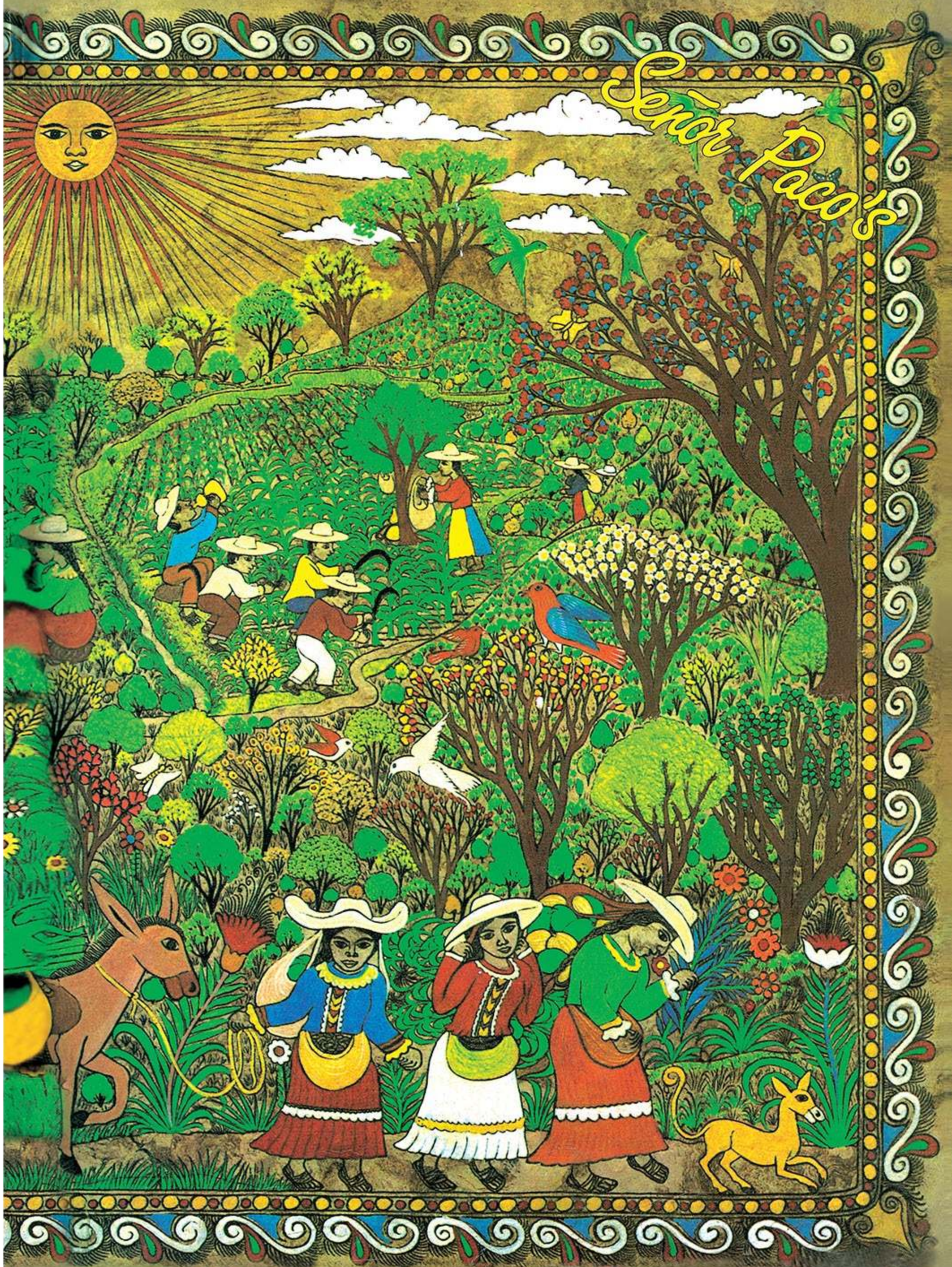


Señor Paco's



Bienvenidos Amigos

Welcome to a Taste of Mexico and an Adventure in Western Cuisine

At Senor Paco's we offer you a selection of authentic Mexican Dishes in addition to the best of "New west Cuisine" an innovative fusion of traditional recipes with exceptional ingredients and new culinary techniques. We purchase only the freshest ingredients available from local market and incorporate them with our imported exotic spices, chilies and foodstuffs from Mexico and the western United States,

For those of you more comfortable with familiar fare, we also have a sampling of regional cuisine from American Southwest, such as our smoky BBQ ribs and our gourmet Texas chili.

