

Señor Paco's





Service Charge 10% + 5% Government Levy + 10% VAT
All Prices are In Bahraini Dinars

T & C Apply

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 the 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 a 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 peoples.

At Senor Paco's we want you to have fun and enjoy yourself. So if you have any special request, 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 than 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 into brownish lumps full of sugar 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 fierly 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 traditional 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 lime. 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) Crisp corn tortilla wedges splashed with frijoles refritos, melted Cheese, chopped tomatoes, onion and jalapenos</p>	<p>Half 3.500 Full 4.500</p>	<p>Frito De Calamaris Fried Squid Rings with chile sauce</p>	<p>5.300</p>
<p>Super Nachos 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>	<p>Half 4.500 Full 5.500</p>	<p>Barbacoa Pollo Aletta With fine Blended Marinated chicken wings deep fried; smothered with our home made B.B.Q sauce.</p>	<p>4.500</p>
<p>Quesadilla (V) A folded soft flour tortilla or corn tortillas with melted cheese and sliver of Jalapenos</p>	<p>2.600</p>	<p>Mexican Fiesta Crab and Shrimp Crisps Spiced crab meat Crisps and Shrimp on crispy tortilla wedge with toppings</p>	<p>6.000</p>
<p>Quesadilla Legumbres (V) A large flour tortilla with melted cheese, tomatoes, bell peppers, mushroom, chives served with guacamole and sour cream</p>	<p>4.500</p>	<p>Ginger Grilled Shrimp Marinated charcoal grilled shrimp encased in a flour tortilla envelope</p>	<p>6.000</p>
<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>	<p>2.800</p>	<p>Ceviche Cocktail Lime marinated fish with olives, onion, tomatoes, mild chilies and avocado</p>	<p>4.500</p>
<p>Mini Chimis Mexican pastry filled with Seasoned Shredded Chicken with refried beans and served with mild salsa verde.</p>	<p>3.500</p>	<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>	<p>4.500</p>
<p>Mexi Skins Potatoes skins filled with spicy taco meat, topped with melted Cheese, sour cream served with guacamole.</p>	<p>3.500</p>	<p>Fiesta Platter For the undecided; sampling of Nachos, Taquitos and Quesadilla, with a generous scoop of guacamole.</p>	<p>Half 6.000 Full 8.000</p>
<p>Flautas Two crisp, rolled flour tortillas with chicken fillings, served with mild Verde salsa and guacamole.</p>	<p>3.700</p>	<p>Botanas Platter Enough to share! Fajita Nachos, Fajita Quesadillas, Flautas, Chile con queso, Guacamole, Sour Cream & pico de gallo</p>	<p>Half 6.000 Full 8.000</p>
<p>Hot Bites (V) Deep fried cheddar cheese stuffed jalapeno served with salsa Verde and guacamole.</p>	<p>3.700</p>		

Sopas y Ensaladas

<p>Gazpacho (V) Chilled tomato soup a refreshing classic</p>	<p>2.600</p>	<p>Sopa De Mariscos A creamy soup of fish, crabmeat and prawns</p>	<p>2.700</p>
<p>Sopa De Tortillas A light consommé with fried strips of tortilla, tomatoes and dash of light herbs</p>	<p>2.600</p>	<p>Avocado And Prawn Salad Avocado and fresh cooked prawns with a mild mustard dressing</p>	<p>5.000</p>
<p>Sopa De Elote Con Pollo A creamy Soup of Corn and chicken</p>	<p>2.700</p>	<p>Avocado Salad (V) Wedges of fresh avocado and tomato served on a bed of crisp Lettuce topped with cheese</p>	<p>5.000</p>
<p>Sopa Del Dia Ask your waiter for this special soup</p>	<p>2.700</p>	<p>Garden Salad Crisp lettuce, tomatoes, cucumber and bell pepper served with Pacos special home made creamy vinaigrette dressing</p>	<p>3.200</p>

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>	<p>5.500</p>	<p>Chicken Fajita Salad Grilled chicken breast, sautéed onions and peppers topped over tortilla bowl of tossed greens, shredded cheese, tortilla strips with our house dressing served with Guacamole & Sour Cream</p>	<p>8.000</p>
<p>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</p>	<p>5.500</p>	<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>	<p>7.800</p>

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

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

Beef 12.000
Chicken 10.500

Paco's Trio Fajitas

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

13.000

Picado en Casuela

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

Beef 11.500
Chicken 10.900

Carne Con Chile

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

7.800

Tacos Al Carbon

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

7.900

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

8.000

Bistek Rancheros

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

13.500

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 and salad

13.500

Carne Con Setas

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

14.500

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.

