

SOFA *de* PANCHO

RESTORANAS

La carta

TACOS

soft warm corn tortillas with meaty or veggie filling

	2 tacos	
<u>TINGA</u>	5	pulled pork, jalapeño salsa, coriander, white onion
<u>COSTILLAS</u>	8	pulled beef ribs marinated with dark beer and chillies, pico de gallo salsa, tomatillo-cascabel-pasilla salsa
<u>GAMBAS</u>	10	shrimps, salsa mexicana, guacamole, cheddar salsa, salad

TACOS-POR CUATRO

Tacos to share for 4 people

12 corn tortillas	32	
taco fillings: <i>tinga + costillas + frijoles</i>		
extras: <i>guacamole + salsa mix + totopos</i>		

ENTRADAS

Appetizers

<u>NACHOS</u>	9	oven cooked corn chips with different cheeses and chorizo. With a side of guacamole and home salsa
<u>CHILE VEGETAL</u>	9	13 vegetable stew with 6 different peppers
<u>GRINGA</u>	7	3 pz. of wheat tortilla, baked with cheeses, slow cooked pork, <i>chile de arbol salsa</i>

EXTRAS

Extras



<u>QUESADILLA</u>	3	wheat tortilla with cheese
<u>GUACAMOLE</u>	4/7	small/ on a table
<u>TORTILLAS</u>	1	2 pz.
<u>TOTOPOS</u>	3	corn chips
<u>SALSA MIX</u>	3	5 different salsas
<u>ENSALADA</u>	7	green salad

TRADICIONAL DE LA CASA

Home traditionals

<u>BIRRIA</u>	22	lamb shank marinated overnight in chile ancho plus guajillo, later stewed in its own juice. Served in tacos style with warm corn tortillas, cilantro, lime and onion
<u>TORTA</u>	15	mexican sandwich with pulled pork in home made bolillo bread. Baked with cheese, garnished with chile ancho-pasilla salsa ir jalapeño mayonnaise
<u>ALMEJAS</u>	16	mussels with creamy chili broth, white wine, coriander. Served with quesadilla
<u>GAMBAS A LA MEXICANA</u>	22	prawn, bell pepper, <i>chile chipotle salsa</i> , red onion, sour cream, wheat tortillas

ESPECIAL de la casa

Everyday we prepare something special.

Ask our staff for more information

KEY LIME 5

lime, condensed milk and buttery bisquit base


REFRESCOS

Soft drinks

Espresso / black / tea		2/3
Home lemonade	0.5 l / 1l	3/4
Jarritos/ Pepsi/ San Pellegrino/ Acqua panna		3

CERVEZA, CIDRA

Beer, cider

Sakiškių Pancho corn lager / chipotle porter		4
Corona		3
Sol		3
Non-alco beer/ cider		3/4
Cider Tinginio Pantis apple/pear		3
Michelada mexican beer cocktail		6

MARGARITAS

TRADICIONAL MARGARITA

tequila 100% agave, lime, agave syrup

FRUITY MARGARITA

tequila 100% agave, lime/orange/grapefruit, mashed fruit, syrup




7

BATANGA

tequila 100% agave, peps, lime, agave syrup

TEQUILA 100% agave

29 blanco/ reposado/rosa		8
Alebríjes blanco		7
Casa Cofradia blanco/ reposado/añejo		7
Don Julio blanco/ reposado		7
Don Fulano blanco/reposado/añejo		7-12
Jose Cuervo Traditional blanco/ reposado		5
Herradura blanco/ reposado/ añejo		7-9
KAH blanco/reposado		7
La Cofradia blanco/ reposado		6
La Cofradia Talavera reposado/extra añejo		9
Patron silver/ reposado		7
Patron Grand Platinum		19
Ocho 8 blanco/ reposado/ extra añejo		8-14
Tres Generaciones blanco/ reposado/ añejo		7-8

TEQUILA TASTING

We offer mini tequila tasting any evening!

Align 100% tequila and mezcal from numerous exquisite restaurant collection.

We can pair it with your dishes and tell you about the origin of the drink by tasting several types of agave distillate



MEZCAL

All tequilas are mezcals! And not all mezcals are tequilas!

Principally produced in the state of Oaxaca, mezcal is the general term for the spirit distilled from any one of 28 different types of agave plants, the most prevalent of which is the Espadin. The harvested agaves are slowly roasted in covered pits or underground ovens, which results in a smoky finished product

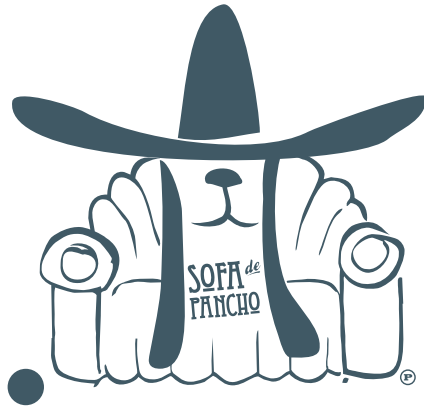
Del Maguey Mezcal Vida		7
Mezcal Ilegal		9
Derrumbes Oaxaca		8
Derrumbes Michoacan		8
Derumbes San Luis		8
Tekali/ Lluvia de Estrellas		5



VINO DE LA CASA

Wine

* Ventisquero Reserva Chardonnay/ Chile		6
* Johann Bihn Riesling Mosel/ Germany, Mosel		5
* Rosemount Shiraz Cabernet/ South Australia		6
* Zonin Prosecco Special Cuvee Brut DOC/ Italy		32
* Marques de la Concordia MM Selection Especial Vintage Brut Cava/ Spain, Catalunya		28
* Quinta de Gomariz Loureiro Vinho Verde/ Portugal		35
* Los Vascos Chardonnay/ Chile, Casablanca valley		38
* Barista Pinotage/ South Africa, Paarl region		32
* Mascota Vineyards La Mascota Malbec/ Argentina, Mendoza		42
* El Escoces Volante The Cup&Rings Albarino Sobre Lias DO/Spain Aragon		47
* Veuve Clicquot Brut Yellow label/ France, Champagne		85



SALUD!