

Señor Paco's



## Antojitos – little Whims

<b>Cheese Nachos (V)</b> Crisp corn tortilla wedges splashed with frijoles refritos, melted Cheese, chopped tomatoes, onion and jalapenos	Half 3.000 Full 4.000	<b>Frito De Calamaris</b> Fried Squid Rings with chile sauce	4.600
<b>Super Nachos</b> Crisp corn tortilla wedges splashed with frijoles refritos, melted cheese, chopped tomatoes, onion and jalapenos plus seasoned ground beef or shredded beef or shredded chicken with guacamole and sour cream	Half 3.900 Full 4.700	<b>Barbacoa Pollo Aletta</b> With fine blended marinated chicken wings deep fried and smothered with our home made barbecued sauce.	3.800
<b>Quesadilla (V)</b> A folded soft flour tortilla or corn tortillas with melted cheese and sliver of Jalapenos	2.300	<b>Mexican Fiesta Crab and Shrimp Crisps</b> Spiced crab meat Crisps and Shrimp on crispy tortilla wedge with toppings	4.400
<b>Quesadilla Legumbres (V)</b> A large flour tortilla with melted cheese, tomatoes, bell peppers, mushroom, chives served with guacamole and sour cream	3.900	<b>Ginger Grilled Shrimp</b> Marinated charcoal grilled shrimp encased in a flour tortilla envelope	5.400
<b>Taquitos</b> Rolled crispy fried tacos filled with Machaca (seasoned shredded beef, peppers and onions) Served with mild green Chile salsa "Taquitos are great for dipping guacamole"	2.400	<b>Ceviche Cocktail</b> Lime marinated fish with olives, onion, tomatoes, mild chilies and avocado	4.000
<b>Mini Chimis</b> Mexican pastry filled with Seasoned Shredded Chicken with refried beans and served with green Chile sauce	3.300	<b>Guacamole "Oro Verde Mexicana"</b> This popular seasoned puree of avocado is traditionally served throughout Mexico, garnished with crisp tortilla chips. Guacamole is eaten solo or can accompany a variety of hot or cold dishes	3.500
<b>Mexi Skins</b> Potatoes skins filled with spicy taco meat, topped with melted Cheese, sour cream served with guacamole.	3.300	<b>Fiesta Platter</b> Half 5.000 Full 6.900 For the undecided; sampling of Nachos, Taquitos and Quesadilla, with a generous scoop of guacamole.	
<b>Flautas</b> Two crisp, rolled flour tortillas with chicken fillings, served with mild Verde salsa and guacamole.	3.300	<b>Botanas Platter</b> Half 4.900 Full 6.900 Enough to share! Fajita Nachos, fajita Quesadillas, Flautas, Chile conqueso, Guacamole, Sour Cream & pico de gallo	
<b>Hot Bites (V)</b> Deep fried cheddar cheese stuffed jalapeno served with salsa Verde and guacamole.	3.300		

## Sopas y Ensaladas

<b>Gazpacho (V)</b> Chilled tomato soup a refreshing classic	2.200	<b>Sopa De Mariscos</b> A creamy soup of fish, crabmeat and prawns	2.400
<b>Sopa De Elote Con Pollo</b> A creamy Soup of Corn and Chicken	2.200	<b>Avocado And Prawn Salad</b> Avocado and fresh cooked prawns with a mild mustard dressing	4.400
<b>Sopa De Tortillas</b> A light consommé with fried strips of tortilla, tomatoes and dash of light herbs	2.200	<b>Avocado Salad (V)</b> Wedges of fresh avocado and tomato served on a bed of crisp Lettuce topped with cheese	4.400
<b>Sopa Del Dia</b> Ask your waiter for this special soup	2.400	<b>Garden Salad</b> Crisp lettuce, tomatoes, cucumber and bell pepper served with Pacos special homemade creamy vinaigrette dressing	2.900

## Tostadas y Todas Ensaladas

<b>Tuna Tostada Grande</b> Our giant tortilla shell filled with crisp greens and flaked tuna, cooked egg sections and avocado crescents. This medley is dressed with olive oil and fresh basil vinaigrette	5.300	<b>Fajita Chicken Salad</b> Crispy tortilla bowl of mixed greens pico de gallo shredded cheese tortilla strips and green onions with our house dressing and topped on grilled fajitas chicken, onions and peppers and Guacamole	6.500
<b>Taco Salad</b> Our giant tortilla shell filled with crisp greens laced with Refried beans, shredded chicken or shredded beef or taco meat, shredded cheese, tomatoes, guacamole and sour cream finished with julienne of crisp corn tortilla.	5.500	<b>Chicken Ranch Salad</b> Breaded chicken chunks fried crispy, mixed with fresh greens pico de gallo, cheddar cheese and green onions. Tossed with chipotle ranch dressing and served in crispy tortilla bowl.	6.500