Our selection of Mexican dishes at Senor Paco's is subtly spiced, contrary to popular thinking that all Mexican food is hot and spicy. The Chile is versatile ingredient with a wide range of uses and actually many Chile are sweet, and richly flavoured. Here we use a light hand with our herbs and spices to enhance the flavour of our food not to ever come them. The varieties are endless, starting with humble bean, and extending to the gourmet delights of shrimp or crabmeat, If you have a combination in mind our chefs will be happy to make it up for you.

Since we love a party as much as you do, we will be happy to arrange for a private party, an office party or a business luncheon in a confidential atmosphere. Outside catering is also available for groups of twenty five to hundred people.

At Senor Paco's we want you to have fun and enjoy yourself, so if you have any special requests, complaints or questions or wish to discuss a menu selection, please ask for the Manager and he will be happy to assist you.

Tequila

Mexico's powerful liquor, tequila, comes from a cactus like plant called "Agave Azulla Tequilana" this plant grows in the state of jalisco. Named after the town of tequila, where it has been brewed for more then two centuries, this beverage is the fermented, distilled juice of the Agave's huge pineapple like base, the cabeza.

Only mature plants eight to twelve years old are harvested. The plants are first uprooted and shorn of their leaves. Then the cabezas are trimmed, split in half and steamed, This process converts the cabezas in to brownish lumps full of sugary liquid. This liquid is crushed out of the cabezas and allowed to ferment. The resultant brew is then distilled in to 80 to 100 proof liquor.

A smoother type of tequila is aged in wood after distillation and turns to a pale golden color and is Known as " Gold Tequila". This fiery liquid has become popular as a neat drink throughout the United Stated as well as other areas of the world. Tequila is drunk in the traditonal Mexican way as a straight shot, with a lick of salt taken from the back of the hand and bite into a wedge of fresh cut time. Tequila is also used in several cocktails, like the Tequila Sunrise and that queen of Cocktails the Margarita.



Antojitos – little Whims

<p>Cheese Nachos (V) Half 2.500 Full 3.300 Crisp corn tortilla wedges splashed with frijoles refritos, melted Cheese, chopped tomatoes, onion and jalapenos</p>	3.300	<p>Frito De Calamaris Fried Squid Rings with chile sauce</p>	4.200
<p>Super Nachos Half 3.200 Full 4.000 Crisp corn tortilla wedges splashed with frijoles refritos, melted cheese, chopped tomatoes, onion and jalapenos plus seasoned ground beef or shredded beef or shredded chicken with guacamole and sour cream</p>	4.000	<p>Barbacoa Pollo Aletta With fine blended marinated chicken wings deep fried and smothered with our home made barbecued sauce.</p>	3.000
<p>Quesadilla (V) A folded soft flour tortilla or corn tortillas with melted cheese and sliver of Jalapenos</p>	2.100	<p>Mexican Fiesta Crisps Spiced crab meat Crisps and Shrimp on crispy tortilla wedge with toppings</p>	4.000
<p>Quesadilla Legumbres (V) A large flour tortilla with melted cheese, tomatoes, bell peppers, mushroom, chives served with guacamole and sour cream</p>	3.200	<p>Ginger Grilled Shrimp Marinated charcoal grilled shrimp encased in a flour tortilla envelope</p>	4.500
<p>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"</p>	2.000	<p>Ceviche Cocktail Lime marinated fish with olives, onion, tomatoes, mild chilies and avocado</p>	3.700
<p>Mini Chimis Mexican pastry filled with Seasoned Shredded Chicken with refried beans and served with green Chile sauce</p>	2.700	<p>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</p>	3.200
<p>Mexi Skins Potatoes skins filled with spicy taco meat, topped with melted Cheese, sour cream served with guacamole.</p>	2.700	<p>Fiesta Platter Half 4.100 Full 6.500 For the undecided; sampling of Nachos, Taquitos and Quesadilla, with a generous scoop of guacamole.</p>	6.500
<p>Flautas Two crisp, rolled flour tortillas with chicken fillings, served with mild Verde salsa and guacamole.</p>	3.000	<p>Botanas Platter Half 4.100 Full 6.500 Enough to share! Fajita Nachos, fajita Quesadillas, Flautas, Chile conqueso, Guacamole, Sour Cream & pico de gallo</p>	6.500
<p>Hot Bites (V) Deep fried cheddar cheese stuffed jalapeno served with salsa Verde and guacamole.</p>	3.000		

