

## LUNCH MENU

### ANTOJITOS (Appetizers)

<b>*Ceviche Corinto</b>	<b>\$13.00</b>
<i>Marinated Gulf snapper filet (pieces) in lime juice and chef spices</i>	
<b>Coctel de Camarones</b>	<b>\$14.00</b>
<i>Traditional shrimp cocktail</i>	
<b>Paco Calamares</b>	<b>\$11.00</b>
<i>Pan-fried calamari served with caramelized onions and sweet spicy peppers</i>	
<b>Empanadas Mixtas (South American Turnovers)</b>	<b>\$11.00</b>
<i>One shrimp, one beef and one chicken served golden crisp with cilantro cream sauce</i>	
<b>*Jumbo Lump Crab Cake</b>	<b>\$16.00</b>
<i>Served with chipotle cream sauce</i>	

### SOPAS Y ENSALADAS (Soup and Salads)

<b>Sopa de Frijol Negro</b>	<b>Bowl \$6.00</b>
<i>Homemade black bean soup served with pico de gallo sour cream and sliced avocado</i>	
<b>Sopa de Poblano</b>	<b>Bowl \$7.00</b>
<i>Spicy roasted poblano peppers with South American squash in a cream base</i>	
<b>Sopa de Tortilla</b>	<b>Bowl \$6.00</b>
<i>Homemade chicken broth with corn tortilla, provolone cheese and sliced avocado</i>	
<b>Ensalada de Espinaca</b>	
<b>\$7.00</b>	
<i>Spinach salad with tomatoes, mushrooms, eggs and hot bacon vinaigrette dressing</i>	
<i>Add Chicken \$4.00 or Shrimp \$3.00 each</i>	
<b>Ensalada de Pollo a la Cesar</b>	<b>\$11.00</b>
<i>Grilled Chicken Breast served over fresh romaine lettuce tossed with Caesar dressing and homemade croutons</i>	
<b>Ensalada Mixtas</b>	<b>\$8.00</b>
<i>Fresh mixed greens, sliced roma tomatoes, crumbled blue cheese, honey roasted pecans, sliced strawberries, grapes and mandarin oranges in champagne vinaigrette</i>	
<i>Add Chicken \$4.00 or Shrimp \$3.00 each</i>	

### PASTA

<b>Alcachofa a la Basil</b>	<b>\$11.00</b>
<i>Ravioli stuffed with ricotta cheese served with fresh artichoke hearts and sun dried tomatoes in a basil cream sauce</i>	
<b>Pelo de Angel</b>	<b>\$12.00</b>
<i>Grilled breast of chicken served with angel hair pasta in a tomato basil cream sauce</i>	
<b>Anderson Crabmeat Pasta</b>	<b>\$18.00</b>
<i>Angel-hair pasta tossed with lemon butter caper sauce and Jumbo Lump Crabmeat</i>	

### SANDWICHES

*(Sandwiches served with French Fries and Paco Cole Slaw)*

<b>Cheeseburger</b>	<b>\$9.00</b>
<i>A half-pound of ground chuck char-grilled your way</i>	
<b>*Meatloaf Sandwich</b>	<b>\$10.00</b>
<i>Served open faced with mashed potatoes and crisp onions in our honey barbecue sauce</i>	
<b>Habana Pork Sandwich</b>	<b>\$10.00</b>
<i>Slow roasted pork, ham, Swiss cheese, pickles and mustard served on ciabatta bread</i>	
<b>Grilled Chicken Sandwich</b>	<b>\$10.00</b>
<i>Char-grilled breast of chicken served open face with melted provolone cheese</i>	
<b>*Warm Lobster Roll</b>	<b>\$14.00</b>
<i>Sautéed Lobster tail with fennel in a garlic butter sauce.</i>	

## CARNE (Beef)

<b>Paquito Taquitos</b>	<b>\$12.00</b>
<i>Make your own taquitos. Your choices 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>\$11.00</b>
<i>Slow roasted pork served on a mini crispy corn tortilla topped with shredded lettuce, diced roma tomatoes, avocados and cilantro over a raspberry chipotle sauce</i>	
<b>Gallo Pinto con Carne</b>	<b>\$11.00</b>
<i>Black beans and rice stir fried with onions, bell peppers and shredded beef surrounded by maduros, yucca and topped with sour cream and Paco Pico</i>	
<b>Ropa Vieja</b>	<b>\$12.00</b>
<i>Shredded beef sautéed with onions, tomatoes, bell peppers and garlic served with white rice, black beans and maduros</i>	
<b>Flat Iron Steak</b>	<b>\$15.00</b>
<i>Grilled skirt steak marinated with herbs and spices.</i>	
<b>Filet de Mignon</b>	<b>\$30.00</b>
<i>8 oz. filet of beef tenderloin broiled your way in a Jalapeño Crème Sauce.</i>	

