

## LUNCH MENU

### ANTOJITOS (APPETIZERS)

<b>*CEVICHE CORINTO</b>	<b>17</b>
<i>MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES</i>	
<b>COCTEL DE CAMARONES</b>	<b>18</b>
<i>TRADITIONAL SHRIMP COCKTAIL</i>	
<b>PACO CALAMARES</b>	<b>16</b>
<i>PAN-FRIED CALAMARI TOSSED IN CARAMELIZED ONIONS AND SPICY SWEET PEPPERS</i>	
<b>EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVERS)</b>	<b>17</b>
<i>ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISP WITH CILANTRO CREAM SAUCE</i>	
<b>*JUMBO LUMP CRAB CAKE</b>	<b>24</b>
<i>SERVED OVER CHIPOTLE CREAM SAUCE</i>	

### SOPAS Y ENSALADAS (SOUPS AND SALADS)

<b>SOPA DE FRIJOL NEGRO</b>	<b>10</b>
<i>HOMEMADE BLACK BEAN SOUP SERVED WITH PICO DE GALLO, SOUR CREAM AND SLICED AVOCADO</i>	
<b>SOPA DE POBLANO</b>	<b>11</b>
<i>ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE</i>	
<b>SOPA DE TORTILLA</b>	<b>9</b>
<i>HOMEMADE CHICKEN BROTH WITH CRISPY CORN TORTILLA STRIPS, PROVOLONE CHEESE AND SLICED AVOCADO</i>	
<b>ENSALADA DE ESPINACA</b>	<b>13</b>
<i>SPINACH SALAD WITH TOMATO, EGG, PAIRED WITH A HOT BACON MUSHROOM VINAIGRETTE</i>	
<b>ENSALADA DE POLLO A LA CESAR</b>	<b>16</b>
<i>GRILLED CHICKEN BREAST OVER ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND HOMEMADE CROUTONS</i>	
<b>*K.T. DELICIAS DEL MAR (LUNCH PORTION)</b>	<b>24</b>
<b>ENSALADA MIXTAS</b>	<b>14</b>
<i>MIXED GREENS, SLICED ROMA TOMATOES, CRUMBLLED BLUE CHEESE, HONEY ROASTED PECANS, SLICED STRAWBERRIES, 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>	<b>16</b>
<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>	<b>18</b>
<i>GRILLED CHICKEN BREAST SERVED WITH ANGEL HAIR PASTA IN A TOMATO BASIL CREAM SAUCE</i>	
<b>ANDERSON CRAB MEAT PASTA</b>	<b>28</b>
<i>ANGEL-HAIR PASTA TOSSED WITH LEMON BUTTER CAPER SAUCE AND JUMBO LUMP CRAB MEAT</i>	

### SANDWICHES

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

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## CARNE (BEEF AND PORK)

<b>PAQUITO TAQUITOS</b>	<b>18</b>
<i>MAKE YOUR OWN TAQUITOS. YOUR CHOICE OF GRILLED CHICKEN OR BEEF WITH CORN TORTILLAS, GUACAMOLE, CHEESE, REFRIED BLACK BEANS AND MADUROS WITH SOUR CREAM</i>	
<b>TOSTADAS DE PUERCO</b>	<b>16</b>
<i>SLOW ROASTED PORK SERVED ON MINI CRISPY CORN TORTILLAS TOPPED WITH SHREDDED LETTUCE, DICED ROMA TOMATOES, AVOCADOS AND CILANTRO OVER A RASPBERRY CHIPOTLE SAUCE</i>	
<b>GALLO PINTO CON CARNE</b>	<b>16</b>
<i>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</i>	
<b>ROPA VIEJA</b>	<b>16</b>
<i>SHREDDED BEEF SAUTEED WITH ONIONS, TOMATOES, BELL PEPPERS AND GARLIC SERVED WITH WHITE RICE, BLACK BEANS AND MADUROS</i>	
<b>FLAT IRON STEAK</b>	<b>24</b>
<i>8 OZ FLAT IRON STEAK BROILED YOUR WAY IN A JALAPEÑO CREAM SAUCE</i>	
<b>FILET DE MIGNON</b>	<b>40</b>
<i>8 OZ. FILET OF BEEF TENDERLOIN BROILED YOUR WAY IN A JALAPEÑO CREAM SAUCE</i>	

## POLLO (CHICKEN)

<b>POLLO SABROSO</b>	<b>19</b>
<i>PLANTAIN ENCRUSTED CHICKEN BREAST, PAN SAUTEED AND SERVED OVER A RASPBERRY CHIPOTLE SAUCE</i>	
<b>POLLO CARMELO</b>	<b>19</b>
<i>GRILLED CHICKEN BREAST IN A WHITE WINE LEMON BUTTER, TOPPED WITH GOAT CHEESE AND SUN-DRIED TOMATOES</i>	
<b>POLLO MANAGUA</b>	<b>19</b>
<i>BREADED AND SAUTEED CHICKEN BREAST TOPPED WITH CAPERS IN A LEMON BUTTER</i>	
<b>POLLO EMPANIZADO</b>	<b>20</b>
<i>PLANTAIN ENCRUSTED CHICKEN BREAST SERVED OVER A BLACK BEAN SAUCE WITH QUESO BLANCO, MADUROS, YUCCA AND SOUR CREAM</i>	

