,00(v)
With butter.	
BLACK PUDDING	5,00
Grilled.	
CHORIZO CRIOLLO	5,00
Argentine creole sausage.	
EMPANADA CRIOLLA	5,00
With minced beef, the traditional one.	
ONION RINGS (10 units).	7,00(v)
CLASSIC CHORIPAN SANDWICH	10,00
Artisan bread, creole sausage, lettuce, tomato, red onion & chimichurri sauce.	
NACHOS CRIOLLOS	12,00
Minced creole chorizo, cheddar, black beans, jalapeños, chili, sun dried tomatoes, sweetcorn, guacamole & sour cream.	

OURS SAUCES

PEPPERCORN SAUCE.	3,00
BLUE CHEESE SAUCE.	3,00
MUSHROOMS SAUCE.	3,00
ALI OLI. Garlic mayo.	3,00
PROVENÇAL SAUCE. With parsley, garlic & olive oil.	3,00
CHIMICHURRI. The classic argentine sauce.	3,00

CHEF'S SPICY POTATO WEDGES

CLASSIC	Seasoned with pink himalayan salt & mixed peppercorns.	9,00(v)
PROVENÇAL	Provençal sauce (parsley, garlic & olive oil).	11,00(v)
BACON & CHEDDAR	Bacon, spring onion, cheddar & sour cream.	13,00
BLUE CHEESE	Blue cheese, mushrooms, spring onion & sour cream.	13,00(v)
CHORIZO & CHEDDAR	Spanish chorizo, spring onion & cheddar sauce.	13,00

OUR ANGUS HAMBURGERS

THE CLASSIC	16,00	THE BLUE CHEESE	18,00	THE 4 CHEESE	18,00
Brioche bun, angus burger, lettuce, tomato, red onion & pickles.		Brioche bun, angus burger, mushrooms, crispy onion, blue cheese & sour cream.		Brioche bun, angus burger, lettuce, caramelized onion, cream cheese, blue cheese, cheddar & melted provolone.	
THE HECTOR'S STEAKHOUSE	16,00	THE MEXICAN	18,00	THE SPANISH	18,00
Brioche bun, angus burger, lettuce, tomato, red onion, cheddar & bacon.		Brioche bun, angus burger, tomato chutney, red onion, jalapeños, chili, cheddar, guacamole & sour cream.		Brioche bun, angus burger, wild rocket, manchego cheese, iberian serrano ham, padrón peppers & secret sauce.	
THE SMOKED	18,00	THE ARGENTINE	18,00	THE AMERICAN NEW	18,00
Brioche bun, angus burger, bacon, cheddar, onion rings, red onion & bbq mayo.		Brioche bun, angus burger, lettuce, mayo chimichurri, sun dried tomatoes, red onion, roasted red peppers & melted provolone.		Brioche bun, angus burger, lettuce, our secret sauce with onion & pickles, extra cheese cheddar.	

+ burgers

THE VEGGIE	14,00(v)	THE CHICKEN LOVE	16,00
Brioche bun, veggie burger, lettuce, tomato, red onion & pickles.		Brioche bun, chicken burger, lettuce, tomato & red onion.	

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KEEP ENJOYING
WITH OUR STEAKS

CHEF'S SPECIALS

SPINACH & RICOTTA QUICHE Traditional argentine quiche.	12,00(v)	PROVENÇAL CHICKEN THIGH Boneless thigh with skin grilled with provençal sauce (parsley, garlic & olive oil).	18,00	PORK FILLET WITH SAUCE 350 GR. Tender & tasty, with sauce of your choice (peppercorn, mushrooms or blue cheese).	20,00
HECTOR'S BURRITO Minced creole chorizo, cheddar, jalapeños, chili, black beans, sweetcorn, guacamole & sour cream.	16,00	BACON & CHEDDAR CHICKEN THIGH Boneless thigh with skin grilled with crispy bacon & cheddar lovers, don't miss it!	18,00	PORK RIBS 600 GR. Your choice if you are a ribs lover, with bbq sauce on the side.	20,00
CLASSIC CHICKEN THIGH Boneless thigh with skin grilled with lemon.	16,00	ARGENTINE CHICKEN THIGH Boneless thigh with skin grilled & marinated with argentine chimichurri.	18,00	MILANESA NAPOLITANA Baked breaded beef escalope, with tomato sauce & mozzarella.	22,00

MIXED GRILL

(1 kg to share 2 people, ask for availability)

With 4 different types of popular argentinian cuts (premium steaks not included) and 2 creole chorizos or 2 black puddings, to enjoy the best of argentina!

59,00

TRADITIONAL ARGENTINE BEEF CUTS

BLACK ANGUS BEEF SHORT RIBS 350 GR. Crosscut ribs style, with a touch of fat, so tasty!	23,00
BEEF FLANK STEAK 350 GR. Argentine traditional cut, no fat and tender!	23,00
BEEF SKIRT STEAK 350 GR. Tender and juicy!	24,00

THE PREMIUM STEAK EXPERIENCE CERTIFIED

ARGENTINE ANGUS RUMP STEAK 250 GR. A firm texture and rich flavour. Recommended medium!.	22,00
ARGENTINE ANGUS SIRLOIN STEAK 300 GR. Deliciously flavoursome. Recommended medium rare!.	27,00
ARGENTINE ANGUS FILLET STEAK 225 GR. The most tender steak. Recommended rare!	30,00
ARGENTINE ANGUS RIBEYE STEAK 300 GR. Highly marbled and bursting with flavour. Recommended medium!.	32,00
T-BONE 600 GR. (Ask for availability). Two steaks in one, one side a tender fillet, the other a flavoursome sirloin, served on the bone for extra flavour. Recommended medium rare!.	45,00
RIBEYE ON-THE-BONE 600 GR. (Ask for availability). Ribeye, served on the bone for extra flavour. Recommended medium rare!.	45,00

THE HECTOR'S STEAK EXPERIENCE

(SERVES TWO OR ONE IF HUNGRY)

(Ask for availability)

ARGENTINE ANGUS SIRLOIN STEAK 500 GR. Deliciously flavoursome. Recommended medium rare! + BOTTLE OF ARGENTINE MALBEC	50,00 66,00
ARGENTINE ANGUS FILLET STEAK 400 GR. The most tender steak. Recommended rare! + BOTTLE OF ARGENTINE MALBEC	56,00 72,00
ARGENTINE ANGUS RIBEYE STEAK 500 GR. Highly marbled and bursting with flavour. Recommended medium! + BOTTLE OF ARGENTINE MALBEC	60,00 76,00

FINALLY TO SWEETEN YOUR LIFE



CHOCOLATE COULANT For chocolate lovers, with vainillaice cream.	8,00	PANCAKE Argentine traditional crepe with milk caramel spread.	8,00
ARGENTINE TIRAMISU Our version of the most traditional italian dessert, with milk caramel spread.	8,00	CHEESE INDULGENCE Delicious, with honey, walnuts & cocoa topping.	8,00
		WHITE & LEMON Creamy and delicious lemon curd, white chocolate cream & hazelnuts topping.	8,00

Ask for allergens

laparrilladehector.com