Sopas y Ensaladas

<p>Gazpacho (V) Chilled tomato soup a refreshing classic</p>	2.000	<p>Sopa De Mariscos A creamy soup of fish, crabmeat and prawns</p>	2.600
<p>Sopa De Tortillas A light consommé with fried strips of tortilla, tomatoes and dash of light herbs</p>	2.400	<p>Avocado And Prawn Salad Avocado and fresh cooked prawns with a mild mustard dressing</p>	4.400
<p>Sopa De Elote Con Pollo A creamy Soup of Corn and chicken</p>	2.400	<p>Avocado Salad (V) Wedges of fresh avocado and tomato served on a bed of crisp Lettuce topped with cheese</p>	3.800
<p>Sopa Del Dia Ask your waiter for this special soup</p>	2.400	<p>Garden Salad Crisp lettuce, tomatoes, cucumber and bell pepper served with Pacos special homemade creamy vinaigrette dressing</p>	2.400

Tostadas y Todas Ensaladas

<p>Tuna Tostada Grande Our giant tortilla shell filled with crisp greens and choice flaked tuna, cooked egg sections and avocado crescents. This medley is dressed with olive oil and fresh basil vinaigrette</p>	4.800	<p>Sizzling Chicken Fajita Salad Grilled chicken breast, sautéed onions and peppers on a sizzling fajita skillet. Served with tortilla bowl of mixed greens, pico de gallo shredded cheese, tortilla strips and green onions with our house dressing And Guacamole</p>	6.200
<p>Taco Salad Fresh green 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</p>	4.800	<p>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.</p>	5.500

Items marked with (V) are meatless, also many of our other dishes can be made meatless, just ask your waiter about selection

