

The cuisine at paco y Lola is a fusion of mexican and other Latin American cuisines. Food from these countries is generally shared by everyone at the table and we encourage the same here. Everything will be brought out to you as soon as it has been prepared so if there are any dishes youd like to be brought out at the same time just let the staff know, other than that, order and enjoy.

SMALLS

Totopos

Corn chips, Corn salsa, red beans, guacamole and queso fresco \$12

Elotes

Sweet corn on the cob rolled in smokey paprika sour cream, finely grated asadero cheese \$8

Tostada (3 per serve)

Crispy discs of maize flour topped with a variety of toppings, please ask the staff whats on today \$12

Pupusas

Flattened, soft pockets of maize flour filled with Oaxaca and cheddar cheese and chorizo, topped with salsa roja and salsa verde \$12

Juan-tons (4 per serve)

Soft pastry parcels filled with chorizo, spring onion and water chestnuts, served with salsa verde \$10

MEDIUMS

Quesadillas (3 per serve) \$15

All served with Salsa Roja and cumin yogurt

Mushroom - soft cheese spinach and lemon

Frijoles - corn, coriander and cheddar cheese

Pulled pork - and Monterey Jack

Tacos (2 of the same per serve) \$15

Chicken - coated in golden Panko crumbs

Pork Carnitas - slices of crispy pork belly

Fish - fresh Marlin in a light buttermilk batter

Nachos (just because you asked for it.. and kept asking)

Refried beans, cheddar cheese, sour cream, corn and jalapeños \$15
add \$3 for guacamole, add \$6 for molcajete beef

Chicken Spare Ribs

Fried crispy and tossed in smokey chipotle and morita caramel \$15

Mango Salad

Snow peas, fennel and feta with a tangy strawberry dressing \$12

Summer Salad

Poached chicken, mixed leaves, mint and fried shallots in a guajillo dressing \$16

Soft Shell Crab Salad

mixed leaves, pear and parsley with a green apple dressing and our house made citrus mayo \$20

Burritos

(made with 12" flour tortillas)

Chicken- Tenderloins sauteed with sweet red Peppers, corn kernels, red beans and a mild blend of Mexican spices, rolled with sour cream and cheese and toasted on the grill \$14

Pulled Pork- Cooked in orange with bacon, rice, red dressing, feta cheese and creamy slaw rolled in a warmed tortilla \$15

Vegetable - Red beans, guacamole, lettuce, red and green cabbage, grilled pineapple, cheese and apple dressing rolled in a warmed tortilla \$12

Fish - Fresh marlin in a light buttermilk batter with lettuce, tomato, cucumber, sala verde and lemon rolled in a warmed tortilla \$15

Naked Burritos - Any of the burritos in a bowl with rice or salad, no tortilla (GF) \$15



LARGER

Pork Spare Ribs \$23

Marinated and served with Pacos BBQ salsa

Skewered Chimichurri Beef \$25

Chargrilled and served on rice with green salad

Fajitas

(enough for two people) \$38

DIY style served with pan fried onions, red and green Peppers, sour cream, cheese, corn salsa, guacamole and four flour tortillas.

Choose from tender beef strips or barbacoa Chicken rubbed in smoked paprika, cumin and cinnamon

Sopes \$21

Made from nixtamal Mexican corn flour, cooked to perfection, served with meat, beans, soft cheese and corn salsa (DIY style)

Slow cooked chilli Colorado Beef (gf) OR

Red beans & guacamole (v)(gf)



TO FINISH

Ice Cream Taco - Crispy taco filled with vanilla ice cream, strawberries, toasted coconut and toasted almonds, drizzled with choc fudge sauce \$12