



À la carte

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**200 61999**  
To Book

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Unit 2B, The Tower, Marina Bay

# Appetizers

## Croquettes of the Day

Ask about our selection of croquettes 7,95

## Galician Octopus

Fresh Octopus served with Potatoes, Paprika & olive oil.  
Half or full portion 6,95 / 12,50

## Prawns Pil Pil

Juicy King Prawns served in an Olive Oil, Paprika &  
Chilli sauce 9,50

## Spinach & Ricotta Pastry

Oven baked Spinach & Ricotta cheese parcels with  
caramelized Onions in a crispy pastry 6,95

## Vegetable Tempura

Fresh Tempura fried vegetables, with Sweet Chilli 6,95

## Provoleta

Baked Provolone Cheese with Spanish Ham & Fresh  
Tomatoes or Piquillo Peppers & Crunchy Bacon 9,95

## Red King Prawn

Grilled juicy Red King Prawn, served butterflied in its  
shell & lightly seasoned 18,00pp

## Pate Campagna

Homemade Pate on toasties served with a Pedro  
Ximenez reduction 9,95

## *Aubergines & Honey*

Slices of fried Aubergines drizzled with Honey & served  
with a side of Hummus 7,95

## Scallops & Sweet Potato

Scallops in smoked Pancetta blankets on Sweet Potato  
purée drizzled with Pedro Ximenez 9,95

## Spanish Ham & Cheese Platters

A platter of premium Spanish Ham & Cheese 19,95

**Spanish Ham platter** Full / Half 24,95 / 14,95

**Cheese platter** Full / Half 11,95 / 7,95

**Cana de Lomo** Full / Half 24,95 / 14,95

**Surtido Iberico** 35,00

## Prawn au Gratin

Prawns in a Spinach Cream sauce, topped with grilled  
Parmesan 9,50

## Chorizo al infierno

The classic grilling Chorizo 9,50

## Prawn Cocktail

A bed of crunchy Iceberg lettuce, topped with Avocado, Prawns and a creamy  
Marie Rose sauce 9,50

# Soups & Salads

## Mixed Salad

Crunchy Mixed Lettuce, fresh Tomatoes, sliced Egg, Onions  
Carrot, Tuna & Sweetcorn 6,95

## Caesar Salad

Crunchy Lettuce with Chicken, Bacon, Apples & croutons  
drizzled in a Caesar dressing 8,95

## Caprese Salad

Sliced Buffalo Mozzarella served on a bed of sliced  
Tomatoes and Basil leaves & seasoned 8,95

## Moroccan Tomato Salad

Slices of Fresh regional Tomatoes, seasoned with Moroccan  
Spices, Olive Oil, diced Garlic, Salt & Pepper 6,95

## Soup of the Day

Please ask a member of staff for today's fresh seasons home  
made soup 6,95

## Prawn & Avocado Salad

Fresh Prawns with Avocado, drizzled with a Honey Mustard,  
topped with Parmesan biscuits 9,95

# Steaks & Meat

## *The Tomahawk* (serves two)

A whopping, succulent and taste laden on-the-bone french trimmed Ribeye steak. Cooked bone-in to release extra flavour and boost the rich mellow sweetness of this cut. A real treat! (approx 900g-1kg) 44,95

## *Chateaubriand* (serves one or two)

Tenderloin fillet grilled & then carved into succulent tasty slices 22,95 / 44,95

## **Australian Fillet Steak**

A tender & juicy Beef tenderloin cut from Australian grain fed cattle (approx 250g-300g) 24,95

## *Surf & Turf*

Succulent 250g Irish Prime Fillet served with a butterflied Red King Prawn 31,95

## **T Bone Steak**

This hearty 500-600g cut is "two steaks in one", the full flavor of the New York Strip and the impeccable tenderness of the Fillet, joined together by the famous "T" bone 26,95

## *Ribeye Steak*

Widely considered to be the tastiest, juiciest cut of meat due to its high marbling content and on the bone cut (approx 300g-400g) 24,95

## **Rack of Lamb**

Roasted Rack of Lamb in its own succulent juices 21,95

## **Beef Skewers**

Juicy pieces of Sirloin Beef on a skewer with Vegetables, grilled & seasoned 15,95

## **Grilled Chicken Breast**

Tender grilled Chicken Breast 13,95

## **Pork 'Carillada'**

Iberian Pork Cheeks cooked in a Red Wine Sauce 13,95

## **Leg of Lamb**

A tender juicy roast leg of Lamb in a Rosemary confit 24,95

## **Tulip of Iberian Secret**

Iberian 'Secret' Pork, thinly sliced, grilled & served in a Pedro Ximenez sauce with Caramelised Onions 16,95

