

BAR BACOA BAR

STARTERS

By: Paco Prado

HOMEMADE IBERIAN HAM CROQUETTES 12€

GRILLED TORREZNOS DE SORIA WITH PADRÓN PEPPERS WITH SALT
IN FLAKES 10€

CHARCOAL-GRILLED CHORIZO SAUSAGES ACCOMPANIED BY A
DELICIOUS AUBERGINE SAUCE 12€

CHEESE BOARD WITH A DELICATE FIG PRESERVE CHEESE BOARD
WITH A DELICATE FIG PRESERVE 20€

GRILLED OCTOPUS WITH A GREEN AVOCADO MOJO SAUCE 22€

SCRAMBLED EGGS WITH IBERIAN HAM 9,90€

IBERIAN HAM 100 GR 22€

OUR HAMBURGERS (WITH HOMEMADE BREAD AND FRIES)

PACO PRADO GRILLED VEAL WITH BACON, CHEDDAR CHEESE,
LETTUCE, TOMATO, RED ONION AND FRIED EGG 10,50€

LA MÁS GRANDE GRILLED VEAL WITH GUACAMOLE,
TOMATO, ROCKET AND GOAT'S CHEESE 12,50€

IBÉRICA IBERIAN PORK WITH IBERIAN HAM, MANCHEGO
CHEESE, LETTUCE AND TOMATOES 11,50€

FROM THE GRILL TO THE TABLE



GRILLED SIRLOIN STEAK 300 GR 24€

BEEF SIRLOIN 250 GR 24€

T-BONE (FOR TWO PERSONS) 1000 GR 79€

PACO PRADO BARBECUE (FOR TWO PEOPLE) 30€

MARINATED MARINATED GRILLED
RUMP STEAK 300 GR 16€

GRILLED MARINATED IBERIAN SECRETO IBERICO
GRILLED 300 GR 16€

BARBECUED IBERIAN RIBS 750 GR 18€

GRILLED SALT COD 22€



SALADS

ENSALADA DE PACO LETTUCE MIX WITH SLICED
MUSHROOMS, CHERRY TOMATOES, FRESH
CHEESE AND HONEY BASIL VINAIGRETTE 12€

ENSALADA BARBACOA GRILLED LETTUCE HEARTS
WITH CRISPY BACON ON A BED OF TOMATO
AND HOLLANDAISE SAUCE 11€

ENSALADA SIN RODEOS ROASTED PEPPERS
WITH FRESH TOMATO, HARD-BOILED EGG,
BLACK OLIVES, PICKLED VEAL AND SWEET PIPARA
(SWEET PEPPERS) 13,50€

JACKET POTATOES LIKE AT THE FAIRS!

LA CARNÍVORA WITH MINCED VEAL COOKED AT LOW
TEMPERATURE, MELTED CHEESE AND CRUNCHY ONIONS 5,50€

LA CARBONARA WITH CARBONARA SAUCE, BACON, CHOPPED
HARD-BOILED EGG AND PARMESAN CHEESE SNOW 5,50€

LA HORTELANA WITH SAUTÉED VEGETABLE MINCE WITH TERIYAKI
SAUCE, AVOCADO, SWEET CORN AND SLIVERED ALMONDS 6€

LA BRAVA WITH OUR HOMEMADE BRAVA SAUCE TOPPED WITH
CHIVE MINCE 5€



CHILDREN'S MENU (CHECK WITH STAFF) 9€

