

Pancho Y Emiliano Menu

ADDRESS : 200 AUGUSTA AVE, TORONTO, ON M5T 2L6, CANADA

PHONE : +1 416-925-8454

OPENING TIMES : 12:00 PM - 09:00 PM

ALL DAY - APPETIZERS

GREEN SALAD	CA\$15.00	COCTEL DE CAMARON	CA\$18.00
CHORIQUESO	CA\$20.00	CEVICHE	CA\$18.00
GUACAMOLE	CA\$18.00		

ALL DAY - ARTISANAL TAMALES

TAMAL DE RAJAS	CA\$8.00	TAMAL VEGAN	CA\$8.00
TAMAL DE POLLO	CA\$8.00	TAMAL DE PUERCO EN CHILIAJO	CA\$8.00

ALL DAY - LOS TACOS

TACO GOBERNADOR (2PCS)	CA\$23.00	BAJA FISH TACO (2PCS)	CA\$23.00
TACO DE CARNE ASADA (3PCS)	CA\$27.00	TACO DE FAJITAS DE POLLO (3PCS)	CA\$23.00
TACO DE FAJITAS VEGETARIANAS (3PCS)	CA\$23.00		

ALL DAY - PLATILLOS

VEGAN PLATTER	CA\$26.00	CHILAQUILES VEGETARIANOS	CA\$26.00
---------------	-----------	--------------------------	-----------

ALL DAY - PLATILLOS

CHILAQUILES DE POLLO	CA\$25.00	ENMOLADAS VERDES	CA\$26.00
ENMOLADAS	CA\$26.00		

ALL DAY - SOUPS

POZOLE ROJO	CA\$24.00	SOPA AZTECA	CA\$14.00
CONSOME DE POLLO	CA\$13.00		

ALL DAY - SOFT DRINKS

SPRITE	CA\$3.50	MEXICAN COCA-COLA	CA\$4.50
JARRITOS GRAPEFRUIT	CA\$4.00	AGUAS FRESCAS (TAMARINDO)	CA\$7.00
AGUAS FRESCAS (JAMAICA)	CA\$7.00		

ALL DAY - DESSERTS

FLAN	CA\$11.00	CHURROS	CA\$14.00
PASTEL TRES LECHES	CA\$11.00		

ALL DAY - LAS QUESADILLAS

ARTISANAL FAJITAS VEGETARIANAS QUESADILLA (2PCS)	CA\$24.00	ARTISANAL TINGA QUESADILLAS (2PCS)	CA\$24.00
ARTISANAL CHICHARRON QUESADILLA (2PCS)	CA\$24.00	ARTISANAL CARNE ASADA QUESADILLA (2PCS)	CA\$28.00
ARTISANAL MUSHROOMS QUESADILLA (2 PCS)	CA\$24.00		

Tucked away in the lively Kensington Market neighborhood, **Pancho Y Emiliano** at 200 Augusta Ave, Toronto, is a vibrant slice of Mexico that feels both authentic and heartwarming. The moment you step in, the aroma of roasted chilies, grilled meats, and freshly made tortillas fills the air, immediately hinting that this place takes its food seriously. The **Pancho Y Emiliano Menu** is a delightful journey through traditional Mexican flavors, thoughtfully curated to offer something for everyone-from meat lovers to vegetarians and even vegan diners. It's the kind of menu that makes you want to try everything, because each dish seems to tell a story about Mexican heritage, family cooking, and the joy of sharing food.

Starting with the **All Day Appetizers**, the choices are simple but deeply flavorful. The **Green Salad** is crisp and refreshing, often the go-to starter for those who want a light, fresh beginning. But if you're looking to dive right into bold Mexican flavors, the **Coctel De Camaron** is a must. This shrimp cocktail bursts with tangy lime, tomato, and cilantro-zesty, bright, and perfect with a side of tortilla chips. The **Choriqueso** is another crowd-pleaser, a bubbling skillet of melted cheese mixed with chorizo that's impossible to resist. It's indulgent and hearty, the kind of dish that makes you appreciate the comfort of melted cheese done right. And then there's **Ceviche** and **Guacamole**, two quintessential Mexican starters. The ceviche is light and citrusy, showcasing fresh seafood, while the guacamole feels like it was just mashed moments ago-creamy avocado, a touch of lime, and just the right amount of spice. Together, these appetizers set the tone for the rest of the **Pancho Y Emiliano Menu**-vibrant, authentic, and full of flavor.

