

# BAR BACOA BAR

Par: Paco Prado

## STARTERS

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	20€
GRILLED OCTOPUS WITH A GREEN AVOCADO MOJO SAUCE	22€
SCRAMBLED EGGS WITH IBERIAN HAM	9,90€
IBERIAN HAM 100 GR	22€

## 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€

## OUR HAMBURGERS (WITH HOMEMADE BREAD AND FRIES)

<b>PACO PRADO</b> GRILLED VEAL WITH BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND FRIED EGG	10,50€
<b>LA MÁS GRANDE</b> GRILLED VEAL WITH GUACAMOLE, TOMATO, ROCKET AND GOAT'S CHEESE	12,50€
<b>IBÉRICA</b> IBERIAN PORK WITH IBERIAN HAM, MANCHEGO CHEESE, LETTUCE AND TOMATOES	11,50€

## SALADS

<b>PACO SALAD</b> LETTUCE MIX WITH SLICED MUSHROOMS, CHERRY TOMATOES, FRESH CHEESE AND HONEY BASIL VINAIGRETTE	12€
<b>BARBECUE SALAD</b> GRILLED LETTUCE HEARTS WITH CRISPY BACON ON A BED OF TOMATO AND HOLLANDAISE SAUCE	11€
<b>SALAD WITHOUT BEATING ABOUT THE BUSH</b> 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!

<b>LA CARNÍVORA</b> WITH MINCED VEAL COOKED AT LOW TEMPERATURE, MELTED CHEESE AND CRUNCHY ONIONS	5,50€
<b>LA CARBONARA</b> WITH CARBONARA SAUCE, BACON, CHOPPED HARD-BOILED EGG AND PARMESAN CHEESE SNOW	5,50€
<b>LA HORTELANA</b> WITH SAUTÉED VEGETABLE MINCE WITH TERIYAKI SAUCE, AVOCADO, SWEET CORN AND SLIVERED ALMONDS	6€
<b>LA BRAVA</b> WITH OUR HOMEMADE BRAVA SAUCE TOPPED WITH CHIVE MINCE	5€

CHILDREN'S MENU (CHECK WITH STAFF) 9 €