

Padron Peppers - 5.5
 Seared Tuna - 20
 Sardine on toast w/ Tomato 6.5 each

PACO

20th August 2021

Rubia Gallega Steaks

Chateaubriand 600g - 120

fillet 100g - 26

Para Picar

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

Cold Meats

Chorizo Ibérico de Bellota	9
Lomo Iberico de Bellota	10.5
Salchichon Iberico de Bellota	8
Paletilla Iberico De Bellota	18

Croquetas

Jamón	3.5 each
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Meat

(Cooked Over Coal/Applewood Fire)

Presa Ibérica	20
Duroc Pork Ribs	2 for 12
Stuffed Quail, Sobrassada & Dates	21.5

Ex Dairy Sirloin 200g - 35
 Salt Marsh Lamb Rump - 22
 Langiniza - 7

Fish

(Cooked Over Coal/Applewood Fire)

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

Cornish fish + Manteca

Whole Mackerel - 16
 Ray Wing - 18
 Lemon Sole on the Bone - 22

Vegetables

Patatas Bravas	5.5
Leek and Romesco	7.5
Ensalada de Tomate	12
Deviled Corn on the cob	5.5

Girolles, Egg Yolk, Garlic + chive - 12.5
 Carrots + Mojo Verde - 6.5

Quesos

Senorio de Zuheros & Honey	7
Smoked Idiazabal	7.5

Postres

Crema Catalana	6
Chocolate Mousse, Toast and Olive Oil	6