Moving on, the **Artisanal Tamales** are one of the highlights of the menu. Each tamal is handcrafted, wrapped in corn husks, and steamed to perfection. The **Tamal De Rajas** is filled with strips of roasted poblano peppers and cheese, offering a smoky and mildly spicy bite that feels homey and comforting. The **Tamal Vegan** is another standout-made with care to maintain authentic texture and taste without compromising on flavor. For meat lovers, the **Tamal De Pollo** (chicken tamal) and **Tamal De Puerco En Chiliajo** (pork tamal in red chili sauce) are heavenly choices. The pork version, especially, has a rich, deep chili flavor that lingers beautifully. This section of the **Pancho Y Emiliano Menu** truly reflects the artistry and tradition behind tamale making, something that's hard to find done so well outside Mexico.

Of course, no Mexican meal feels complete without tacos, and the **Los Tacos** section of the **Pancho Y Emiliano Menu** is where many diners fall in love. Each taco is served on soft, handmade tortillas that carry the perfect balance between tender and slightly chewy. The **Taco Gobernador** (served as 2 pieces) is a favorite-stuffed with shrimp and cheese, grilled to perfection, and served hot. The **Baja Fish Taco** is another crowd magnet, crispy on the outside, flaky inside, topped with slaw and creamy sauce. If you're craving something heartier, the **Taco De Carne Asada** (3 pieces) delivers with juicy grilled beef and fresh toppings. For poultry lovers, the **Taco De Fajitas De Pollo** offers tender chicken strips cooked with peppers and onions-a comforting, familiar flavor combination. And vegetarians are not left behind-the **Taco De Fajitas Vegetarianas** brings grilled vegetables seasoned with care, proving that meatless tacos can be just as satisfying. Each taco feels like a small celebration of flavor, texture, and freshness.

The **Platillos** section, meaning "main dishes," showcases Pancho Y Emiliano's ability to balance tradition with variety. The **Vegan Platter** is a thoughtful composition of plant-based items that still feel rich and fulfilling. The **Chilaquiles Vegetarianos** and **Chilaquiles De Pollo** are both must-tries-crispy tortilla chips simmered in sauce, topped with cheese, cream, and either vegetables or chicken. They're messy, indulgent, and absolutely comforting, the kind of food you crave on a lazy Sunday morning. Then there are the **Enmoladas Verdes** and **Enmoladas**, both beautifully rolled tortillas drenched in mole sauce. The mole here is earthy, complex, and

fragrant-a blend of spices, chocolate, and chili that defines traditional Mexican cooking. These dishes make the **Pancho Y Emiliano Menu** feel complete, showing just how diverse and soulful Mexican cuisine can be.

To round it all out, the **Soups** section offers warmth and comfort in every spoonful. The **Pozole Rojo** is a traditional hominy soup with rich, chili-infused broth, tender meat, and crunchy toppings-it's hearty, satisfying, and feels like a hug in a bowl. The **Sopa Azteca** (also known as tortilla soup) is a classic-smoky tomato broth with tortilla strips, cheese, and avocado. And for something simpler but no less delicious, the **Consome De Pollo** offers a clear, flavorful chicken broth that's both soothing and nourishing.

Overall, the **Pancho Y Emiliano Menu** is an experience-a genuine reflection of Mexico's culinary heart brought to life in Toronto. Whether you're enjoying a plate of tacos with friends, savoring a tamal on a quiet afternoon, or diving into a bowl of pozole on a cold day, every dish carries the warmth and authenticity of traditional Mexican home cooking. The restaurant's friendly atmosphere, paired with its vibrant and thoughtfully curated menu, makes it a must-visit for anyone who loves bold flavors and hearty meals. It's not just about eating-it's about feeling the spirit of Mexico, one delicious bite at a time.