Items marked with (V) are meatless, also many of our other dishes can be made meatless, just ask your waiter about selection



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## Especialidades Carnes – Meats

<p><b>Sizzling Fajitas</b> <span style="float: right;">Chicken 9.000 Steak 10.500</span>  <i>Fajita (pronounced Fai-hee-tas) is a style of cooking that has been handed down for generations in Mexico. Ours are made with marinated strips of tender beef or chicken grilled with sweet peppers, tomatoes, onions and spices, then presented sizzling at your table with salsa fresca, guacamole, sour cream, Pico de Gallo and flour tortillas. To be eaten like taco</i></p>	<p><b>Carne Asada</b> <span style="float: right;">10.500</span>  <i>Beef tenderloin steak, rubbed with fresh garlic/ orange marinade and charcoal grilled to your taste. Served with a seasoned orange tomato salsa and a cheese enchilada.</i></p>
<p><b>Paco's Trio Fajitas</b>  <i>Mesquite grilled fajita steak &amp; chicken paired with jumbo shrimp brushed with BBQ glaze. Served with Spanish rice and refried beans.</i></p>	<p><b>T-Bone Steak</b> <span style="float: right;">14.000</span>  <i>Seasoned American T- bone steak grilled to perfection and served with sautéed veggie, Mash potatoes and salad</i></p>
<p><b>Picado en Casuela</b> <span style="float: right;">Chicken 9.000 Steak 10.500</span>  <i>Picado's are made with thin slices tender meat simmered in a picante salsa with tomatoes, bell peppers and onions. "Spicy but not incendiary".</i></p>	<p><b>Barbecued Ribs</b> <span style="float: right;">Pork 10.500 Beef 12.500</span>  <i>Meaty pork ribs beef ribs basted with our hickory smoke barbecue sauce and slowly charcoal grilled in the true western barbecue Style</i></p>
<p><b>Carne Con Chile</b> <span style="float: right;">6.800</span>  <i>A classic dish of tasty ground beef simmered in smooth mild California Red Chile Sauce, served with Spanish rice and tortillas</i></p>	<p><b>Carnitas – Little Pork Meats</b> <span style="float: right;">8.500</span>  <i>Flavorful pieces of marinated seasoned roast pork, served with fresh hot tortillas pico de gallo, salsa fresca and guacamole</i></p>
<p><b>Tacos Al Carbon</b> <span style="float: right;">7.200</span>  <i>Chopped charbroiled beef rolled in two soft flour tortillas served with Spanish Rice, Refried beans, guacamole and sour cream</i></p>	<p><b>Chili Pork Steak</b> <span style="float: right;">9.800</span>  <i>Chili flavored pork loin Steak, pan-fried topped with green chilli salsa, guacamole and sour cream. Served with Spanish rice and refried beans.</i></p>
<p><b>Quesadilla Grande</b> <span style="float: right;">6.400</span>  <i>A large flour tortilla filled with melted cheese, grilled strips of beef or chicken, bell peppers, tomatoes, mushrooms served with guacamole and sour cream</i></p>	<p><b>Pollo A la Parilla</b> <span style="float: right;">9.300</span>  <i>One half spring chicken marinated in lemon, garlic and special blend seasoning, then slowly grilled over charcoal</i></p>
<p><b>Bistek Rancheros</b> <span style="float: right;">10.500</span>  <i>Charbroiled fillet steak topped with spicy ranchero sauce and cheese served with Spanish rice and refried beans.</i></p>	<p><b>Pollo A la Cilantro</b> <span style="float: right;">8.800</span>  <i>Cubes of Boneless chicken marinated in Mexican herbs and spices, served with mild chipotle sauce, served with Spanish rice, refried beans and tortillas</i></p>
<p><b>Bifstek Burrito</b> <span style="float: right;">10.500</span>  <i>Beef tenderloin grilled to your liking, wrapped in large flour tortillas and topped with red Chile sauce, melted cheese and sour cream served with Spanish Rice and refried beans.</i></p>	<p><b>Pollo Loco</b> <span style="float: right;">10.000</span>  <i>Grilled chicken breast stuffed with jalapeno peppers and wrapped in bacon, topped with onions and peppers. Served with broccoli con queso and Mexican rice</i></p>
<p><b>Carne Con Setas</b> <span style="float: right;">11.000</span>  <i>Tender beef steak charbroiled to perfection and smoothed with mushroom sauce, served with baked potato and vegetable in sizzling plate.</i></p>	<p><b>Pollo en Mole Poblano</b> <span style="float: right;">10.300</span>  <i>Tender chicken breast cooked in a variety of different spices of mole sauce, sprinkled with sesame seeds, Served With Mexican Rice, Beans and tortillas</i></p>
<p><b>Gourmet Texas Chile</b> <span style="float: right;">7.500</span>  <i>Chunky tenderloin of beef simmered with tomatoes, four type of ground Chile and a panoply of Tex-Mex seasoning. Served with grated cheddar cheese, chopped onions and a bowl of beans on the side.</i></p>	

