

# PASCUAL

TAPAS & BAR

*FOOD MENU*

## TAPAS



BREAD WITH TOMATO (VE) \$ 6

Tomato, aioli

CROQUETAS \$ 10

jamón serrano

FRIED CALAMARI \$ 10

OCTOPUS A LA GALLEGA (GF) \$ 12

Basil potatoes, paprika, aioli

BRAVA POTATOES(VE)(GF) \$ 6

Scalloped potatoes, aioli, paprika

GAZPACHO (VG) \$ 10

Tomato, cucumber, croutons, garlic

BURRATA SALAD (VE) (GF) \$ 12

Cherry tomato, arugula, watermelon, cashews , vinaigrette

BOQUERONES \$ 12

Olive oil, vinegar, parsley, bread

CAULIFLOWER WINGS (VE) \$ 8

Cauliflower tempura, aioli

HUEVOS ROTOS (GF) \$ 12

Potatoes, jamón serrano, fried eggs, aioli, paprika

SHRIMP (GF) \$ 14

Garlic, olives, aioli

POTATO TORTILLA (VE) (GF) \$ 12

Eggs, onions

CLAMS \$ 8

Lime, garlic, white wine, bread

MUSHROOMS CASSEROLE(VE) \$ 10

Oyster, portobello, and white mushrooms with tomato and olives

COLD CUTS AND CHEESES \$ 40

Cuts: Lomo, copa, chorizo, salchichón

Cheeses: bonde, chaource, machego

olives, grissini's, jam



VE (Vegetarian)

VG (Vegan)

GF (Gluten Free)

## MAIN DISHES

### ***SALADS \$10***

#### **GREEN PAPAYA SALAD (VG) (GF)**

Arugula, green papaya, pineapple, gooseberries  
sunflower seeds  
cucumber and cilantro dressing

#### **STRAWBERRY SALAD (VE) (GF)**

Lolorosa lettuce, spinach, corn, cherry tomato,  
strawberries, strawberry dressing

ADD:

Chicken o Shrimp \$5  
Skirt Steak o Mahi Mahi \$6

### ***MONTADITOS***

#### **BOQUERONES \$3**

Olive oil, parsley, vinaigrette, garlic

#### **JAMÓN SERRANO \$3**

Chaurse cheese, raspberry jam

#### **CHISTORRA \$3**

Aioli

#### **EGGPLANT AND TOMATO (VE) \$2**

Feta cheese, basil

### ***PAELLAS Y FIDEUÁ***

#### **BLACK FIDEUÁ**

\$30

Calamari ink, shrimp, calamari, aioli  
For 2 people  
Cook Time : 30 min

#### **SEAFOOD FIDEUÁ**

\$40

Clams, mussels, shrimp, calamari  
For 2 people  
Cook Time: 30 min

#### **VEGGIE PAELLA(VE) (GF) \$26**

For 2 people  
Cook Time: 40 min

#### **SEAFOOD PAELLA(GF) \$40**

Clams, mussels , shrimp, calamari  
For 2 people  
Cook Time: 40 min

#### **BLACK PAELLA (GF) \$35**

Calamari ink, shrimp, calamari, aioli  
For 2 people  
Cook Time: 40 min

### ***SPECIALS***

#### **COCHINILLO (GF) \$35**

Cochinillo cooked 16 hours in sous vide, potatoes and  
mushrooms

#### **CATCH OF THE DAY \$26**

Smashed potatoes, snow peas, passion fruit sauce

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## KIDS FOOD

HOMEMADE MC AND CHEESE (VE) \$12

PASTA WITH BUTTER (VE) \$10

FRIED FISH OR CHICKEN FINGERS WITH FRENCH FRIES  
\$10

## DESSERTS

CREMA CATALANA (VE)(GF) \$8

Milk Cream

LECHE FRITA(VE) \$8

Fried Milk

CHURROS WITH CHOCOLATE(VE) \$12

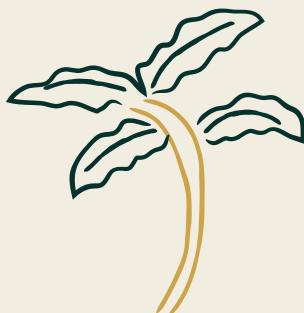
WINE PEARS(VE)(GF) \$12

Vanilla Ice Cream

PISTACHO ICECREAM (VE)(GF) \$6

VIOLETA ICE CREAM (VE)(GF) \$6

COCONUT ICECREAM (VE)(GF) \$6



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¡Provecho!