



# LA PACENA

GRILL-TAPAS-BAR

## FROM THE GRILL

### CHURRASQUILLO

Rump steak in house chimichurri marinade, round potatoes, mixed leaves (gf/df) -10.00

### CHORIPAN

Two chorizo criollo, tomato, onion & ali-oli sauce in ciabatta bread (df) - 10.00

### CHULETONES DE CORDERO

Loin lamb chops in house chimichurri marinade, grilled round potatoes, mixed leaves (gf) - 12.00

### GAMBAS A LA PARRILLA

King prawns in Provencal marinade, mixed leaves & Maldon salt (gf/df) - 12.00

### MIX GRILL TO SHARE

Rump steak, Lamb chops, Chicken quartet, Chorizo criollo, Provolone cheese, chips, rice & mix salad - 50.00

## SPECIALS

### CHICHARRON DE CERDO

Pork Cracklings served with Bolivian corn, fried plantain & Llajwa "hot sauce" - 20 (Saturdays Only)

### LOMO MONTADO

Pan-fried Butterfly cut steak lightly seasoned, round potatoes, vegetable rice, fried plantain, fried egg and mix salad - 25

### PIQUE MACHO TO SHARE

Seared Beef bites, diced sausages in soya & beer reduction, served on fried chunky chips, boiled egg, tomato, onion, peppers & olives.  
(Ketchup and home-made aioli sauce) - 25





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## TO SHARE

### OLIVAS DE MANZANILLA

House marinated mix olives with lemon, orange & garlic. (v) - 3

### CANASTA DE PAN

Toasted selection of bread & house garlic butter (v) - 3.5

### BRUSCHETTA DE TOMATE

Toasted Ciabatta, fresh chopped tomato, basil & olive oil. (v) - 4

## TAPAS (V)

### PROBOLETA ARGENTINA

Pan fried provolone cheese, tomato & herbs. (gf) - 7

### CHAMPINONES AL AJILLO

Sauteed button mushrooms, wine, olive oil, garlic & parsley. (gf/df)- 6

### ESPARAGOS A LA PLANCHA

Grilled asparagus, aioli sauce & melted Manchego cheese. (gf/df) - 6

### PATATAS BRAVAS

Deep fried, hand-cut potatoes cubes, in house brava "Spicy sauce". (gf/df) -5

### JUDIAS VERDES

Sauteed fine green beans, peppers & onions in brava sauce. (gf/df)- 6

### ARROZ CON VERDURAS

Steamed basmati rice & finely diced vegetables. (gf/df) - 4.5

### BERENJENAS FRITAS

Deep fried aubergine stacks, served in house marmalade & blue cheese. (df) - 6.5

## MEATS TAPAS

### CHORIZO AL VINO

Sauteed spicy chorizo, caramelised onions in red wine & crostini. (df/gf) - 6

### POLLO AL AJILLO

Slow cooked chicken in garlic, parsley & wine. (gf/df) - 6

## SEAFOOD

### PULPO GALLEGA (DF) (GF)

Galician octopus, boiled potato roulettes, paprika dulce & olive oil - 9

### CALAMARES ALIOLI

Crispy squid rings, in aioli sauce. (df) - 7.5

### GAMBAS AL AJILLO

garlic, lemon & wine pan fried king prawns. (gf) - 10

### MEJILLONES SALTEADOS

Sauteed mussels, clams, bay leaf, garlic, parsley, wine, served with rustic bread. (gf) - 10

### LUBINA AL SARTEN

Pan-fried seabass in wine, garlic, onions jus, served with asparagus & cherry tomatoes. (gf) - 10

## SALADS

### AVOCADO SALAD

mixed leaves, tomato, cucumber, red onions & avocado - 5.5

### MANCHEGO SALAD

mixed leaves, tomatoes, red onions, pine nuts & Manchego cheese - 7

## PAELLA FOR TWO

### PAELLA VEGETARIANA

Tradicional Bomba rice, with mixed vegetables & saffron - 22

### PAELLA DE CARNE

Tradicional Bomba rice, chorizo, chicken, vegetables & saffron - 28

### PAELLA DE MAR

Tradicional Bomba rice, mixed seafood, vegetables & saffron - 30

(Please allow up to 40 minutes)

