

## . ANTOJITOS (APPETIZERS)

<b>*CEVICHE CORINTO</b>	17
<i>MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES</i>	
<b>COCTEL DE CAMARONES</b>	18
<i>TRADITIONAL SHRIMP COCKTAIL</i>	
<b>PACO CALAMARES</b>	16
<i>PAN-FRIED CALAMARI TOSSED IN CARAMELIZED ONIONS AND SPICY SWEET PEPPERS</i>	
<b>EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVERS)</b>	17
<i>ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISP WITH CILANTRO CREAM SAUCE</i>	
<b>*JUMBO LUMP CRAB CAKE</b>	26
<i>SERVED OVER CHIPOTLE CREAM SAUCE</i>	

## SOPAS Y ENSALADAS (SOUPS AND SALADS)

<b>SOPA DE FRIJOL NEGRO</b>	10
<i>HOMEMADE BLACK BEAN SOUP SERVED WITH PICO DE GALLO, SOUR CREAM AND SLICED AVOCADO</i>	
<b>SOPA DE POBLANO</b>	11
<i>ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE</i>	
<b>SOPA DE TORTILLA</b>	9
<i>HOMEMADE CHICKEN BROTH WITH CRISPY CORN TORTILLA STRIPS, PROVOLONE CHEESE AND SLICED AVOCADO</i>	
<b>ENSALADA DE ESPINACA</b>	13
<i>SPINACH SALAD WITH TOMATO, EGG, PAIRED WITH A HOT BACON MUSHROOM VINAIGRETTE</i>	
<b>ENSALADA DE POLLO A LA CESAR</b>	16
<i>GRILLED CHICKEN BREAST OVER ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND HOMEMADE CROUTONS</i>	
<b>*K.T. DELICIAS DEL MAR (LUNCH PORTION)</b>	24
<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>	
<b>ENSALADA MIXTAS</b>	14
<i>MIXED GREENS, SLICED ROMA TOMATOES, CRUMBLLED BLUE CHEESE, HONEY ROASTED PECANS, SLICED STRAWBERRIES, MANGO, GRAPES AND MANDARIN ORANGES IN CHAMPAGNE VINAIGRETTE</i>	
<b>ADD SALMON \$7, CHICKEN \$5 OR SHRIMP YOUR WAY \$3 EACH TO ANY SALAD</b>	

## PASTA

<b>ALCACHOFA A LA BASIL</b>	16
<i>RAVIOLI STUFFED WITH RICOTTA CHEESE, SERVED WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES IN A BASIL CREAM SAUCE</i>	
<b>PELO DE ANGEL</b>	18
<i>GRILLED CHICKEN BREAST SERVED WITH ANGEL HAIR PASTA IN A TOMATO BASIL CREAM SAUCE</i>	
<b>ANDERSON CRAB MEAT PASTA</b>	28
<i>ANGEL-HAIR PASTA TOSSED WITH LEMON BUTTER CAPER SAUCE AND JUMBO LUMP CRAB MEAT</i>	

## SANDWICHES

<b>PACO SUPREMO BURGER</b>	16
<i>A HALF-POUND OF BEEF, LETTUCE, TOMATO, AVOCADO, BACON, CHEESE &amp; MATCHSTICK FRIES WITH SIGNATURE SAUCE</i>	
<b>*MEATLOAF SANDWICH</b>	16
<i>SERVED OPEN FACE WITH MASHED POTATOES AND CRISPY ONION RINGS ON OUR HONEY BARBECUE SAUCE</i>	
<b>GRILLED CHICKEN SANDWICH</b>	15
<i>CHAR-GRILLED CHICKEN BREAST SERVED OPEN FACE WITH LETTUCE, TOMATO, ONION AND MELTED PROVOLONE CHEESE</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.*

## CARNE (BEEF AND PORK)

**GALLO PINTO CON CARNE** 16  
*BLACK BEANS AND RICE STIR FRIED WITH ONIONS, BELL PEPPERS AND SHREDDED BEEF, ACCOMPANIED BY MADUROS, YUCA AND TOPPED WITH SOUR CREAM AND PACO PICO*

**ROPA VIEJA** 17  
*SHREDDED BEEF SAUTEED WITH ONIONS, TOMATOES, BELL PEPPERS AND GARLIC SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS*

**FLAT IRON STEAK** 25  
*8 OZ FLAT IRON STEAK BROILED YOUR WAY IN A JALAPEÑO CREAM SAUCE*

**FILET DE MIGNON** 40  
*8 OZ. FILET OF BEEF TENDERLOIN BROILED YOUR WAY IN A JALAPEÑO CREAM SAUCE*

## POLLO (CHICKEN)

**POLLO SABROSO** 19  
*PLANTAIN ENCRUSTED CHICKEN BREAST, PAN SAUTEED AND SERVED OVER A RASPBERRY CHIPOTLE SAUCE*

**POLLO CARMELO** 19  
*GRILLED CHICKEN BREAST IN A WHITE WINE LEMON BUTTER WITH CAPERS AND BASIL, TOPPED WITH GOAT CHEESE AND SUN-DRIED TOMATOES*

**POLLO MANAGUA** 19  
*BREADED AND SAUTEED CHICKEN BREAST TOPPED WITH CAPERS IN A LEMON BUTTER*

**POLLO EMPANIZADO** 20  
*PLANTAIN ENCRUSTED CHICKEN BREAST SERVED OVER A BLACK BEAN SAUCE WITH QUESO BLANCO, MADUROS, YUCA AND SOUR CREAM*

## MARISCOS (SEAFOOD)

**SALMON A LA PARRILLA** 22  
*GRILLED SALMON SERVED OVER A MANGO HABANERO SAUCE*

**ATUN A LA PARRILLA** 22  
*GRILLED AHI TUNA SERVED OVER A COGNAC MUSTARD SAUCE*

**CAMARONES EMPANIZADO A LA MITCHELL** 23  
*GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES*

**CAMARONES AJILLO** 24  
*SAUTEED GULF SHRIMP IN A WHITE WINE AND LEMON GARLIC BUTTER*

**FILETE DE GROUPER** 30  
*PARMESEAN CRUSTED GROUPER IN A LEMON BUTTER SAUCE WITH CAPERS AND JUMBO LUMP CRAB MEAT*

**FILETE DE PARGO PARILLA** 25  
*GRILLED GULF RED SNAPPER PAIRED WITH A CILANTRO CREAM SAUCE*

**FILETE DE PARGO ELEGANTE** 35  
*BAKED GULF RED SNAPPER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT, PACO PICO AND AVOCADO*

**\*FILETE DE PARGO SIMPATICO** 35  
*PLANTAIN ENCRUSTED GULF RED SNAPPER, PAN SAUTEED AND SERVED OVER A RASPBERRY CHIPOTLE SAUCE AND TOPPED WITH JUMBO LUMP CRAB MEAT*

**\*FISH TACO A LA PACO** 20  
*CHOICE OF FRIED OR GRILLED GULF RED SNAPPER ACCOMPANIED BY A CUP OF TORTILLA SOUP*

### \*SIGNATURE DISHES

No separate checks. 18% gratuity added to parties of 6 and more.