Main courses include your choice of two of the following, Mexican style rice, frijoles refritos or vegetable

## Combinaciones

*Any of the traditional Mexican Specialties listed below may be order separately, in any combination with each other.  
 Served with Spanish rice and refried beans*

**Taco** : seasoned shredded beef or ground beef or shredded chicken crisp lettuce, tomato and shredded cheddar cheese filled in crisp corn tortilla shell.

**Tostada** : A crisp corn tortilla layered with beans, shredded chicken or ground beef, lettuce, tomatoes and cheese

**Enchilada** : Seasoned ground beef or shredded chicken or cheese rolled in a soft corn tortilla topped with mild salsa and cheese

**Burrito** : Seasoned ground beef or shredded chicken, beans and cheese rolled up in soft flour tortilla

**Chile Relleno** : (Ree-yeh-no): A whole mild Ortega chile stuffed with cheese, covered with egg battered fried into golden puff, covered with relleno sauce

**Bahia** : one choice from above

**Acapulco** : two choices from above

**Torito** : three choices from above

3.300

5.500

6.600



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## Mariscos Sea Foods

### Vista Del Mar

Large gulf shrimp sautéed in garlic butter with mushrooms diced tomato and then topped with mild cheddar cheese

### Fajitas De Camarone

Marinated Gulf shrimp prepared in the traditional fajitas method described above. Presented sizzling at your table with hot tortillas, sour cream, pico de gallo, and guacamole with salsa fresca

### Camarones en Tocino

Grilled Seasoned prawns wrapped in beef or pork bacon, served sizzling with refried beans, Spanish rice and chili sauce.

### Camarones Flores

Fresh Gulf shrimp spiced with paprika and grilled, served on the bed of Spanish rice with salad.

### Hamour Asado

Grilled hamour fillet marinated and seasoned with special blended spice served with lemon sauce, fries and salad.

### 9.300 Amor Hamour

Fresh hamour fillet simmered in espanol sauce served with Spanish Rice and refried beans.

### 9.900 Camarone A la Mexicana

Pan-fried Gulf Prawns simmered in tomatoes, sweet peppers and onion. Served with Spanish rice and refried beans

### 9.900 Pescado Con Cilantro

Marinated pieces of fish fillet sautéed with cilantro sauce served with Spanish rice, and refried beans

### 9.900 Camarones En Salmón Al Horno

Grilled Jumbo prawns deliciously marinated in garlic with spices, and steamed salmon topped with Guajillos sauce and served with Mexican Rice and blackbeans Salad.

### 9.800 Burrito Charlotta

Sautéed Mixed seafood of hamour, shrimps, crab meat and refried beans folded in large flour tortillas topped with salsa Verde, guacamole, and sour cream. Served with Spanish rice and refried beans

9.800

9.400

9.500

12.000

9.300

## Platos Mexicanos

### The Gourmet Enchilada

This award winning dish from the "crab cooking Olympic" held annually in San Francisco, brings together succulent crab meat, a velvety smooth mild green Chile sauce and cheddar cheese, rolled up in corn tortilla and finished with sour cream and avocado crescents

### Enchiladas Suizas

Two chicken enchiladas smothered in a tomatillo green Chile sauce with cheese and sour cream and served with spanish rice and refried beans.

