1	ELOTE (eh-loh-teh)	\$8.95			
	roasted ear of corn, chipotle crema, cilantro, queso Oaxaca, and				
I	our house spice blend				
	CASA GUAC (kah-sah)	\$15.95			
	house guacamole served with tortilla				
	·				
	NACHOS (nah-chohs)	\$15.95			
		ouse tortilla chips, queso blanco, pico			
	de gallo, frijoles negros, pickled jalapeños, pickled red onions, sour cream.				
	Choose One protein:				
	MOJO POLLO CARNITAS	3			
N	SHRIMP +3.50 FAJITA ST	TEAK			
	GROUND				
ii.	BIRRIA BEEF				
I	WALKING TACOS (google it)	\$7.95			
	Fritos, queso blanco, pico de gallo,	71.00			
	chipotle crema. Choice of protein:				
		~			
	BIRRIA CARNITA	S			
//	MOJO POLLO GROUND				
	C BEEF	\$6.95			
Y	DOS CHURROS				
	2 churros filled with caramel sauce and served with a side of chocolate drizzle				
	OUESADILLAS				
	YULGAVILLAG				
1					
	SERVED WITH SIDE OF PICO DE GALLO & SOUR CREA	M			
	QUESADILLA (keh-sah-dee-yah)	R11 95			
	flour tortilla filled with cheddar ched				
	Choice of protein:				
	BIRRIA +2.95 CAMARONE	ES +2.95			
	MOJO POLLO FAJITA STE	EAK +2.95			
	FRIED				
	CHICKEN+1.50 CARNITAS	+2.95			
塞					





TWO TACOS, SIDE OF RICE & BEANS, CHIPS & SALSA & OPTION OF HARD, SOPT, OR LETTUCE SHELL

BIRRIA (bee-rryah)	\$14.95
pulled beef, queso Oaxaca, Spanish	
onion, and cilantro, dipped in beef fe	at

MOJO POLLO (moh-hoh poh-yoh) \$12.95 citrus marinated chicken, queso Oaxaca, onions, and cilantro

\$12.95 CARNITAS (kahr-nee-tahs) pulled pork, oaxaca cheese, cilantro, roasted corn

\$12.95 **CAULIFLOWER** cauliflower, pineapple, queso Oaxaca, cilantro

RYAN'S PORK BELLY TACO \$15.95 pork belly, cinnamon sugar, agave, chipotle crema, Oaxaca cheese, pickled onion, cilantro, on a soft corn tortilla

YOUR MOM'S TACO \$13.95 ground beef, seasoned with our house blend of spices, with chopped fresh poblano, bell pepper, and onion, topped with shredded cheddar cheese, tomato, and lettuce on a hard taco shell

CAMARON (kah-mah-rohn) \$14.95 shrimp tossed in our house spice blend, topped with pineapple, chipotle crema, tossed cabbage, and cilantro

THE TACO BOX \$100.00 selection of 15 tacos, (your choice of birria, mojo pollo, carnitas, your mom's taco, or cauliflower) 480z of guac, or pico de gallo, and a 480z side of rice & beans & chips



@EAT.PANCHO

EMAIL HOLA@EATPANCHO.COM

EATPANCHO.COM FOR DELIVERY



COMES WITH PLANTAINS, CHIPS & SALSA

	PURO (pu-ro) \$10.95		
2 QUESADILLA TACOS \$13.95	steamed rice, Jersey sweet corn, frijoles		
mojo pollo served in a quesadilla hard taco	negros, pico de gallo, and queso		
shell aka Gordita Crunch, topped with onion	negros, pico de gano, ana queso		
& cilantro	BIRRIA \$15.95		
CHUPACABRA BURRITO \$19.95	SHRIMP \$16.95		
carnitas, birria and mojo pollo, steamed			
rice, black beans, corn and queso blanco.	MOJO POLLO \$14.95		
Deep-fried and topped with your choice of salsa and a side of fried plantains	CARNITAS \$14.95		
	CAULIFLOWER \$14.95		
TOTTAC (*2)	GROUND BEEF \$14.95		
IUNIAS (III)	FRIED CHICKEN \$14.95		
COMES WITH PLANTAINS	PORK BELLY \$15.95		
our version of a Mexican style street sandwich.	FAJITA STEAK \$15.95		
served on a Portuguese roll, with a black	GET IT FRITO (FRIED) +\$1.00		
bean spread, pulled Oaxaca cheese, lettuce, tomato, chipotle crema, pickled jalapeños,	deep-fried to perfection, smothered in		
pickled red onions & sliced avocado	house queso, and your favorite salsa		
	SANTA FE STYLE \$18.95		
FRIED CHICKEN \$16.95	choice of protein, french fries, sour cream,		
	guac, queso Oaxaca, pico de gallo, and		
MOJO POLLO \$15.95	a side of fried plantains		
BIRRIA \$16.95	CINCO CONTRACTOR OF THE CONTRA		
CARNITAS \$15.95	JIVIJ CIVILO		
	RICE AND BEANS \$4.95		
SAY HOLA AND FOLLOW US!	side of Spanish rice and black beans		

\$6.95 FRIED PLANTAINS sweet fried plantains, served with chipotle crema dipping sauce or agave **BAG OF CHIPS & SALSA** \$6.95

