

ANTOJITOS (APPETIZERS)

*CEVICHE CORINTO	18
MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES	
COCTEL DE CAMARONES	18
TRADITIONAL SHRIMP COCKTAIL	
PACO CALAMARES	17
PAN-FRIED CALAMARI TOSSED IN CARAMELIZED ONIONS AND SPICY SWEET PEPPERS	
EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVERS)	18
ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISP WITH CILANTRO CREAM SAUCE	
*JUMBO LUMP CRAB CAKE	27
SERVED OVER CHIPOTLE CREAM SAUCE	

SOPAS Y ENSALADAS (SOUPS AND SALADS)

SOPA DE FRIJOL NEGRO	11
HOMEMADE BLACK BEAN SOUP SERVED WITH PICO DE GALLO, SOUR CREAM AND SLICED AVOCADO	
SOPA DE POBLANO	12
ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE	
SOPA DE TORTILLA	10
HOMEMADE CHICKEN BROTH WITH CRISPY CORN TORTILLA STRIPS, PROVOLONE CHEESE AND SLICED AVOCADO	
ENSALADA DE CESAR	16
GRILLED CHICKEN BREAST OVER ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND HOMEMADE CROUTONS	
*K.T. DELICIAS DEL MAR (LUNCH PORTION)	24
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	
ENSALADA MIXTAS	14
MIXED GREENS, SLICED ROMA TOMATOES, CRUMBLed BLUE CHEESE, HONEY ROASTED PECANS, SLICED STRAWBERRIES, MANGO, GRAPES AND MANDARIN ORANGES IN CHAMPAGNE VINAIGRETTE	
ENSALADA DE ESPINACA	14
SPINACH SALAD WITH TOMATO, EGG, PAIRED WITH A HOT BACON MUSHROOM VINAIGRETTE	

ADD SALMON \$7, CHICKEN \$5 OR SHRIMP YOUR WAY \$3 EACH TO ANY SALAD

PASTA

ALCACHOFA A LA BASIL	17
RAVIOLI STUFFED WITH RICOTTA CHEESE, SERVED WITH ARTICHOKE HEARTS AND SUN-DRIED TOMATOES IN BASIL CREAM SAUCE	
PELO DE ANGEL	19
GRILLED CHICKEN BREAST SERVED WITH ANGEL HAIR PASTA IN A TOMATO BASIL CREAM SAUCE	
ANDERSON CRAB MEAT PASTA	30
ANGEL-HAIR PASTA TOSSED WITH LEMON BUTTER CAPER SAUCE AND JUMBO LUMP CRAB MEAT	

*SIGNATURE DISHES

NO SEPARATE CHECKS. 18% GRATUITY ADDED TO PARTIES OF 6 AND MORE.

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.

SANDWICHES

PACO SUPREMO BURGER	17
A HALF-POUND OF BEEF, LETTUCE, TOMATO, AVOCADO, BACON, CHEESE WITH SIGNATURE SAUCE & FRIES	
*MEATLOAF SANDWICH	17
SERVED OPEN FACE WITH MASHED POTATOES AND CRISPY ONION RINGS ON OUR HONEY BARBECUE SAUCE	
GRILLED CHICKEN SANDWICH	15
CHAR-GRILLED CHICKEN BREAST SERVED OPEN FACE WITH LETTUCE, TOMATO, ONION AND MELTED PROVOLONE CHEESE	

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, YUCCA AND TOPPED WITH SOUR CREAM AND PACO PICO	
PAQUITO TAQUITOS	16
MAKE YOUR OWN TAQUITOS. YOUR CHOICE OF GRILLED CHICKEN OR BEEF WITH CORN TORTILLAS, GUACAMOLE, CHEESE, REFRIED BLACK BEANS AND MADUROS WITH SOUR CREAM	
ROPA VIEJA	17
SHREDDED BEEF SAUTÉED WITH ONIONS, TOMATOES, BELL PEPPERS AND GARLIC SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS	
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 SAUTÉED 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 SAUTÉED 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, YUCCA 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 JALAPENO SAUCE	

MARISCOS (SEAFOOD)

CAMARONES EMPANIZADO A LA MITCHELL	23
GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES	
CAMARONES AJILLO	24
SAUTÉED GULF SHRIMP IN A WHITE WINE AND LEMON GARLIC BUTTER	
FILETE DE GROUPER	30
PARMESAN 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 SAUTÉED JUMBO LUMP CRAB MEAT, PACO PICO AND AVOCADO	
*FILETE DE PARGO SIMPATICO	35
PLANTAIN ENCRUSTED GULF RED SNAPPER, PAN SAUTÉED 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	
*SHRIMP TACOS A LA PACO	22
THREE CORN TORTILLAS FILLED WITH THREE BLACKENED GULF SHRIMP OVER A FIRE ROASTED PICO DE GALLO TOPPED WITH RASPBERRY CHIPOTLE SAUCE AND COTIJA CHEESE. ACCOMPANIED BY A CUP OF CHARRO BEANS	
*GROUPER TACOS A LA PACO	24
TWO CORN TORTILLAS FILLED WITH PARMESAN ENCRUSTED GROUPER GARNISHED WITH PINEAPPLE SERRANO COLESLAW. ACCOMPANIED WITH A CUP OF CRAB BISQUE.	

WINES BY THE GLASS

CHAMPAGNE, NICOLAS FEUILLATE	15	PINOT NOIR, CHAMPS DE REVES	15
PROSECCO, AVISSI (187ML)	10	PINOT NOIR, COMPLICATED	10
PROSECCO ROSE, AVISSI	10	PINOT NOIR, EN ROUTE	25
BRUT MUMM NAPA (187 ML)	10	CABERNET, ALEXANDER VALLEY	12
CHARDONNAY, ALEXANDER VALLEY	10	CABERNET, CAYMUS	35
CHARDONNAY, DAOU	14	CABERNET, IRON & SAND	15
CHARDONNAY, RAMEY	20	MERLOT, ALEXANDER VALLEY	10
SAUVIGNON BLANC, MASON	10	MERLOT, DUCKHORN	20
PINOT GRIGIO, KETTMIER	10	MALBEC, MENDEL	13
PINOT GRIGIO, SANTA MARGHERITA	15	RED BLEND, BODYGUARD BY DAOU	20
RIESLING, EROICA	12	RED BLEND, CYRUS	25
ROSE, STUDIO	13	RED BLEND, NEYER'S LEFT BANK	15
MOSCATO, LA PERLINA	10	ZINFANDEL, SALDO	15