### Burrito Especial

Taco beef, refried beans and cheese stuffed in large flour tortillas, smothered with enchilada sauce, topped with sour cream and served with Spanish rice and refried beans

### Pollo Burrito

Seasoned shredded chicken, cheese and beans rolled in a large flour tortilla, smothered with Verde sauce, served with Spanish rice and refried beans

### Buritto De Mexicana

A large flour tortilla coated with guacamole, sour cream and Rolled with spiced charbroiled chicken, green rice and black beans, and shredded cheese and topped with ranchero sauce, Served with Green Rice and Beans

### 7.100 The Chimichanga

Seasoned shredded beef or Shredded chicken cooked with sweet peppers and onions rolled in a golden flaky fried flour tortilla finished with enchilada sauce / Verde sauce, sour cream served with Spanish rice.

### 6.000 Cadillac Enchiladas

Mesquite grilled fajita steak sliced, and served over sautéed onions & Spanish rice, drizzled with Chile con queso. Served with veggies and your choice of one enchilada.

### 6.000 Pacos Dinner

One cheese enchilada and a beef enchilada topped with Chile con carne & sprinkled with chopped green onions. Served with guacamole, Chile con queso, Spanish rice & refried beans

### 6.000 Pescado De Tacos

Fried fish stuffed in three soft flour tortillas with lettuce cheese, pico de gallo and our spicy tacos sauce. Served with rice and beans

### 7.000 Chimichanga Especial

Grilled Beef steak or chicken breast stuffed in large flour tortilla and fried crispy and topped with rancheros sauce, guacamole sour cream and melted cheese served with Mexican rice and beans

6.000

9.900

8.700

8.700

9.500

## Legumbres

### Fajitas De La Verdures (V)

Marinated fresh vegetable, grilled with bell pepper, onions and tomatoes served with Spanish rice, refried beans, tortillas and pico de gallo, guacamole and sour cream.

### El burrito Gordo (V)

Sautéed mix vegetable stuffed in large flour tortilla and a spinach enchilada smothered with Verde sauce topped on guacamole and sour cream, served with rice and beans

### Calabaza chipotle Chili Con Aguacate (V)

Hearty, spicy and sweet vegetarian chili made with butternut squash and black beans. Top with creamy avocado and crispy tortilla strips, Served with Mexican Rice and warm Flour Tortillas

6.600

6.000

7.000

### Crujiente de setas, espinacas y aguacate Quesadillas

Delicious, vegetarian quesadillas stuffed with mushrooms, spinach and creamy avocado.

### Mexican Veggie Combinicians (V)

The delicious crunchy deep-fried avocado tacos and stuffed poblano chile, served with Mexican Rice and Beans.

6.000

6.500

## Huevos

### Huevos Legumbres

Egg omelets stuffed with cheese and vegetable topped with ranchero sauce and served with Spanish rice and refried beans

4.400

### Huevos De Mariscos

Sea food omelet stuffed with cheese with chunks of white fish, crab meat, and shrimp sautéed with bell pepper and onions, and topped with ranchero sauce. Served with Rice and beans

6.000



## Pacos Special De La Casa

*All the meat we use in the following specials have been dry rubbed with Mexican Seasoning, and slow cooked over mesquite/hickory wood in Texas Smoke Pit for hours to achieve its moisture and unique flavor*

### Smoked Brisket or Chicken Nachos

Crisp corn chips loaded with seasoned smoked brisket or chicken or pork, refried beans, tomatoes, cheese, chives, jalapenos then topped with guacamole and sour cream

### Smoked BBQ Ribs

Mesquite flavored beef or pork ribs coated with our special home made honey BBQ sauce, Served with potatoes wedges and steam vegetable

### Smoked Burrito De Supreme

Smoked shredded brisket or chicken, or pork, stuffed in a large flour tortilla with cheese and refried beans and smothered with red Chile sauce; topped with sour cream and guacamole. Served with Spanish rice and beans

4.900

### Bueno Enchiladas

Smoked brisket or chicken or pork rolled in corn tortillas topped with melted cheese and sour cream. Served with Spanish Rice and refried beans

6.400

11.700

### Texas Quesadillas

A large flour tortilla filled with melted cheese, bell peppers, tomatoes, Mushrooms and shredded smoked chicken or brisket or pork, served with Guacamole and sour Cream.

