

# RESTAURANT PANCHO VILLA

## MEATS

### RIB EYE AGUACHILE 28,00€

Grilled thinly sliced entrecôte with black aguachile sauce, accompanied by red onion and cucumber, adding a fresh touch.  
(Approx. 300g).

### ENTRECOTE 28,00€

Served with fries.  
(Approx. 300g), ranch sauce on the side.

### VEAL PICA PICA 24,00€

Entrecôte in strips, bathed in spicy homemade tomato sauce - spicy, rice and beans.

### RIBS 19,00€

With barbecue sauce and fries.

## CHILDREN'S MENU

(Children up to ten years old)

### TACO 8,00€

Crispy corn taco filled with minced chicken or beef, lettuce, tomato, onion, cheese and served with rice.

### BURRITO 10,00€

Burrito filled with chicken or minced beef, covered with fried tomato and gratin cheese, served with rice.

### PIZZA 9,00€

Wheat tortilla covered with fried tomato, cheese and oregano.

### CHICKEN NUGGETS 10,00€

Served with fries.

### QUESADILLA 8,00€

Wheat tortilla filled with melted cheese and guacamole on the side.

## EXTRAS

### GUACAMOLE 6,00€

### SOUR CREAM 5,00€

### BEANS 4,50€

### RICE 4,00€

### HOMEMADE FRIES 8,00€

### SERVING OF JALAPEÑOS 5,00€

### WHEAT TORTILLAS (4 UNITS) 5,00€

### CORN TORTILLAS (4 UNITS) 6,00€

### NACHOS 5,00€

### SPICY TOMATO SAUCE 4,00€

### HOMEMADE HABANERO SAUCE 4,50€





# RESTAURANT PANCHO VILLA

## AUTHENTIC MEXICAN FOOD

**OUR MENU**  
*of authentic Mexican Food*

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# RESTAURANT PANCHO VILLA

## OUR MENU *genuine Mexican cuisine*

### STARTERS/ANTOJITOS

- HOMEMADE TOMATO SAUCE AND PICO DE GALLO, SERVED WITH NACHOS TO DIP.** 9,00€
- GUACAMOLE PANCHO** 13,00€  
Guacamole accompanied by nachos, perfect for dipping.
- JALAPEÑOS CULTIVATED IN OUR GARDEN (SEASONAL ONLY)** 10,00€  
Filled with cheese and wrapped with grilled bacon.
- CRAZY CORN COB** 10,00€  
Covered in mayonnaise, cheese, tajin, and lime.
- HUITLACOCHÉ PATE** 12,00€  
Accompanied by artisanal rustic bread.
- GRATINATED CHEESE NACHOS** 12,00€  
Adorned with melted cheese, jalapeños, and guacamole.
- GRATINATED COMBONACHOS** 14,00€  
Nachos with chicken tinga, ground beef, beans, and finished with melted cheese, jalapeños, and guacamole.
- CHORIQUESO** 13,00€  
Melted cheese and chorizo, presented in a clay pot, accompanied by nachos for dipping.
- TEXAS POTATOES** 13,00€  
Potato skin, covered with chicken tinga, minced beef, with melted cheese, jalapeños, and sour cream.
- SPICY CHICKEN WINGS** 13,00€  
Fried chicken wings, bathe in a homemade tomato sauce, accompanied by celery sticks and a Roquefort dressing served on the side.
- ACAPULCO PRAWNS** 15,00€  
Prawns in a clay pot with garlic, paprika, and chilies.

### SOUPS

- LIME SOUP** 10,00€  
With chicken, carrots, onions, celery, avocado, and lime.
- AZTEC SOUP** 10,00€  
Traditional Mexican soup accompanied by fried tortillas, chilies, and avocado.
- CHILI CON CARNE** 11,00€  
Thick bean soup with minced beef, onion, tabasco and melted cheese.
- COLD CORN SOUP** 11,00€  
With roasted avocado, smoked oil, and coriander oil.

### QUESADILLAS

- CLASSIC** 10,00€  
Wheat tortilla filled with melted cheese, jalapeños, and guacamole.
- JALISCO** 12,00€  
Wheat tortilla filled with melted cheese, chorizo, beans, and jalapeños, served with guacamole.
- HUITLACOCHÉ** 13,00€  
Wheat tortilla filled with melted cheese, huitlacoche, and jalapeños, accompanied by guacamole.  
Huitlacoche is an edible fungus that grows on corn, appreciated for its earthy and umami flavor. It is often referred to as the "Mexican truffle."
- PUMPKIN FLOWER (SEASONAL ONLY)** 13,00€  
Wheat tortilla filled with melted cheese, squash blossoms, onions, and jalapeños, served with guacamole.

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### BURRITOS (GRATIN)

- CHICKEN TINGA OR GROUND BEEF BURRITO** 18,00€  
Wheat tortilla burrito filled with your choice of ground beef or chicken tinga, topped with homemade tomato sauce and melted cheese, served with rice and beans.
- SEAFOOD BURRITO** 20,00€  
Wheat tortilla burrito filled with shrimp and hake, covered with homemade tomato sauce and gratinéed cheese, accompanied by baby potatoes with chipotle and lemon.
- LAMB BURRITO** 21,00€  
Wheat tortilla burrito filled with strips of lamb, onion, red and green peppers, topped with homemade tomato sauce and melted cheese, accompanied by corn ribs.
- PISTOLERO BURRITO (STEWED BEEF)** 18,00€  
Wheat tortilla burrito filled with stewed beef, topped with homemade tomato sauce and melted cheese, with a side of beans and pico de gallo.

### CHIMICHANGA

Fried burrito filled with your choice of chicken tinga or ground beef, accompanied by beans and guacamole.

18,00€

### ENCHILADAS

Three corn tortillas filled with chicken tinga, beef, cheese and onion, covered with tomato sauce and melted cheese, accompanied by beans and pico de gallo.

18,00€

### TACOS

- CRISPY ASSORTED TACOS** 17,00€  
Three crispy corn tortillas filled with chicken tinga, ground beef, and stewed beef, each garnished with onion, tomato, lettuce, cheese, and guacamole, and a side of rice.
- COCHINITA PIBIL TACOS** 18,00€  
Three wheat or corn tortillas covered with pork marinated in achiote and orange juice, accompanied by pickled red onion and guacamole.
- TACOS AL PASTOR** 18,00€  
Three wheat or corn tortillas covered with strips of pork marinated in achiote, accompanied by pineapple, cilantro and sour cream.
- PORK BELLY TACOS** 18,00€  
Three wheat or corn tortillas, covered with pork belly, guajillo sauce, avocado and red onion.
- QUESABIRIA TACOS** 18,00€  
Three corn tortillas filled with shredded beef cheek and grilled melted cheese until golden brown, fresh cilantro and onion, accompanied by hot consommé made from its own juice for dipping.

### FAJITAS

**This dish is a minimum for two people. The price shown is per person.**

- CHICKEN** 21,00€ PP
- ARRACHERA ( TERNERA )** 24,00€ PP
- PRAWNS** 24,00€ PP
- MIXED (CHICKEN AND FLANK STEAK)** 22,00€ PP

The fajitas are served on a hot stone, accompanied by onion, green pepper and red pepper.  
Served with eight tortillas and a tray with different ingredients (lettuce, tomato, onion, jalapeños, cream, guacamole, tomato sauce, cheese).