

## *ANTOJITOS*

<b>CEVICHE CORINTO</b>	<b>24</b>
<i>MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES</i>	
<b>COCTEL DE CAMARONES</b>	<b>24</b>
<i>TRADITIONAL SHRIMP COCKTAIL</i>	
<b>PACO CALAMARES</b>	<b>22</b>
<i>PAN-FRIED CALAMARI TOSSED WITH CARAMELIZED ONIONS AND SPICY SWEET PEPPERS</i>	
<b>JUMBO LUMP CRAB CAKE</b>	<b>31</b>
<i>SERVED OVER CHIPOTLE CREAM SAUCE</i>	
<b>PACO'S SIGNATURE LOBSTER TEMPURA</b>	<b>MP</b>
<i>1 LB LOBSTER TAIL SERVED OPEN FACE PACO STYLE (TRANQUILO FOR SHARING)</i>	
<b>CAMARONES EJ</b>	<b>25</b>
<i>PAN-FRIED GULF SHRIMP SERVED IN A LEMON BUTTER WITH CAPERS AND SUNDRIED TOMATOES</i>	
<b>EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVER)</b>	<b>22</b>
<i>ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISPY WITH CILANTRO CREAM SAUCE</i>	
<b>ESCARGOT FRANCESE</b>	<b>24</b>
<i>BAKED SNAILS IN A DIJON LEMON BUTTER</i>	
<b>BT CAMARONES A LA MARSALA</b>	<b>27</b>
<i>FOUR JUMBO SHRIMP IN A MARSALA DIJON CREAM SAUCE</i>	

## *SOPAS Y ENSALADAS*

<b>SOPA DE FRIJOL NEGRO</b>	<b>15</b>
<i>HOMEMADE BLACK BEAN SOUP SERVED IN A HOMEMADE BREAD BOWL WITH PICO DE GALLO, SOUR CREAM AND SLICED AVOCADO</i>	
<b>SOPA DE CHILE POBLANO</b>	<b>16</b>
<i>ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE</i>	
<b>SOPA DE CRAB BISQUE</b>	<b>20</b>
<i>CREAMY BISQUE WITH JUMBO LUMP CRAB MEAT</i>	
<b>ENSALADA DE LA CASA</b>	<b>13</b>
<i>MIXED GREENS, TOMATO, RADISH, JULIENNE VEGETABLES AND CROUTONS TOSSED WITH CREAMY ITALIAN DRESSING</i>	
<b>ENSALADA DE CESAR</b>	<b>14</b>
<i>ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND CROUTONS</i>	
<b>ENSALADA DE TOMATOES BISTECA</b>	<b>18</b>
<i>BEEFSTEAK TOMATO, RED ONION, CRUMBLED BLUE CHEESE WITH BALSAMIC HERB VINAIGRETTE</i>	
<b>ENSALADA DE ESPINACA</b>	<b>17</b>
<i>SPINACH SALAD WITH TOMATO, EGG, PAIRED WITH A HOT BACON MUSHROOM VINAIGRETTE</i>	
<b>ENSALADA DE AGUACATE</b>	<b>18</b>
<i>SLICED AVOCADO, RED ONION AND BEEFSTEAK TOMATO SERVED WITH BALSAMIC HERB VINAIGRETTE</i>	
<b>ENSALADA DE LECHUGA FRESCA</b>	<b>16</b>
<i>BABY ICEBERG LETTUCE, CARROT, TOMATO, BLUE CHEESE CRUMBLES, BACON, ACCOMPANIED BY BLEU CHEESE DRESSING</i>	

## *PASTAS*

<b>CAMARONES DIABLOS</b>	<b>36</b>
<i>SAUTEED GULF SHRIMP IN A SPICY MARINARA SAUCE SERVED OVER LINGUINE PASTA</i>	
<b>PELO DE ANGEL</b>	<b>33</b>
<i>GRILLED CHICKEN BREAST SERVED WITH ANGEL HAIR PASTA IN A TOMATO BASIL CREAM SAUCE</i>	
<b>ALCACHOFA A LA BASIL</b>	<b>29</b>
<i>RAVIOLI STUFFED WITH RICOTTA CHEESE, SERVED WITH ARTICHOKE HEARTS AND SUN-DRIED TOMATOES IN A BASIL CREAM SAUCE</i>	

*Please Notice: Dishes may contain nuts, dairy, egg, gluten and/or shellfish products. Please be aware that some allergens might be introduced to the food prior to arriving at our restaurant. Please inform your server of any food allergens prior to your order so that we may accommodate your request to the best of our abilities. Consuming raw or uncooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of food borne illness.*

