

Señor Paco



Antojitos – little Whims

Cheese Nachos (V) Crisp corn tortilla wedges splashed with frioles refritos, melted Cheese, chopped tomatoes, onion and jalapenos	Half 3.000	Full 4.000	Frito De Calamaris Fried Squid Rings with chile sauce	4.600
Super Nachos Crisp corn tortilla wedges splashed with frioles 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	Barbacoa Pollo Aletta With fine blended marinted chicken wings deep fried and smothered with our home made barbecued sauce.	3.800
Quesadilla (V) A folded soft flour tortilla or corn tortillas with melted cheese and sliver of Jalapenos		2.300	Mexican Fiesta Crab and Shrimp Crisps Spiced crab meat Crisps and Shrimp on crispy tortilla wedge with toppings	4.400
Quesadilla Legumbres (V) A large flour tortilla with melted cheese, tomatoes, bell peppers, mushroom, chives served with guacamole and sour cream		3.900	Ginger Grilled Shrimp Marinated charcoal grilled shrimp encased in a flour tortilla envelope	5.400
Taquitos 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	Ceviche Cocktail Lime marinated fish with olives, onion, tomatoes, mild chilies and avocado	4.000
Mini Chimis Mexican pastry filled with Seasoned Shredded Chicken with refried beans and served with green Chile sauce		3.300	Guacamole “ Oro Verde Mexicana” 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
Mexi Skins Potatoes skins filled with spicy taco meat, topped with melted Cheese, sour cream served with guacamole.		3.300	Fiesta Platter For the undecided; sampling of Nachos, Taquitos and Quesadilla , with a generous scoop of guacamole.	Half 5.000 Full 6.900
Flautas Two crisp, rolled flour tortillas with chicken fillings, served with mild Verde salsa and guacamole.		3.300	Botanas Platter Enough to share! Fajita Nachos , fajita Quesadillas , Flautas , Chile conqueso, Guacamole, Sour Cream & pico de gallo	Half 4.900 Full 6.900
Hot Bites (V) Deep fried cheddar cheese stuffed jalapeno served with salsa Verde and guacamole.		3.300		

Sopas y Ensaládas

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

Tostadas y Todas Ensaládas

Tuna Tostada Grande 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	Fajita Chicken Salad 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
Taco Salad 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	Chicken Ranch Salad 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

Sizzling Fajitas

Chicken 9.000

Steak

10.500

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

Paco's Trio Fajitas

Mesquite grilled fajita steak & chicken paired with jumbo shrimp brushed with BBQ glaze. Served with Spanish rice and refried beans.

Picado en Casuela

Chicken 9.000

Steak

10.500

Picado's are made with thin slices tender meat simmered in a picante salsa with tomatoes, bell peppers and onions. "Spicy but not incendiary".

Carne Con Chile

A classic dish of tasty ground beef simmered in smooth mild California Red Chile Sauce, served with Spanish rice and tortillas

Tacos Al Carbon

Chopped charbroiled beef rolled in two soft flour tortillas served with Spanish Rice, Refried beans, guacamole and sour cream

Quesadilla Grande

A large flour tortilla filled with melted cheese, grilled strips of beef or chicken, bell peppers, tomatoes, mushrooms served with guacamole and sour cream

Bistek Rancheros

Charbroiled fillet steak topped with spicy ranchero sauce and cheese served with Spanish rice and refried beans.

Bifstek Burrito

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.

Carne Con Setas

Tender beef steak charbroiled to perfection and smoothed with mushroom sauce, served with baked potato and vegetable in sizzling plate.

Gourmet Texas Chile

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.

Carne Asada

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.

10.500

T-Bone Steak

Seasoned American T- bone steak grilled to perfection and served with sautéed veggie, Mash potatoes and salad

14.000

Barbecued Ribs

Pork 10.500

Beef

12.500

Meaty pork ribs beef ribs basted with our hickory smoke barbecue sauce and slowly charcoal grilled in the true western barbecue Style

Carnitas – Little Pork Meats

Flavorful pieces of marinated seasoned roast pork, served with fresh hot tortillas pico de gallo, salsa fresca and guacamole

8.500

Chili Pork Steak

Chili flavored pork loin Steak, pan-fried topped with green chilli salsa, guacamole and sour cream. Served with Spanish rice and refried beans.

9.800

Pollo A la Parilla

One half spring chicken marinated in lemon, garlic and special blend seasoning, then slowly grilled over charcoal

9.300

Pollo A la Cilantro

Cubes of Boneless chicken marinated in Mexican herbs and spices, served with mild chipotle sauce, served with Spanish rice, refried beans and tortillas

8.800

Pollo Loco

Grilled chicken breast stuffed with jalapeno peppers and wrapped in bacon, topped with onions and peppers. Served with broccoli con queso and Mexican rice

10.000

Pollo en Mole Poblano

Tender chicken breast cooked in a variety of different spices of mole sauce, sprinkled with sesame seeds, Served With Mexican Rice, Beans and tortillas

10.300

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

Crujiente de setas, espinacas y aguacate Quesadillas

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

6.000

Mexican Veggie Combinicians (V)

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

7.000

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



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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

Pork 9.900 Beef

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

Chicken

8.800

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

Beef

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

3.300

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

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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