

PACO

16-10-2020

Sardines on Toast 4.5 each

Seared Tuna - 22

Calamaries - 12

Para Picar

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

Cold Meats

Chorizo Ibérico de Bellota	10
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	18
Stuffed Quail, Sobrassada & Dates	20.5
Duroc Pork Ribs	2 for 12

Salt Marsh Lamb Rump - 24

Home Made Longaniza Sausage - 9

Fish

(Cooked Over Coal/Applewood Fire)

Gambas Al Ajillo	13.5
Octopus a la Gallega (Canary Islands)	18.5

Cod Cheeks + Salsa Verde - 7

Cornish fish + Mankocc

Whole Red Mullet - 24

Hake fillet - 14

Pollock fillet - 15

Cod fillet - 16

Lemon Sole - 38

Half Bream - 20

Ray Wing - 28

Mackerel - 19/22

Kosia Gallega Sreaks.

Chateaubriand 360s - 80

fillet 100s - 26

Ex Diavly Triasacav Sirloin

200s - 47

160s - 40

Stew

Huevos a la Flamenca (Tomato Egg Stew) 10

Vegetables

Patatas Bravas	5.5
Leek and Romesco	7.5
Purple Sprouting Broccoli	6
Ensalada de Tomate	12

Quesos

Smoked Ibiazabal	8.5
Olavidia Quesos y Besos	6
Valdeon Picos Blue	7

Postres

Crema Catalana	6
Chocolate mousse with toast and olive oil	6