



COLD TAPAS

Jamon Serrano.....	10/oz	Buffalo Mozzarella, Farm Asparagus, Basil & Pignoli.....	6
Jamon Iberico.....	15/oz	Manchego & Manzana “2.0”.....	9
Paleta Iberico.....	12/oz	Arugula Salad, Pears & Spicy Coppa.....	7
Chorizo.....	6/oz	Farm Asparagus, Yukon Gold Potato, Roasted Beet Citrus-Dijon Vinaigrette.....	8
White Anchovies.....	5	Spicy Asparagus Gaspaxo, Greek Yogurt, Dill.....	6
Ceviche with Jicama.....	7	Tuna Tartare, Sesame, Cilantro Salad.....	8
Sea Scallop Carpaccio, Pink Grapefruit Lime, Pink Peppercorn.....	7	Chorizo & Potato Salad.....	6
Bocadillo del Dia.....	market	Tiny Shrimp, Green Apple, Farm Greens Rosemary Aioli.....	7

GREEN SALAD

local & crunchy

with Sherry-Lemon Vinaigrette.....	8
with Goat’s Cheese Toast.....	11

LAND

Chicken, Dates, Rosemary Pintxo.....	6
Housemade Catalan Sausage, Garlic Purée.....	8
Bistek Catalonia.....	8
Empanadas, Pork & Veal.....	6
Empanadas, Goat’s Cheese.....	6
Burger-sito, Valdeon Butter.....	6
House Made Lamb Sausage Ravioli English Peas, Mint.....	8
Tortilla Vizcaina Shrimp, Chorizo, Peppers, Potato.....	6

PIZZA NAPOLETANA

Cristina.....	11
buffalo mozzarella, tomato & basil	
Sausage & Arugula.....	12
Bianca Primavera.....	14
asparagus, pea shoots, favas, forest mushrooms pecorino, ricotta, buffalo mozzarella	
Catalan.....	14
wood roasted creminis, chorizo, fava beans	
Siciliana.....	13
roasted red peppers, oil-cured olives & oregano	

PAZO DAILY MENU FOR TWO 66

Buñuelos (Shrimp & Merluza Donuts)
Chorizo & Potato Salad
Crispy Merluza, Sauce Béarnaise
Chicken, Dates, Rosemary Pintxo
Broccoli, Pecorino, Chile Oil
Pizza Siciliana
Lamb Chops, Pomegranate
Arroz con Leche

SUGGESTED WINES

Rioja Crianza, Sierra Cantabria 2005.....	37
Malbec, Zuccardi “Q” 2007.....	42

HOT TAPAS

SEA

Herb & Jamon Stuffed Mussels.....	6
Lobster Pintxo, Pimenton Sauce.....	9
Soft Shell Crab, Green Tomato Sauce.....	11
Crispy Merluza, Sauce Béarnaise.....	8
Buñuelos (Shrimp & Merluza Donuts) Bravas Sauce.....	6

A LA PLANCHA

sea salt, Arbequina olive oil, meyer lemon

Calamari.....	7
Sea Scallops, celery root purée with saffron.....	8
Blue Shrimp.....	8
Cuttlefish.....	12

ARROZ LA BOMBA

*Estate grown rice from the North of Spain
individual | for 6–8*

Classic.....	19/79
wood grilled chicken & chorizo	
Seafood.....	23/115
heads on shrimp, mussels, monkfish lobster stock, saffron & English peas	
Vegetable.....	17/73
mushroom confit, artichoke, tomato	
Duck Leg Confit.....	22/96
mushroom confit, artichoke, tomato	

PAZO GRAND TABLE FOR SIX 239

Whole Wheat Fougasse & Green Olive Tapenade
Chorizo
Jamon Iberico
Manchego & Manzana “2.0”
Herb & Jamon Stuffed Mussels
Pizza Cristina
Sea Scallops a la Plancha
Chicken Breast Paillard
Haricots Verts, Almonds, Garlic
Whole Rack of Lamb

SUGGESTED WINES

Priorat, Vinicola del Priorat “Onix Classic” 2008.....	39
Rioja Reserva, Covila “II” 2001.....	54

BREADS & DIPS

BREADS

choose a bread | choose a dip — \$6

Whole Wheat Fougasse
Pugliese
Pecorino & Poppy Seed Flatbread

DIPS

Warm Cheese Fonduta
Grilled Eggplant Salad
Ceci & Gaeta Tapenade

CHEESE

\$5 each | plate of four — \$16

(\$2 supplement for Montenebro)

Manchego Zamorono Caña de Cabra Valdeon
Garrotxa Mahon La Peral Montenebro

FIELD

Haricots Verts, Almonds, Garlic.....	5
Wilted Spinach, Lemon.....	5
Potato Croquettes.....	6
Cavatelli Pasta, Baby Golden Beets Forest Mushrooms, Pecorino.....	7
Wood Grilled Mushrooms.....	6
Papas Fritas, Aioli.....	5
Bruschetta, Shallot Confit, Goat’s Cheese.....	6
Broccoli, Pecorino, Chile Oil.....	5
Farm Asparagus, Crunchy Sea Salt Arbequina Extra Virgin Olive Oil.....	8

WOOD GRILL

Lamb Chops, Pomegranate.....	8/ea
Whole Rack of Lamb.....	57
Chicken Breast Paillard.....	22
Magret Duck “Steak Frites”.....	29
Prime NY Strip 14 oz.....	39
Hanger Steak 8 oz.....	24
Aged Ribeye 24 oz.....	65
Prime Filet Mignon 8 oz.....	44
farm asparagus, romesco sauce	

PAZO GRAND TABLE FOR TEN 399

Flatbread & Grilled Eggplant Salad
Jamon Serrano
Ceviche with Jicama
Farm Asparagus, Yukon Gold Potato, Roasted Beet
Green Salad with Sherry-Lemon Vinaigrette
Pizza Siciliana
Sea Scallops a la Plancha
Broccoli, Pecorino, Chile Oil
Classic Arroz La Bomba
Lamb Chops, Pomegranate

SUGGESTED WINES

Rioja Blanco, Muga 2007.....	33
Ribera del Duero, Emina.....	41