## **Chicken Churrasco**

A Quarter Chicken, deboned, butterflied then grilled & seasoned 13,95

## **BBQ Ribs**

A grilled rack of Ribs glazed in a BBQ sauce 16,95

## **Stuffed Pork Medallions**

Tender Iberian Pork medallions stuffed with Goat's Cheese 18,95

*All our Steak & Meat dishes include 1 side dish*

# Seafood

## Cod Ajoarriero

Fresh fillet of Cod, cooked in a Tomato, Almond, Garlic & Olive Oil sauce 17,95

## Grilled Seabass

Fresh Seabass served grilled, oven baked or butterflied 'a la espalda' (subject to availability) 17,95

## Squid Rings

**Fried** - Sliced into rings and fried in a light, crispy batter or  
**Grilled** - Partially sliced into a semi-circle 16,95

## Tuna Steak

250g grilled fillet of fresh line caught Tuna 18,95

## Monkfish Fillet

Fillet of Monkfish cooked in a Garlic sauce with Prawns 21,95

**Salmon Fillet** Grilled fillet of Salmon 16,95

**Grilled Sole** Grilled fillet of Sole 15,95

## John Dory Fillet

A fillet of John Dory fillet served grilled or fried 15,95

# Gourmet Burgers

## Pulled Pork Brioche

Pulled or Shredded Pork which is slow cooked to ensure a tender & succulent finish.  
Served in a Brioche bun with a BBQ sauce & caramelized onions 16,95

## Fifty Three Burger

300g of minced fillet of beef, served with crispy Bacon, fried Egg, Cheddar cheese, Red Onions, Lettuce & Tomato 18,50

## African Brioche

Chargrilled Chicken Breast or Pork served with crispy fried Onions, topped with spicy African sauce in a Brioche bun 13,50

# Sides & Sauces

## Sides

### Choose a side...

Homemade Chips	Potato Purée
Sweet Potato Fries	Sauteed Spinach
Rice	Garlic Mushrooms
Potatoes 'a la Pobre'	Bread & Olives
Jacket Potato	
Zucchini Fries	
Grilled Asparagus	

£ 2.25  
each

## Sauces

### Add a sauce?...

Peppercorn Sauce  
Roquefort Sauce  
Pedro Ximenez Reduction  
Mushroom Sauce  
Garlic Butter cream  
Fresh Mint Sauce  
Bearnaise Sauce  
Gaucha Sauce

£ 1  
each

All our Seafood & Gourmet Burger dishes include 1 side dish

 Vegetarian  Vegan  Gluten Free  Chef Choice

## — Shared Dishes (min 2 ppl) —

### Parilladas



**Parillada** An indulgent meat lovers treat. Chateaubriand, Secreto Iberico, Chorizo, Chicken Churrasco & Black pudding 21,95pp

**Seafood Platter** A selection of seafood, Squid Rings, Prawns, Kingklip (Rosada), John Dory & White Fish 17,95pp

**Vegetable Parillada** An assortment of fresh & seasonal charcoal grilled Vegetables 11,95pp (Ve)

### Rice & Fideua dishes



**Mixed Paella** A delicious homemade Paella dish with Chicken & Seafood 12,50pp

**Seafood Paella** A delicious homemade Paella dish with Seafood 14,50pp

**Seafood 'Black Rice' Paella** A delicious homemade Paella dish with Black Rice & Seafood 15,50pp

**Chicken Paella** A delicious homemade Paella dish with Chicken 12,50pp

**Vegetarian Paella** A delicious homemade Vegetable Paella dish 10,50pp (V)

**Arroz Caldoso** A hearty rice dish with a Lobster & Red King Prawn broth 18,95pp

**Fideos Caldoso** Delicious Tomato based caldoso with Seafood & noodles 14,95pp

**Paella 'Secreto'** Paella dish made with Secreto Iberico 15,00pp

**Seafood Fideua** Tomato based Seafood dish with fideua 14,95pp

## — Pasta (all £10.95) —

Spaghetti Bolognese

Mushroom Ravioli Arrabiata (V)

Penne with Pesto (GF)

Spaghetti Carbonara

Penne Bolognese (GF)

## — Kids Portions (all £6.95) —

**Fish Fillets** Fresh John Dory or Rosada battered in flour & fried, served with Chips

**Juniors Burger** A Jr. sized Beef Burger with your choice of Mustard, Mayo, or Tomato

**Spaghetti Bolognese** Spaghetti Pasta with a Beef & Tomato sauce

**BBQ Chicken** Grilled Chicken Breast lightly seasoned with BBQ

**Chicken Nuggets** Tender chunks of Chicken coated in batter

**Sausage & Chips**

(V) Vegetarian (Ve) Vegan (GF) Gluten Free (Chef Choice)