

PLATOS FRIOS

CEVICHE DE PESCADO FRESCO \$14

Fresh sea bass ceviche

ENSALADA ANDALUZA \$12

Mixed greens, tomatoes, tuna, eggs, onions

ENSALADA PACO'S WAY \$14

Greens tomato onion chorizo & Serrano ham

ENSALADILLA RUSA \$7

Potatoes, mayo, tuna, olives, eggs, veggies

TARTAR (PULPO, CARNES, ATUN) \$17.99

Tartar (octopus, meat, tuna)

SOPAS/POTAGES

SOPA DE LA ABUELITA DE PACO \$6.99

Soup of the day

SOPON MARINERO \$8.99

Seafood & Fish in broth

FABADA ASTURIANA \$7

White Bean Soup

CALDO GALLEGO \$7

Galician style with beans and chard

LENTEJAS A LA CATALANA \$7

Lentil soup

TABLAS

IBERICOS CON PAN A LA CATALANA \$35

Con queso flor de TETE \$40

Iberian acorn-fed chorizo, salchichon, lomo

add Tete de Moine cheese flower

FLOR DE TETE \$6

MIXTA JAMON SERRANO, CHORIZO Y QUESO \$20

Serrano ham, chorizo and manchego cheese

RACION DE PAN CRISTAL A LA CATALANA \$4.50

(Bread toasted with grated tomato & EVOO)

CESTA DE PAN Bread basket \$1.50

PARA NIÑOS

MACARRONES CON QUESO \$8

Macarrone and cheese

POLLO A LA CANASTA CON PAPITAS \$9

Chicken strips with french fries

SPAGHETTI CON ALBONDIGAS \$9

Spaghetti and meatballs



TAPAS FRIAS

BOQUERONES EN VINAGRE \$10

Marinated White anchovies

QUESO MANCHEGO CURADO \$8

Aged manchego cheese plate

QUESO MANCHEGO CUÑA MARINADO \$10

Manchego cheese marinated

JAMON SERRANO GRAN RESERVA \$10

Premium serrano ham plate

ACEITUNAS MIXTAS ALIÑADAS \$5

Assorted marinated olives

MEJILLONES EN ESCABECHE \$4

Mussels in EVOO

PULPO EN ACEITE \$4

Octopus in EVOO

SARDINAS EN ACEITE \$4

Sardines in EVOO

TAPAS CALIENTES

GARBANZO FRITO \$9

Chick peas with chorizo and bacon

CALLOS A LA MADRILEÑA \$9

Tripe Madrid style

CROQUETAS \$8

Croquettes

GAMBAS AL AJILLO \$12

Garlic shrimp

CHORIZO AL VINO \$9

Spanish chorizo cooked in wine

PULPO A LA GALLEGA \$15

Octopus Galician style

CALAMARES FRITOS \$10

Fried calamari

TORTILLA ESPAÑOLA \$6

Spanish omelett

PATATAS BRAVAS \$8

Steak potatoes in brava sauce

PIQUILLOS RELLENOS \$10

Stuffed red peppers

PASTAS

SPAGHETTI con tomates y albóndigas \$12

Spaghetti with tomatoes & meatballs

SPAGHETTI FRUTOS DEL MAR \$16

Spaghetti w/ shrimp, calamari, mussels, clams

ARROCES Y PAELLAS

(Spanish yellow rice cooked in broth with saffron)

PRECIO POR PERSONA/MINIMO 2 PERSONAS

PRICE PER PERSON/MINIMUM ORDER FOR 2

PAELLA MIXTA \$18 PER PERSON

MIXTA (SHRIMPS, MUSSELS, CALAMARI, CHORIZO, CHICKEN)

PAELLA DE MARISCOS \$22 PER PERSON

(SHRIMPS, MUSSELS, CALAMARI, CLAMS, FISH)

PAELLA VEGETARIANA \$16 PER PERSON

Fresh seasonal veggies

ARROZ CON POLLO a la chorrera \$14 PER PERSON

Chicken

ARROZ NEGRO \$21 PER PERSON

Calamari in its own ink



CARNES

SOLOMILLO DE CERDO Pork tenderloin \$20

ENTRECOT EN SALSA GALLEGA \$28

NY strip steak in Galician sauce

POLLO A LA PLANCHA \$12.99

Grilled Chicken breast

JARRETE DE CORDERO AL CHILINDRON \$25

Lamb shank in wine sauce

RABO DE TORO (OXTAIL COOKED IN SPANISH WINE) \$22

CHULETON DE BUEY (2.5 LBS) \$65

2.5 lbs NY strip cooked Avila style

HAMBURGUESA PACO'S WAY \$15

Hamburger Paco's Way



PESCADOS Y MARISCOS

BACALAO A LA VIZCAINA \$19

Cod in light red sauce

CAZUELA DE PESCADO Y MARISCOS \$22

Fish and seafood in Spanish sauce

FILETE DE PARGO A LA PLANCHA O FRITO \$20

Snapper filet grilled or fried

SALMON A LA PLANCHA \$18

Grilled salmon

PULPO A LA PLANCHA \$23

Grilled Octopus

APORREADO DE PESCADO \$14.99

Fish in red sauce with peppers & onions

ENCHILADO DE CAMARONES \$22.99

Cuban-Creole shrimp stew



Wednesday to Sunday Live Music

Flamenco Show

Classic Rock

Ask server for show schedule