

Tostada de Tocino - 6.5

Seared Tuna - 22

Porthilly Oysters - 4.8 each

PACO

13th May 2022

Para Picar

Smoked Almonds	4.5
Picos	3.5
Pimientos Marinados	4
Gordal Olives	4.5
Manzanilla Olives	4.5
Bread & Olive Oil	5.5
Boquerones	9
Tortilla Española	10
Manchego & Honey	8

Cold Meats

Chorizo Ibérico de Bellota	10
Paletilla Ibérica de Bellota	20
Salchichon Ibérico de Bellota	9
Lomo Ibérico de Bellota	11

Croquetas

Jamón	3.75 each
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Meat

(Cooked Over Coal/Applewood Fire)

Presa Iberica	22
Stuffed Quail, Sobrasada & Dates	22
Ex Dairy Sirloin 150g	32
Duroc Pork Ribs	2 for 15

Salt Marsh Lamb Rump - 30

Chorizo a la Sidra - 12

Fish

(Cooked Over Coal/Applewood Fire)

Gambas Al Ajillo	14
Octopus a la Gallega (Canary Islands)	22

Cornish fish + Manteca

Red Mullet Fillet - 22

Grey Mullet fillet - 16

John Dory on the bone - 30

Half Megrin Sole - 16

Rubia Gallega Steaks

Chateaubriand - 330gr. - 75

fillet Tail - 140gr. - 38

Fillet - 100gr. - 28

Stew

Huevos a la Flamenca (Tomato Egg Stew) 10

Vegetables

Patatas Bravas	6
Leek and Romesco	8.5
Ensalada de Tomate	13

Cauliflower + Manchego - 9

Morels, Wild Garlic + Egg Yolk - 15

Asparagus, Ricotta + Jamon - 8

Quesos

Zamorano	7
Senorio de Zuheros	7

Postres

Crema Catalana	6.5
Chocolate mousse with toast and olive oil	6.5