## MARISCOS (SEAFOOD)

<b>SALMON A LA PARRILLA</b>	<b>21</b>
<i>GRILLED SALMON SERVED OVER A MANGO HABANERO SAUCE</i>	
<b>ATUN A LA PARRILLA</b>	<b>21</b>
<i>GRILLED AHI TUNA SERVED OVER A COGNAC MUSTARD SAUCE</i>	
<b>CAMARONES EMPANIZADO A LA MITCHELL</b>	<b>22</b>
<i>GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES</i>	
<b>*CAMARONES PURA VIDA</b>	<b>24</b>
<i>PAN-FRIED SHRIMP SERVED ON MINI CORN TORTILLAS ACCOMPANIED BY A CUP OF POBLANO PEPPER SOUP</i>	
<b>CAMARONES AJILLO</b>	<b>24</b>
<i>SAUTEED GULF SHRIMP IN A WHITE WINE AND LEMON GARLIC BUTTER</i>	
<b>FILETE DE PARGO PARRILLA</b>	<b>24</b>
<i>GRILLED GULF RED SNAPPER PAIRED WITH A CILANTRO CREAM SAUCE</i>	
<b>FILETE DE PARGO ELEGANTE</b>	<b>33</b>
<i>BAKED GULF RED SNAPPER TOPPED WITH SAUTEED JUMBO LUMP CRAB MEAT, PACO PICO AND AVOCADO</i>	
<b>*FILETE DE PARGO SIMPATICO</b>	<b>33</b>
<i>PLANTAIN ENCRUSTED GULF RED SNAPPER, PAN SAUTEED AND SERVED OVER A RASPBERRY CHIPOTLE SAUCE AND TOPPED WITH JUMBO LUMP CRAB MEAT</i>	
<b>*FISH TACO A LA PACO</b>	<b>19</b>
<i>CHOICE OF FRIED OR GRILLED GULF RED SNAPPER ACCOMPANIED BY A CUP OF TORTILLA SOUP</i>	

### \*SIGNATURE DISHES

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

# DINNER MENU

## ANTOJITOS

<b>CEVICHE CORINTO</b>	<b>21</b>
<i>MARINATED GULF RED SNAPPER FILET (PIECES) IN LIME JUICE AND CHEF'S SPICES</i>	
<b>COCTEL DE CAMARONES</b>	<b>21</b>
<i>TRADITIONAL SHRIMP COCKTAIL</i>	
<b>PACO CALAMARES</b>	<b>18</b>
<i>PAN-FRIED CALAMARI TOSSED WITH CARAMELIZED ONIONS AND SPICY SWEET PEPPERS</i>	
<b>JUMBO LUMP CRAB CAKE</b>	<b>27</b>
<i>SERVED OVER CHIPOTLE CREAM SAUCE</i>	
<b>PACO'S SIGNATURE LOBSTER TEMPURA</b>	<b>63</b>
<i>1 LB WATER LOBSTER TAIL SERVED OPEN FACE PACO STYLE (TRANQUILO FOR SHARING)</i>	
<b>CAMARONES EJ</b>	<b>21</b>
<i>PAN-FRIED GULF SHRIMP SERVED IN A LEMON BUTTER WITH CAPERS AND SUN DRIED TOMATOES</i>	
<b>EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVER)</b>	<b>19</b>
<i>ONE SHRIMP, ONE BEEF AND ONE CHICKEN SERVED GOLDEN CRISPY WITH CILANTRO CREAM SAUCE</i>	
<b>ESCARGOT FRANCSE</b>	<b>20</b>
<i>BAKED SNAILS IN A DIJON LEMON BUTTER</i>	
<b>BT CAMARONES A LA MARSALA</b>	<b>22</b>
<i>FOUR JUMBO SHRIMP IN A MARSALA DIJON CREAM SAUCE</i>	