# ESPECIALIDAD DE LA CASA (HOUSE SPECIALTIES)

## MARISCOS (SEAFOOD)

<b>VUELVA A LA VIDA</b>	<b>39</b>
<i>A SPICY SEAFOOD COMBINATION OF CRAB CLAWS, SHRIMP AND CALAMARI SAUTEED IN A WHITE WINE GARLIC BUTTER. CHOICE OF PASTA OR VEGETABLES.</i>	
<b>FILETE DE PARGO ENCHILADO</b>	<b>39</b>
<i>GRILLED GULF RED SNAPPER SERVED OVER DELICIOUS CREOLE SAUCE</i>	
<b>FILETE DE PARGO ELEGANTE</b>	<b>47</b>
<i>BAKED GULF RED SNAPPER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT, PACO PICO AND AVOCADO</i>	
<b>FILETE DE PARGO PARRILLA</b>	<b>39</b>
<i>GRILLED GULF RED SNAPPER TOPPED WITH CILANTRO CREAM SAUCE</i>	
<b>FILETE DE PARGO SIMPATICO</b>	<b>47</b>
<i>PLANTAIN ENCRUSTED GULF RED SNAPPER, PAN SAUTEED AND SERVED OVER RASPBERRY CHIPOTLE SAUCE, TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT</i>	
<b>FILETE DE PARGO A LA BELLA</b>	<b>46</b>
<i>BAKED GULF RED SNAPPER IN A LEMON BUTTER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT</i>	
<b>FILETE DE PARGO HORNO</b>	<b>39</b>
<i>BAKED GULF RED SNAPPER IN A LEMON GARLIC BUTTER</i>	
<b>FILETE DE PARGO A LA PARKER</b>	<b>39</b>
<i>PECAN ENCRUSTED GULF RED SNAPPER IN BROWN BUTTER WITH CAPERS</i>	
<b>FILETE DE PARGO VERACRUZ</b>	<b>39</b>
<i>PAN SAUTEED GULF RED SNAPPER TOPPED WITH VERACRUZ SAUCE</i>	
<b>SALMON A LA PARRILLA</b>	<b>39</b>
<i>GRILLED SALMON SERVED OVER MANGO HABANERO SAUCE</i>	
<b>ATUN A LA PARRILLA</b>	<b>36</b>
<i>GRILLED AHI TUNA SERVED OVER JALAPEÑO CREAM SAUCE</i>	
<b>COLA DE LANGOSTA</b>	<b>MP</b>
<i>1 LB. BROILED LOBSTER TAIL</i>	
<b>CAMARONES EMPANIZADO A LA MITCHELL</b>	<b>35</b>
<i>GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES</i>	
<b>CAMARONES PARRILLA</b>	<b>35</b>
<i>GRILLED GULF SHRIMP, LIGHTLY SEASONED AND SERVED WITH SAUTEED PACO PICO</i>	
<b>CAMARONES AJILLO</b>	<b>35</b>
<i>GULF SHRIMP SAUTEED IN A WHITE WINE AND LEMON GARLIC BUTTER</i>	
<b>SEA SCALLOPS GRANADA</b>	<b>39</b>
<i>PAN SEARED SEA SCALLOPS IN A MARSALA DIJON CREAM SAUCE</i>	
<b>KT DELICIAS DE MAR</b>	<b>39</b>
<i>COMBINATION OF AVOCADO TOPPED WITH JUMBO LUMP CRAB MEAT WITH REMOULADE SAUCE, AND BEEFSTEAK TOMATO TOPPED WITH COLD SHRIMP WITH RASPBERRY CHIPOTLE SAUCE, ACCOMPANIED BY GULF RED SNAPPER CEVICHE</i>	

## CARNE (BEEF AND PORK)

<b>FILETE DE CARNE PRESIDENTE</b>	<b>49</b>
<i>8 OZ USDA PRIME FILET OF BEEF TENDERLOIN BROILED YOUR WAY</i>	
<b>OJO DE COSTILLA</b>	<b>49</b>
<i>16 OZ USDA PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
<b>BONE-IN RIBEYE</b>	<b>65</b>
<i>22 OZ USDA BONE-IN PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
<b>LAMB CHOPS</b>	<b>45</b>
<i>4 - 3OZ LAMB CHOPS IN A SMOKED PLUM CHIPOTLE SAUCE</i>	

## POLLO (CHICKEN)

<b>POLLO EMPANIZADO</b>	<b>35</b>
<i>PLANTAIN ENCRUSTED CHICKEN BREAST SERVED OVER A BLACK BEAN SAUCE WITH QUESO BLANCO, MADUROS, YUCCA AND SOUR CREAM</i>	
<b>POLLO CARMELO</b>	<b>33</b>
<i>GRILLED CHICKEN BREAST IN A WHITE WINE LEMON BUTTER WITH CAPERS AND BASIL, TOPPED WITH GOAT CHEESE AND SUN-DRIED TOMATOES</i>	
<b>POLLO MANAGUA</b>	<b>33</b>
<i>BREADED AND SAUTEED CHICKEN BREAST TOPPED WITH CAPERS IN A LEMON BUTTER</i>	

\$5 Split Plate Charge. No separate checks. 18% gratuity added to parties of 6 and more.