

PACO

24-10-2020

Seared Tuna - 22

Cavabrevo - 24

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
-------	----------

Meat

(Cooked Over Coal/Applewood Fire)

Presal Ibérica	18
Stuffed Quail, Sobrassada & Dates	20.5
Duroc Pork Ribs	2 for 12

Salt Marsh Lamb Rump - 24
Home Made Longouriza 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 - 14
Calamones - 13

Cornish fish + Menhaca.

Cod fillet - 16
Hake fillet - 15
Whole Mackerel - 20
Whole Red Mullet - 24

Lobia Gallega Steaks

Chateaubriand 530g + 40
fillet tail 200g - 52
fillet 100g - 26

Ex Diawj Triasaca

Sirloin 200g - 45

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

Huspi Cabbage + Sherry Cream - 12

Quesos

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

Postres

Crema Catalana	6
Chocolate mousse with toast and olive oil	6