Especialidades Carnes – Meats

<p>Sizzling Fajitas Chicken 7.400 Steak 8.300 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</p>	<p>Carne Asada 8.600 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.</p>
<p>Paco's Trio Fajitas Mesquite grilled fajita steak & chicken paired with BBQ glazed jumbo shrimp served with Spanish rice and refried beans.</p>	<p>Ribeya a la Mexicana 8.600 A ribeye steak, grilled at your desired meat temperature and a Cheese enchilada, served with guacamole, Pico de Gallo, refried beans and Spanish rice, Choose flour or corn tortillas</p>
<p>Fajitas De Grande Mesquite grilled BBQ Beef or Pork ribs, with hearty portion of fajita chicken and steak fajita with chipotle BBQ glazed jumbo shrimp served with Spanish rice, refried beans and tortillas</p>	<p>T-Bone Steak 10.500 Seasoned American T- bone steak grilled to perfection and served with sautéed veggie, Mash potatoes</p>
<p>Picado en Cazuela Chicken 7.400 Steak 8.500 Picado's are made with thin slices tender meat simmered in a picante salsa with tomatoes, bell peppers and onions. "Spicy but not incendiary"</p>	<p>Barbecued Ribs 8.100 Meaty pork ribs or beef ribs basted with our hickory smoke barbecue sauce and slowly charcoal grilled in the true western barbecue style</p>
<p>Carne Con Chile A classic dish of tasty ground beef simmered in smooth mild California Red Chile Sauce, served with Spanish rice and tortillas</p>	<p>Carnitas – Little Pork Meats 7.500 Flavorful pieces of marinated seasoned roast pork, served with fresh hot tortillas pico de gallo, salsa fresca and guacamole</p>
<p>Tacos Al Carbon Chopped charbroiled beef rolled in two soft flour tortillas served with Guacamole, Sour Cream, Pico-deGallo, Spanish Rice and Refried beans</p>	<p>Chili Pork Steak 8.100 Chili flavored pork loin Steak, pan-fried topped with three chilli sauce, guacamole and sour cream. Served with Spanish rice and refried beans.</p>
<p>Country Fried Steak 7.400 A border favorite fried to golden brown Beef with creamy country gravy served with mash potatoes and Vegetable</p>	<p>Pollo A la Pipián 7.400 Tender pieces of chicken breast slowly cooked in a delicious Pipián sauce consisting of roasted pumpkin seeds and peanut based mix, garlic, cumin, and a wonderful combination of spices. This sauce is simmered for several hours to bring out the wonderful cooking flavors of the Southwestern region of Mexico. Served with green rice and beans sprinkled with shredded cheese</p>
<p>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</p>	<p>Pollo A la Parilla 7.500 One half spring chicken marinated in lemon, garlic and specialblend seasoning, then slowly grilled over charcoal</p>
<p>Bistek Rancheros Charbroiled fillet steak topped with spicy ranchero sauce and melted cheese served with Spanish rice and refried beans.</p>	<p>Pollo A la Cilantro 7.500 Cubes of Boneless chicken marinated in Mexican herbs and spices, served with mild chipotle sauce, served with Spanish rice, refried beans and tortillas</p>
<p>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</p>	<p>Pollo Poblano 7.500 Chicken breast baked in poblano (chile) sauce, sprinkled with cheddar cheese, Served with Spanish rice and refried beans.</p>
<p>Carne Con Setas Tender beef steak charbroiled to perfection and smoothed with mushroom sauce, served with baked potato and vegetable in sizzling plate.</p>	<p>Pollo Loco 8.000 Grilled chicken breast stuffed with jalapeno peppers and wrapped in bacon, topped with onions and peppers. Served with broccoli conqueso and Mexican rice</p>
<p>Gourmet Texas Chile Chunky tenderloin of beef simmered with tomatoes and 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.</p>	<p>Prime Beef Steak – USDA 15.500 This is marvelously Rich, Juiciest and Taste Steak of the Steak. Our USDA Prime Beef Steak Rubbed with Mexican Spices and Grilled to Your Taste, Served with a Cheese Enchilada, Potatoes Spanish rice and Flour Tortillas.</p>

Main courses include your choice of two of the following, Mexican style rice, frijoles refritos or vegetable

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

Grilled Fresh Gulf shrimp spiced with paprika and served on the bed of Spanish rice with salad.

Huachinango Veracruzano

A fresh red snapper fillet simmered in Tomatoes, sweet peppers, onions and pimento olives. The green olives bring to this dish it's distinctive and authentic flavors.

Hamour Asado

Marinated and seasoned with special spices and charcoal grilled hamour and served with lemon sauce.

