

PACO

20 - 03 - 2020

Para Picar

Picos	3
Pimientos Marinados	4
Manzanilla Olives	4
Bread & Olive Oil	5.5
Boquerones	8.5
Tortilla Española	9
24 Month Manchego Cheese, Honey	8
Fried Almonds	4.5

Cold Meats

Chorizo Ibérico de Bellota	10
Moncellano Jamon Iberico de Bellota	20
Lomo Iberico de Bellota	11.5
Salchichon Iberico de Bellota	10

Croquetas

Jamón	3.5 each
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Meat

(Cooked Over Coal/Applewood Fire)

Presa Ibérica	20
Stuffed Quail, Sobrassada & Dates	20.5
Duroc Pork Ribs	2 for 12

Lamb Rump - 22

Fish

(Cooked Over Coal/Applewood Fire)

Octopus a la Gallega (Canary Islands)	18.5
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Cornish fish + Manteca

Pollock fillet - 16

Grey Mullet fillet - 11

Scallop + Lavdo - 6.5 each

Robia Gallega Steaks.

fillet tail 200g - 45

fillet 100g - 28

Stew

Huevos a la Flamenca (Tomato Egg Stew)	10
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Vegetables

Patatas Bravas	5.5
Leek and Romesco	7.5
Roscoff Onion	6.5
Ensalada de Tomate	12

Purple Sprouting Broccoli - 6.5

Grazzini Courgette - 6.5

Quesos

Smoked Ibiazabal	8.5
Olavidia Quesos y Besos	6
Savel Blue	10

Postres

Crema Catalana	6
Chocolate mousse with toast and olive oil	6