## POLLO (Chicken)

<b>*Pollo Sabroso</b>	<b>\$13.00</b>
<i>Chicken breast encrusted in plantains and pan-sautéed with a raspberry chipotle sauce</i>	
<b>Pollo a la Nica</b>	<b>\$14.00</b>
<i>Sautéed breast of chicken topped with tomatoes, avocados and melted provolone cheese</i>	
<b>Pollo Managua</b>	<b>\$13.00</b>
<i>Breaded and sautéed breast of chicken topped with capers in a lemon butter sauce</i>	
<b>Pollo Empanizado</b>	<b>\$14.00</b>
<i>Chicken breast encrusted with plantains and served with cotija cheese, maduro, yucca and sour cream over a black bean sauce</i>	

## MARISCOS (Seafood)

<b>Salmon al la Parrilla</b>	<b>\$13.00</b>
<i>Grilled fresh filet of salmon served with a mango habenero sauce</i>	
<b>Atun a la Parrilla</b>	<b>\$13.00</b>
<i>Grilled fresh filet of tuna served with a cognac mustard sauce</i>	
<b>Camarones Empanizado</b>	<b>\$17.00</b>
<i>Gulf shrimp lightly seasoned, breaded and fried, served with tartar and cocktail sauce</i>	
<b>Camarones Parrilla</b>	<b>\$17.00</b>
<i>Grilled Gulf shrimp lightly seasoned and served with sautéed Paco Pico</i>	
<b>Camarones Ajillo</b>	<b>\$17.00</b>
<i>Sautéed Gulf shrimp in a white wine, lemon garlic butter sauce</i>	
<b>Filete de Pargo Parilla</b>	<b>\$18.00</b>
<i>Grilled fresh Gulf snapper topped with a cilantro cream sauce</i>	
<b>Filete de Pargo Pecan</b>	<b>\$19.00</b>
<i>Pecan encrusted Gulf Snapper in a Meuniere Sauce</i>	
<b>*Filete de Pargo Simpatico</b>	<b>\$25.00</b>
<i>Plantain encrusted fresh Gulf red snapper, pan sautéed and served with a raspberry chipotle sauce and topped with jumbo lump crabmeat</i>	
<b>K.T. Delicias del Mar (lunch portion)</b>	<b>\$16.00</b>
<i>Combination of fresh avocados and tomatoes topped with jumbo lump crabmeat, remoulade sauce, cold shrimp with raspberry chipolte sauce and fresh snapper ceviche</i>	
<b>*Fish Taco a la Paco</b>	<b>\$12.00</b>
<i>Choice of fried or grilled fresh Gulf snapper wrapped in a soft corn tortilla</i>	
<b>*Paco's Popular Seafood Tostada (Changed Daily)</b>	<b>\$14.00</b>

## **\*Signature Dishes**

# DINNER MENU

## ANTOJITOS

<b>Ceviche Corinto</b> <i>Marinated gulf snapper filet (pieces) in lime juice and chef's spices</i>	\$14.00
<b>Coctel de Camarones</b> <i>Traditional Shrimp Cocktail</i>	\$15.00
<b>Paco Calamares</b> <i>Pan-Fried calamari served with caramelized onions and sweet and spicy peppers</i>	\$12.00
<b>Jumbo Lump Crab Cake</b> <i>Served with chipotle cream sauce</i>	\$17.00
<b>Camarones E.J.</b> <i>Pan-Fried gulf shrimp served with capers in a lemon butter sauce</i>	\$15.00
<b>Empanadas Mixtas</b> (South American Turnover) <i>One shrimp, one beef and one chicken served golden crispy with cilantro cream sauce</i>	\$12.00
<b>Escargot Francese</b> <i>Snails, served with Dijon lemon butter sauce</i>	\$12.00

## SOPAS Y ENSALADAS

<b>Sopa de Frijol Negro</b> <i>Homemade black bean soup served in a homemade bread bowl with pico de gallo, sour cream and sliced avocado</i>	\$7.00
<b>Sopa de Chile Poblano</b> <i>Spicy roasted poblano peppers with South American squash in cream base</i>	\$7.00
<b>Sopa de Crab Bisque</b> <i>Creamy bisque with lump crab meat</i>	\$9.00
<b>Ensalada de la Casa</b> <i>Fresh romaine lettuce and julienne vegetables tossed with creamy Italian dressing, fresh roma tomatoes and homemade croutons</i>	\$7.00
<b>Ensalada de Cesar</b> <i>Fresh romaine tossed with Caesar dressing and croutons Add Chicken \$5.00 or Shrimp \$9.00</i>	\$7.00
<b>Ensalada de Tomates Bisteca</b> <i>Beefsteak tomatoes, red onions, crumbled blue cheese with vinaigrette dressing</i>	\$8.00
<b>Ensalada de Espinaca</b> <i>Spinach salad with tomatoes, mushrooms, and eggs and tossed with a hot bacon vinaigrette dressing</i>	\$8.00
<b>Ensalada de Aguacate</b> <i>Sliced fresh avocados, red onions, and tomatoes served with balsamic herb vinaigrette</i>	\$9.00
<b>Ensalada de Lechuga Fresca</b> <i>Chopped iceberg wedge lettuce tossed with blue cheese dressing, blue cheese cumbles and bacon</i>	\$8.00
<b>K.T. Delicias de Mar</b> <i>Combination of fresh avocado and tomatoes topped with lump crabmeat remoulade sauce, cold shrimp with raspberry chipotle sauce and fresh snapper ceviche</i>	\$24.00

