

SOFA *de* PANCHO

RESTORANAS

La carta

ENTRADAS

Appetizers

NACHOS

9

oven cooked corn chips with different cheeses, chorizo.
With a side of guacamole and home salsa

QUESADILLA CON TINGA

9

wheat tortilla (3 pz.) with cheese and slow cooked pork
plus home salsa

CEVICHE

10

sea bass marinated in lime juice, mango and tomato
salsa, corn chips

EXTRAS



GUACAMOLE small/big

4/7

TORTILLAS 2 pz.

1

TOTOPOS corn chips

2

QUESADILLA only with cheese 2 pz.

3

SALSA MIX 5 different salsas

3

ENSALADA green salad

7

TACOS

soft warm corn tortillas with meaty or veggie filling

2 pz.

TINGA

slow cooked pork, jalapeño salsa, coriander, onion

5

SOFRITOS

bell pepper, zucchini, sweet potato, white and golden corn, frijoles refritos, salsa de yoghurt

5

CARNE

beef, cascabel salsa, pico de gallo, coriander

8

GAMBAS

shrimps, salsa mexicana, guacamole, cheddar salsa, salad

10

TACOS POR CUATRO

Tacos to share for 3-4 people

12 corn tortillas

3 tacos fillings

extras: guacamole + salsa mix + totopos

32

TRADICIONAL DE LA CASA

Home traditionals

ALMEJAS

17

mussels prepared in white wine-cream-chipotle broth.
Served with quesadilla

BIRRIA

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 (preparation time 30 minutes)

POSTRES

Sweets

KEYLIME lime, condensed milk and buttery
bisquit base

5