

Calamaves - 12  
Seared Tona - 20

# PACO

16<sup>th</sup> November 2021

## 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	10.5
Salchichon Iberico de Bellota	8
Paletilla Iberica de Bellota	18

## Croquetas

Jamón	3.5 each
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## Meat

<u>(Cooked Over Coal/Applewood Fire)</u>	
Stuffed Quail, Sobrassada & Dates	21.5
Duroc Pork Ribs	2 for 12
Ex Dairy Sirloin 150g	28
Salt Marsh Lamb Rump	22
Pyrenean Lamb loin	20

## Fish

<u>(Cooked Over Coal/Applewood Fire)</u>	
Gambas Al Ajillo	13.5
Octopus a la Gallega (Canary Islands)	20.5

## Cornish fish + Manteca

Whole Mackerel	- 16
Ray Wing	- 16
Hake fillet	- 14

## Robia Gallega Sreaks

Chateaubriand 640g	- 130
fillet tail 190g	- 48
fillet 100g	- 26

## Stew

Huevos a la Flamenca (Tomato Egg Stew)	10
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## Vegetables

Patatas Bravas	5.5
Leek and Romesco	7.5
Fennel, Clementine & Dill	5.5
Carrots and Mojo Verde	6.5
Delica Squash and Jamon	6.5

## 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