



Sherpa Grill (Regular)



Sherpa Grill XL (Double Grill)

**Cooking over fire is a unique experience and it is best approached with the right equipment.**

Argentinian Grills (**Parrilla Grills**) are the best in the world (sometimes also referred to as Asado Grills or Gaucho Grills). We manufacture our own versions especially for **Sand Sherpa**. And you can buy your own and have a taste of **Sand Sherpa** in your backyard.

The angled and grooved grilling platform draws away the fat from the meat and minimises flare-ups, while it can also be raised and lowered to maintain heat from the fire throughout the cooking process. Sear your meat with the flames or opt for a slower cook away from the heat.

Cooking over wood provides a unique flavour to the meat, as well as an event for your guests as they see and enjoy the fire and the spectacle of grilling first-hand.

Once the meal is over, your **Sherpa Grill** is an ideal firepit with the wood burning at eye level as you and your guests sit around the fire. We incorporate a fire guard to ensure that logs stay in place for those who prefer a larger fire.

**SHERPA GRILL (REGULAR)**  
W580 x D529 x H1350mm  
**AED5,950**

**SHERPA GRILL XL (DOUBLE GRILL)**  
W1000 x D520 x H1350mm  
**AED9,700**

**Material:**  
Stainless steel throughout

