

Tostada de tacino	- 7.5
Seared Tuna	- 30
Clams, white wine + guindillas	- 20
Padron peppers	- 9

PACO

5th August 2023

Meat

(Cooked Over Coal/Applewood Fire)

Stuffed Quail, Sobrasada & Dates	29
Duroc Pork Ribs	2 for 20
Presa Iberica	26
Lamb Rump	- 38
Phillip Warren Sirloin 200gr.	- 40
Cornish short rib.	- 20
Charizo a la sidra	- 14

Fish

(Cooked Over Coal/Applewood Fire)

Gambas Al Ajillo	19
Octopus a la Gallega	26
Cornish fish + Manteca	
Monkfish fillet	- 23
Whole Mackerel	- 19
Half Lemon Sole	- 21
Gurnard fillet	- 22
Hake fillet	- 18

Para Picar

Smoked Almonds	6
Pimientos Marinados	6
Gordal Olives	5.5
Manzanilla Olives	5.5
Bread & Olive Oil	7
Boquerones	10.5
Tortilla Española	15

Cold Meats

Chorizo Ibérico de Bellota	12
Paletilla Ibérica de Bellota	24
Salchichon Ibérico de Bellota	12
Lomo de Cebo de Campo Ibérico	13.5
Oak Smoked Cecina	16

Croquetas

Jamón	4.5 each
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Trasacar Steaks

Chateaubriand - 320 gr.	- 107
Fillet - 100gr.	- 35

Stew

Huevos a la Flamenca (Tomato Egg Stew)	12
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Vegetables

Patatas Bravas	8
Leek and Romesco	12
Ensalada de Tomate	15
Devilled Corn on the Cob	8.5
Sweet & Sour Aubergine	12
Sugar Snap peas	- 9
Courgette Carpaccio	- 9
Lions Mane + Chive oil	- 9

Quesos

Manchego & Honey	10
Rey Silo & Honey	10
Olavidia & Honey	10.5

Postres

Crema Catalana	9
Chocolate mousse with toast and olive oil	9
Pedro Ximenez Flan	10.5

Sour Cherry Bunuelos	- 10.5
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