

ANTOJITOS

CEVICHE CORINTO <i>Marinated gulf snapper filet (pieces) in limejuice and chef's spices</i>	\$16.00
COCTEL DE CAMARONES <i>Traditional Shrimp Cocktail</i>	\$16.00
PACO CALAMARES <i>Pan-Fried calamari served with caramelized onions and sweet and spicy peppers</i>	\$14.00
JUMBO LUMP CRAB CAKE <i>Served with chipotle cream sauce</i>	\$18.00
PACO'S SIGNATURE LOBSTER TEMPURA <i>1 lb. Fresh water lobster tail served open face Paco style (Tranquilo for sharing)</i>	\$45.00
CAMARONES E.J. <i>Pan-Fried gulf shrimp served with capers in a lemon butter sauce</i>	\$17.00
EMPANADAS MIXTAS (SOUTH AMERICAN TURNOVER) <i>One shrimp, one beef and one chicken served golden crispy with cilantro cream sauce</i>	\$14.00
ESCARGOT FRANCESE <i>Snails, served with Dijon lemon butter sauce</i>	\$14.00

SOPAS Y ENSALADAS

SOPA DE FRIJOL NEGRO <i>Homemade black bean soup served in a homemade bread bowl with pico de gallo, sour cream and sliced avocado</i>	\$9.00
SOPA DE CHILE POBLANO <i>Spicy roasted poblano peppers with South American squash in cream base</i>	\$9.00
SOPA DE CRAB BISQUE <i>Creamy bisque with lump crabmeat</i>	\$11.00
ENSALADA DE LA CASA <i>Fresh romaine lettuce and julienne vegetables tossed with creamy Italian dressing, topped with fresh roma tomatoes and homemade croutons</i>	\$9.00
ENSALADA DE CESAR <i>Fresh romaine tossed with Caesar dressing and croutons Add Chicken \$5.00 or Shrimp \$9.00</i>	\$9.00
ENSALADA DE TOMATES BISTECA <i>Beefsteak tomatoes, red onions, crumbled blue cheese with vinaigrette dressing</i>	\$10.00
ENSALADA DE ESPINACA <i>Spinach salad with tomatoes, mushrooms, and eggs and tossed with a hot bacon vinaigrette dressing</i>	\$10.00
ENSALADA DE AGUACATE <i>Sliced fresh avocados, red onions, and tomatoes served with balsamic herb vinaigrette</i>	\$10.00
ENSALADA DE LECHUGA FRESCA <i>Baby iceberg lettuce with blue cheese dressing, carrots, blue cheese crumbles and bacon</i>	\$9.00
K.T. DELICIAS DE MAR <i>Combination of fresh avocado and tomatoes topped with lump crabmeat remoulade sauce, cold shrimp with raspberry chipotle sauce and fresh snapper ceviche</i>	\$27.00

PASTAS

CAMARONES DIABLOS <i>Sautéed shrimp in a spicy diablo sauce served over linguini pasta</i>	\$27.00
PELO DE ANGEL <i>Grilled breast of chicken served with angel hair pasta in a tomato basil cream sauce</i>	\$24.00
ALCACHOFA A LA BASIL <i>Ravioli stuffed with ricotta cheese served with fresh artichoke hearts and sun dried tomatoes in a basil cream sauce</i>	\$22.00

\$5.00 Split Plate Charge

No separate checks. 20% gratuity added to parties of 6 and more

ESPECIALIDAD DE LA CASA
(HOUSE SPECIALTY)

VUELVA A LA VIDA	\$30.00
<i>A spicy 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>	
FILETE DE PARGO ENCHILADO	\$29.00
<i>Grilled fresh filet of red snapper, served with a delicious creole sauce</i>	
FILETE DE PARGO ELEGANTE	\$37.00
<i>Baked fresh gulf red snapper topped with sautéed lump crabmeat, Paco Pico and avocado</i>	
FILETE DE PARGO PARRILLA	\$29.00
<i>Grilled fresh filet of red snapper topped with cilantro cream sauce</i>	
FILETE DE PARGO SIMPATICO	\$39.00
<i>Fresh gulf red snapper plantain encrusted, pan sautéed served with raspberry chipotle sauce and topped with lump crabmeat</i>	
FILETE DE PARGO A LA FREDDIE	\$37.00
<i>Fresh gulf red snapper baked with a lemon butter sauce topped with sautéed lump crabmeat</i>	
FILETE DE PARGO HORNO	\$30.00
<i>Fresh Gulf red snapper baked in a lemon garlic and butter sauce</i>	
FILETE DE PARGO A LA PARKER	\$31.00
<i>Fresh Gulf red snapper pecan encrusted served with a meuniere sauce</i>	
SALMON A LA PARRILLA	\$29.00
<i>Grilled fresh filet of salmon served with mango habanero sauce</i>	
ATUN A LA PARRILLA	\$30.00
<i>Fresh grilled tuna served with jalapeño cream sauce</i>	
TRUCHA A LA PLANCHA	\$28.00
<i>Pan-Seared potato encrusted filet of trout served with lemon butter sauce</i>	
CAMARONES EMPANIZADO A LA MITCHELL	\$28.00
<i>Gulf shrimp lightly seasoned, breaded and fried served with tartar and cocktail sauce</i>	
CAMARONES PARRILLA	\$28.00
<i>Grilled gulf shrimp lightly seasoned and served with sautéed Paco Pico</i>	
CAMARONES AJILLO	\$28.00
<i>Gulf shrimp sautéed in a white wine and lemon garlic butter sauce</i>	
CAMARONES ENCHILADO	\$28.00
<i>Grilled gulf shrimp lightly seasoned and served in a delicious creole sauce</i>	
SEA SCALLOPS GRANADA	\$31.00
<i>Pan seared sea scallops in a marsala, dijon crème sauce</i>	
FILETE DE CARNE PRESIDENTE	\$36.00
<i>8 oz. Filet of beef tenderloin broiled your way</i>	
LOMO DE COSTILLA	\$37.00
<i>14 oz. New York strip broiled to perfection</i>	
OJO DE COSTILLA	\$36.00
<i>14 oz. Ribeye steak broiled to order</i>	
LOMITO DE CERDO	\$29.00
<i>8 oz. Tenderloin of pork medallions broiled and served with Tio Pepe sherry demi-glaze sauce and mushrooms</i>	
POLLO EMPANIZADO	\$27.00
<i>Chicken breast encrusted with plantains and served with cotija cheese and sour cream over a black bean sauce, maduro and yuca</i>	
POLLO A LA NICA	\$26.00
<i>Sautéed breast of chicken, tomatoes, avocados and melted mozzarella cheese</i>	
POLLO MANAGUA	\$25.00
<i>Breaded and sautéed breast of chicken topped with capers in a lemon butter sauce</i>	