

Padron Peppers - 6
 Tostada de Tocino - 6.5
 Grilled Sardine - 4.5
 Porthilly Oysters - 4.8 each

PACO

4th August 2022

Para Picar

Smoked Almonds	4.5
Pimientos Marinados	4
Gordal Olives	4.5
Manzanilla Olives	4.5
Bread & Olive Oil	5.5
Boquerones	9
Tortilla Española	10

Cold Meats

Chorizo Ibérico de Bellota	10
Paletilla Ibérica de Bellota	20
Salchichon Ibérico de Bellota	10
Lomo de Cebo de Campo Ibérico	11

Croquetas

Jamón	3.75 each
-------	-----------

Meat

(Cooked Over Coal/Applewood Fire)

Presa Iberica	22
Stuffed Quail, Sobrasada & Dates	22
Duroc Pork Ribs	2 for 15

Cornish Lamb Rump - 32
 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

Whole Mackerel 18
 Monkfish on the bone 20
 Pollock Fillet - 16
 Ray Wing - 18
 Half Lemon Sole - 18

Trasacar Steaks

Chateaubriand, 310g -
 Sirloin, 150g - 35
 fillet, 100g - 30
 fillet Tail, 170g - 40

Vegetables

Patatas Bravas	6
Leek and Romesco	8.5
Ensalada de Tomate	13

Devilled Corn on the Cob - 7
 Cauliflower + Manchego - 9
 Sugar Snap peas - 5

Quesos

Senorio de Zuheros	7
Hacienda Zorita & Honey	8.5

Postres

Crema Catalana	6.5
Chocolate mousse with toast and olive oil	6.5

Pedro Ximenez flan - 8