7.500

Amor Hamour

Fillet of fresh hamour simmered in espanol sauce served with Spanish Rice, refried beans and salad

7.700

7.500

Pescado A la Mexicana

Pan-fried fish simmered in tomatoes, sweet peppers and onion. Served with Spanish rice and refried beans

7.800

7.900

Pescado Con Cilantro

Marinated pieces of hamour fish fillet sautéed with cilantro sauce served with Spanish rice, and refried beans

7.800

7.500

Mariscos Relleno

Marinated grilled hamour stuffed with sautéed shrimp and crabmeat smothered with Cream sauce and served with Spanish rice, potatoes and salad

9.300

7.500

Camarones En Salmón Al Horno

Grilled Jumbo prawns deliciously marinated in garlic with spices, and Seasoned steamed salmon in corn husk topped with Guajillos sauce and served with Mexican Rice, Beans and Salad

9.300

7.700

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

7.500

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

5.500

Chimichanga Especial

Slices Grilled Beef steak or chicken breast stuffed in large flour tortilla and fried crispy and topped with rancheros sauce and melted cheese served with Mexican rice and refried beans

7.500

Enchiladas Suizas

Two chicken enchiladas smothered in a tomatillo green Chile sauce with cheese and sour cream

4.500

Tio Zapata

One shredded pork burrito and a seafood enchilada smothered with salsa Verde, topped with guacamole and sour cream, served with Spanish rice and refried beans

6.600

Burrito Especial

Taco beef and 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

4.600

Mochomos Enchilada

Shredded pork sautéed and rolled in two corn tortillas topped with Verde sauce and sour cream, served with Spanish rice and refried beans

6.600

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

4.600

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.

7.500

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 refried Beans

4.900

Pacos Dinner

One cheese enchilada and a beef enchilada topped with Chile con come & sprinkled with chopped green onions. served with guacamole, Chile con queso, Spanish rice & refried beans

7.500

The Chimichanga

Seasoned shredded beef or chicken cooked with sweet peppers and onions rolled in a golden flaky fried flour tortilla, finished with sour cream

4.500

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 refried beans

7.500

Legumbres

Fajitas De La Verdures

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.

4.800

El burrito Gordo

Sautéed mix vegetable stuffed in large flour tortilla and a spinach enchilada smothered with Verde sauce topped on guacamole and sour cream, served with spanish rice and refried beans

4.600

Vegetariano

Corn tortillas layered with Spinach, Cheese, Refried beans and Guacamole and baked with red Chile Salsa

5.500

Paco's Veggie Burrito

Sautéed mix Vegetable rolled with black beans and smothered with enchilada sauce and melted cheese. Served with Spanish rice and refried beans

3.000

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

4.400

5.500

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

4.200

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

6.500

Smoked BBQ Ribs

Mesquite flavored beef or pork ribs coated with our special homemade honey BBQ sauce, Served with wedges, vegetable and salad

8.000

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.

5.800

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

6.900

Smoked Brisket Or Chicken Breast Slices

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

7.200

Huevos

Huevos Legumbres

Egg omelets stuffed with cheese and vegetable topped with ranchero sauce and served with Spanish rice and refried beans

3.800

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

5.200

Postres

Flan with Kahlua

(Caramel custard with coffee liqueur)

2.300

Kahlua Mousse

(Chocolate mousse laced with coffee liqueur)

2.300

Sopapillas

(Fluffy Mexican pastry dusted with cinnamon sugar served with honey for dunking)

2.200

Pralines and cream Ice cream

2.300

Apple Pie

2.300

Fried Ice Cream

Fresh Fruit and day special desserts from trolley

2.300

Dates Pie

2.800

Sizzling Mexican Brownie with Ice cream

Mexican Chocolate Brownie with vanilla ice-cream and chocolate sauce with our sizzler plate

3.600

Chocolate cake

2.300

A La Carte

Taco : (beef or chicken)

1.500

Guacamole

2.200

Enchilada : (Beef or Chicken, Cheese)

1.700

Sour Cream

1.000

Tostadas: (beef, chicken)

1.900

Soft Tortillas(4)

0.800

Burrito: (beef or chicken)

3.000

Refried beans

1.000

Chile Relleno: (A cheese stuffed chile, batter coated fried and topped with a mild Chile sauce)

2.000

Spanish rice

1.000

Pico de gallo

0.500

Corn Chips And Salsa (Extra Bowl)

1.600

Side Order



Service Charge 10%

Plus 10% Government Levy

T & C Apply

All Prices are In Bahraini Dinars

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