8.200

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.

13.500

T-Bone Steak (CAB 16 OZ)

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

24.000

Barbecued Beef Ribs

Meaty Beef Ribs basted with our hickory smoke barbecue sauce and slowly charcoal grilled in the true western barbecue Style

14.000

Barbecued Pork Ribs

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

12.000

Carnitas – Little Pork Meats

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

9.500

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.

11.500

Pollo A la Parilla

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

10.500

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

10.000

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

11.500

Pollo en Mole Poblano (Chicken with Puebla-Style Mole Sauce)

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

11.500

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

3.500

5.500

6.900



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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

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

Hamour Asado

Marinated and seasoned with special spices and charcoal grilled Hamour served with lemon butter sauce, Spanish Rice & Refried beans.

10.500

Amor Hamour

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

11.500

Camarone A la Mexicana

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

11.500

Pescado Con Cilantro

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

11.500

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

12.000

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

12.000

11.500

11.000

14.500

10.500

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

Enchiladas Suizas

Two chicken enchiladas smothered with Verde sauce topped sour cream and served with Spanish Rice and Refried Beans

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

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

7.500

The Chimichanga

Seasoned Shredded beef or shredded chicken cooked with sweet peppers and onions rolled in golden flaky fried flour tortilla, covered with enchilada sauce /Verde Sauce and garnished with sour cream and served with Spanish Rice

6.500

Chimichanga Especial

Grilled Beef steak or chicken breast stuffed in large flour tortilla fried to crispy and topped with Ranchero sauce, melted cheese, Guacamole and sour cream served with Mexican rice and refried beans

6.900

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.

6.900

Pacos Dinner

A beef enchilada and a cheese enchilada topped over Chile Con Carne & sprinkle with chopped green onions, Garnished guacamole, Served with Chile con queso, Spanish rice & refried beans

8.000

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

6.900

11.500

11.300

10.500

9.900

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

6.900

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

7.000

Huevos

Huevos Legumbres

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

5.000

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

7.000



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

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

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

5.500

Bueno Enchiladas

Two Smoked Enchiladas with your choice of meat (brisket or chicken or pork) rolled in corn tortillas topped with melted cheese and sour cream. Served with Spanish Rice and refried beans

7.000

Beef
Pork

13.000

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.

7.800

8.000

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

Beef
Chicken

11.000

10.000

Flan with Kahlua

(Caramel custard with coffee liqueur)

Sopapillas

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

Apple Pie

Dates Pie

Chocolate cake

Kahlua Mousse

(Chocolate mousse laced with coffee liqueur)

Postres

3.500

Sizzling Mexican Brownie

(A sizzling Mexican Chocolate Brownie with vanilla Ice cream, serve sizzling at your table with spice chocolate sauce)

4.500

3.000

Fried Ice Cream

Fresh Fruit and day special desserts from trolley

3.000

3.500

Churros con helado de Venilla

(Golden, Crispy dusted with cinnamon sugar Churros, served alongside a Generous Scoop of Creamy Vanilla Ice cream with caramel Sauce for a delightful and indulgent dessert experience)

4.500

3.500

3.000

3.500

A La Carte

Taco : (Beef or Chicken)

Enchilada : (Beef or Chicken, Cheese)

Tostadas: (Beef or Chicken)

Burrito: (Beef or Chicken)

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

2.000

Guacamole

2.500

2.000

Sour Cream

1.200

2.000

Soft Tortillas(4)

1.200

3.900

Refried beans

1.200

3.000

Spanish rice,

1.200

Pico de gallo

1.000

Corn Chips And Salsa (Extra Bowl)

2.000

Side Order

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-Go-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.