## PASTAS

<b>Camarones Diablos</b> <i>Sautéed shrimp in a spicy Diablo sauce served over linguini pasta</i>	\$24.00
<b>Pelo de Angel</b> <i>Grilled breast of chicken served with angel hair pasta in a tomato basil cream sauce</i>	\$21.00
<b>Alcachofa a la Basil</b> <i>Ravioli stuffed with ricotta cheese served with fresh artichoke hearts and sun dried tomatoes in a basil cream sauce</i>	\$19.00

There is a split plate charge of \$3 for Salads.

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**ESPECIALIDAD DE LA CASA**

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(House Specialty)

<b>Vuelva a la Vida</b> <i>Seafood combination of crab claws, shrimp and calamari sautéed in a white wine and garlic butter sauce. Served with a side of Angel hair pasta.</i>	\$27.00
<b>Filete de Pargo Enchilado</b> <i>Grilled fresh filet of red snapper, served with a delicious Creole sauce</i>	\$26.00
<b>Filete de Pargo Elegante</b> <i>Baked fresh gulf red snapper topped with sautéed lump crabmeat, Paco Pico and avocado</i>	\$34.00
<b>Filete de Pargo Parrilla</b> <i>Grilled fresh filet of red snapper topped with cilantro cream sauce</i>	\$26.00
<b>Filete de Pargo Simpatico</b> <i>Fresh gulf red snapper plantain encrusted, pan sautéed served with raspberry chipotle sauce and topped with lump crabmeat</i>	\$36.00
<b>Filete de Pargo a la Freddie</b> <i>Fresh gulf red snapper baked with a lemon butter sauce topped with sauteed lump crab meat</i>	\$34.00
<b>Filete de Pargo Horno</b> <i>Fresh Gulf red snapper baked in a lemon garlic and butter sauce</i>	\$27.00
<b>Salmon a la Parrilla</b> <i>Grilled fresh filet of salmon served with mango habanero sauce</i>	\$26.00
<b>Atun a la Parrilla</b> <i>Fresh grilled tuna served with jalapeño cream sauce</i>	\$27.00
<b>Trucha a la Plancha</b> <i>Pan-Seared potato encrusted filet of trout served with lemon butter sauce</i>	\$24.00
<b>Camarones Empanizado</b> <i>Gulf shrimp lightly seasoned, breaded and fried served with tartar and cocktail sauce</i>	\$25.00
<b>Camarones Parrilla</b> <i>Grilled gulf shrimp lightly seasoned and served with sautéed Paco Pico</i>	\$25.00
<b>Camarones Ajillo</b> <i>Gulf shrimp sautéed in a white wine and lemon garlic butter sauce</i>	\$25.00
<b>Camarones Enchilado</b> <i>Grilled gulf shrimp lightly seasoned and served in a delicious Creole sauce</i>	\$25.00
<b>Cola de Langosta</b> <i>1 lb lobster tail</i>	\$57.00
<b>Sea Scallops Granada</b> <i>Pan seared sea scallops in a marsala, dijon creme sauce</i>	\$28.00
<b>Filete de Carne Presidente</b> <i>8 oz. Filet of beef tenderloin broiled your way</i>	\$32.00
<b>Lomo de Costilla</b> <i>14 oz. New York strip broiled to perfection</i>	\$32.00
<b>Ojo de Costilla</b> <i>14 oz. Ribeye steak broiled to order</i>	\$31.00
<b>Chuleta de Ternera</b> <i>16 oz. Broiled veal chop served with mushrooms in a dry marsala demi-glaze sauce</i>	\$37.00
<b>Lomito de Cerdo</b> <i>8 oz. Tenderloin of pork medallions broiled and served with Tio Pepe sherry demi-glaze sauce and mushrooms</i>	\$26.00
<b>Pollo Empanizado</b> <i>Chicken breast encrusted with plantains and served with cotija cheese and sour cream over a black bean sauce, maduro and yuca</i>	\$24.00
<b>Pollo a la Nica</b> <i>Sautéed breast of chicken, tomatoes, avocados and melted mozzarella cheese</i>	\$23.00
<b>Pollo Managua</b> <i>Breaded and sautéed breast of chicken topped with capers in a lemon butter sauce</i>	\$22.00

No separate checks. 20% gratuity added to parties of 6 and more.  
There is a split plate charge of \$5.