

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

PACO

23rd September 2021

Rosia Gallega Sweets.

Chateaubriand 600g - 130
 fillet 100g - 26

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
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 Iberica de Bellota	18

Croquetas

Jamón	3.5 each
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Meat

(Cooked Over Coal/Applewood Fire)

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

Ex Dairy Sirloin 150g - 26.5
 Salt Marsh Lamb Rump - 22

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
 Hake on The Bone - 16
 Brill on The Bone - 18
 Ray Wing - 18

Stew

Huevos a la Flamenca (Tomato Egg Stew) 10

Vegetables

Stuffed Mushroom - 9
 Patatas Bravas 5.5
 Leek and Romesco 7.5
 Deviled Corn on the Cob 5.5
 Ensalada de Tomate 12
 Carrots + Mop Verde - 6.5
 Spinach, Pine nuts + Raisins - 5.5

Quesos

Smoked Ibiazabal	7.5
Senorio de Zuheros & Honey	7
Queso y Beso, Fuero	7.5

Postres

Crema Catalana	6
Chocolate mousse with toast and olive oil	6