## SOPAS Y ENSALADAS

<b>SOPA DE FRIJOL NEGRO</b>	<b>13</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>13</b>
<i>ROASTED POBLANO PEPPERS WITH CHAYOTE SQUASH IN A LIGHT CREAM BASE</i>	
<b>SOPA DE CRAB BISQUE</b>	<b>16</b>
<i>CREAMY BISQUE WITH JUMBO LUMP CRAB MEAT</i>	
<b>ENSALADA DE LA CASA</b>	<b>11</b>
<i>MIXED GREENS, TOMATO, RADISH, JULIENNE VEGETABLES AND CROUTONS TOSSED WITH CREAMY ITALIAN DRESSING</i>	
<b>ENSALADA DE CESAR</b>	<b>13</b>
<i>ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND CROUTONS</i>	
<b>ENSALADA DE TOMATOES BISTECA</b>	<b>16</b>
<i>BEEFSTEAK TOMATO, RED ONION, CRUMBLER BLUE CHEESE WITH BALSAMIC HERB VINAIGRETTE</i>	
<b>ENSALADA DE ESPINACA</b>	<b>15</b>
<i>SPINACH SALAD WITH TOMATO, EGG, PAIRED WITH A HOT BACON MUSHROOM VINAIGRETTE</i>	
<b>ENSALADA DE AGUACATE</b>	<b>17</b>
<i>SLICED AVOCADO, RED ONION AND BEEFSTEAK TOMATO SERVED WITH BALSAMIC HERB VINAIGRETTE</i>	
<b>ENSALADA DE LECHUGA FRESCA</b>	<b>14</b>
<i>BABY ICEBERG LETTUCE, CARROT, TOMATO, BLUE CHEESE CRUMBLES, BACON, ACCOMPANIED BY BLEU CHEESE DRESSING</i>	

## PASTAS

<b>CAMARONES DIABLOS</b>	<b>32</b>
<i>SAUTEED GULF SHRIMP IN A SPICY MARINARA SAUCE SERVED OVER LINGUINE PASTA</i>	
<b>PELO DE ANGEL</b>	<b>30</b>
<i>GRILLED CHICKEN BREAST SERVED WITH ANGEL HAIR PASTA IN A TOMATO BASIL CREAM SAUCE</i>	
<b>ALCACHOFA A LA BASIL</b>	<b>28</b>
<i>RAVIOLI STUFFED WITH RICOTTA CHEESE, SERVED WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES IN A BASIL CREAM SAUCE</i>	

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*Tranquilo*

## ESPECIALIDAD DE LA CASA (HOUSE SPECIALTIES)

<b>VUELVA A LA VIDA</b>	<b>37</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>37</b>
<i>GRILLED GULF RED SNAPPER SERVED OVER DELICIOUS CREOLE SAUCE</i>	
<b>FILETE DE PARGO ELEGANTE</b>	<b>45</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>37</b>
<i>GRILLED GULF RED SNAPPER TOPPED WITH CILANTRO CREAM SAUCE</i>	
<b>FILETE DE PARGO SIMPATICO</b>	<b>45</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 FREDDIE</b>	<b>45</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>37</b>
<i>BAKED GULF RED SNAPPER IN A LEMON GARLIC BUTTER</i>	
<b>FILETE DE PARGO A LA PARKER</b>	<b>37</b>
<i>PECAN ENCRUSTED GULF RED SNAPPER IN BROWN BUTTER WITH CAPERS</i>	
<b>FILETE DE PARGO VERACRUZ</b>	<b>38</b>
<i>PAN SAUTEED GULF RED SNAPPER TOPPED WITH VERACRUZ SAUCE</i>	
<b>SALMON A LA PARRILLA</b>	<b>33</b>
<i>GRILLED SALMON SERVED OVER MANGO HABANERO SAUCE</i>	
<b>ATUN A LA PARRILLA</b>	<b>34</b>
<i>GRILLED AHI TUNA SERVED OVER JALAPEÑO CREAM SAUCE</i>	
<b>COLA DE LANGOSTA</b>	<b>68</b>
<i>1 LB. BROILED LOBSTER TAIL</i>	
<b>CAMARONES EMPANIZADO A LA MITCHELL</b>	<b>32</b>
<i>GULF SHRIMP LIGHTLY SEASONED, BREADED AND FRIED, SERVED WITH TARTAR AND COCKTAIL SAUCES</i>	
<b>CAMARONES PARRILLA</b>	<b>32</b>
<i>GRILLED GULF SHRIMP, LIGHTLY SEASONED AND SERVED WITH SAUTEED PACO PICO</i>	
<b>CAMARONES AJILLO</b>	<b>32</b>
<i>GULF SHRIMP SAUTEED IN A WHITE WINE AND LEMON GARLIC BUTTER</i>	
<b>SEA SCALLOPS GRANADA</b>	<b>38</b>
<i>PAN SEARED SEA SCALLOPS IN A MARSALA DIJON CREAM SAUCE</i>	
<b>KT DELICIAS DE MAR</b>	<b>37</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>	
<b>FILETE DE CARNE PRESIDENTE</b>	<b>47</b>
<i>8 OZ USDA PRIME FILET OF BEEF TENDERLOIN BROILED YOUR WAY</i>	
<b>OJO DE COSTILLA</b>	<b>47</b>
<i>16 OZ USDA PRIME RIB-EYE STEAK BROILED YOUR WAY</i>	
<b>POLLO EMPANIZADO</b>	<b>33</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>30</b>
<i>GRILLED CHICKEN BREAST IN A WHITE WINE LEMON BUTTER, TOPPED WITH GOAT CHEESE AND SUN-DRIED TOMATOES</i>	
<b>POLLO MANAGUA</b>	<b>30</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.*