

Sardines on Toast + Tomato - 8
 Mossels + Chorizo - 12
 Seaweed Tuna - 20
 Cavadineso - 22
 Padron Peppers - 6

PACO
 11 - 09 - 2020

Para Picar Calamares - 12.5

Picos 3
 Pimientos Marinados 4
 Gordal 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
 Lomo Iberico de Bellota 11.5
 Salchichon Iberico de Bellota 10

Croquetas

Jamón 3.5 each

Meat

(Cooked Over Coal/Applewood Fire)

Presal Ibérica 20
 Stuffed Quail, Sobrassada & Dates 20.5
 Duroc Pork Ribs 2 for 12
 Salt Marsh Lamb Saddle - 45
 Lamb Rump - 20
 House Made Duroc Pork Sausage - 8

Fish

(Cooked Over Coal/Applewood Fire)

Gambas Al Ajillo 13.5
 Octopus a la Gallega (Canary Islands) 20.5

Cornish fish + Manteca.

Pollock fillet - 15
 Hake fillet - 14
 Whole Gurnard - 15
 Blonde Ray Wing - 17
 Monk fish - 20
 Whole Mackewel - 17
 Whole Red Mullet - 20
 Whole Sand Sole - 27

Robia Gallega Steaks

Sirloin on the Bone 1000g - 106
 Cheatewbriand 400g - 90
 fillet tail 200g - 48
 fillet 140g - 35
 100g - 26

Stew

Huevos a la Flamenca (Tomato Egg Stew) 10

Vegetables

Patatas Bravas 5.5
 Leek and Romesco 7.5
 Corn on the Cob 5.5
 Courgette 6
 Ensalada de Tomate 12

Purple Sprouting Broccoli - 6

Quesos

Smoked Ibiazabal 8.5
 Olavidia Quesos y Besos 6

Postres

Crema Catalana 6
 Chocolate mousse with toast and olive oil 6