7.000

6.600

### Smoked Brisket Or Chicken Breast Slices

Smoked Brisket or chicken slices smothered with honey BBQ Sauce and topped on onion rings and pickle. Served with Warm Tortillas, refried beans and vegetable

8.800

9.800

## Postres

### Flan with Kahlua

(Caramel custard with coffee liqueur)

### Apple Pie

### Dates Pie

### Chocolate cake

### Kahlua Mousse

(Chocolate mousse laced with coffee liqueur)

3.300

### Sizzling Mexican Brownie

Sizzling Mexican Chocolate Brownie with vanilla Ice cream and chocolate sauce

4.000

2.800

3.500

### Fried Ice Cream

Vanilla ice cream with our secret coating and defried, than topped with whip cream, served in cinnamon sprinkle tortilla shell

2.800

2.800

### Sopapillas

(Fluffy Mexican pastry dusted with cinnamon sugar served with honey for dunking)

2.800

## A La Carte

**Taco :** (beef or chicken)

**Enchilada :** (Beef or Chicken, Cheese)

**Tostadas:** (beef, chicken)

**Burrito:** (beef or chicken)

**Chile Relleno:** (A cheese stuffed chile, batter coated fried and topped with a mild Chile sauce)

1.800

### Guacamole

2.200

1.800

### Sour Cream

1.100

1.800

### Soft Tortillas(4)

1.100

3.500

### Refried beans

1.100

3.000

### Spanish rice

1.100

### Pico de gallo

0.900

### Corn Chips And Salsa (Extra Bowl)

2.000

## Side Order

### Mexican Food and Ingredients

In 1960 about 150 miles southwest of Mexico City, in the Tehuacan valley, the oldest known corn cobs were found, they have been dated around 3500 B.C. For thousands of years corn, squash, rice and beans were mainstays of the Mexican or (more correctly) the "Mesoamerican" diet. The first ancestor of the common bean plant was native of southwest Mexico and came into cultivation about 7000 years ago. The bean contains in general 22% protein, 61% carbohydrate, and only 2% fat. Rice (also 2% fat) when eaten with beans combines chemically to form a protein which rivals that of meat or fish.

### Chile Peppers

The idea that a lot of Chiles are used in Mexican cooking is true. The idea that all Chile-flavored foods are hot is not true. The Chile is versatile ingredient with great range of uses and actually many Chiles are sweet, mild and richly flavored. The Chile is a moving target that defies standardization. Part of the problem is that there are over one hundred varieties in Mexico alone, and all of these crosses pollinate with ease. To add the dilemma, a Chile which is mild when grown in the gentle, temperate conditions of a California coastal valley, well became a "Hot" Chile when grown in the arid more stressful climate of New Mexico or Texas. Some of the more common chiles which we use are the Anaheim, also known as the California long green chile; The Jalapeno, a medium hot chile; the Poblano Pasilla, a dried cooking chile; and the serrano a hot mountain grown chile.

### Frijoles Refritos

Free-Ho-Lays Ree-Free-Tos, refried beans, generally referred to as refritos are the mainstay of the Mexican Diet. The mild pinto beans are slowly simmered with onions until tender, then mashed and cooked again in hot lard which gives them their distinct flavor. Refritos are usually served with topping of freshly grated mild cheese.

### Tortillas

Tor-Tee-Yah, this thin pan cake shaped bread comes in white flour and corn flour varieties and is the very basis for many Mexican dishes.

### Salsa Fresca

Literally meaning freshly made (uncooked) sauce. Ours is made with chopped tomatoes, onions, chiles, cilantro (coriander) and our secret blend of spices. We particularly recommend trying it on tacos as a complementary addition to many of our hot and cold dishes, as well as an excellent dip for our fresh crisp tortilla chips.

### The Versatile "Burrito"

The Burrito meaning "Little Burro" is the equivalent of the American Sandwich. For breakfast, this oversize flour tortilla is filled with potatoes, and eggs, for a hearty ranch house lunch it's filled with rice and meat.

### The Endomitable "Taco"

Tah-Ko, the hand-held snack, that is rapidly becoming popular throughout the world, is made in a folded corn tortilla. It can be made in the soft natural version or in the crispy fried taco shell style. Either way, the shell is filled with a variety of meats or seafoods then topped with lettuce or cabbage, tomatoes, cheese and salsa. Taco's are sold as the anytime snack by cart wheeling street vendors throughout Mexico.



Service Charge 10% + 5% Government Levy + 10% VAT

All Prices are In Bahraini Dinars

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