

MENÚ



STARTERS

SANTOS MOLOTES \$118

Stuffed plantain with fresh cheese, accompanied by salad and avocado, green tomatoe and hoja santa sauce.

EMPANADAS RIVERO \$184

Three pasties filled with classic yucatecan "puchero" of 3 meats and vegetable stew topped with lime juice

KIBIS MAYA \$167

Mixture of beef and pork with mint, rustic sauce, black labne mirror and pickled onion.

GUACAMOLE \$167

Perfectly ripe avocado, blended with tomato, onion, cilantro, and lime juice. Served with crispy homemade tortilla chips.

SNACKS

PAPAS GAJO \$108

Potato wedges with a delicious ancho chili dressing.

PECHUGUINES \$165

Delicious chicken balls smothered in your choice of sauce: Buffalo, Habanero, Mango, or BBQ.

HOT DOG GALLOS \$151

Beef sausage in bread with parmesan, mustard with pickled habanero, bacon, chucrut and holy leaf dressing with potato wedges.

TACOS

CASTACÁN AL MOJO DE AJO \$194

Traditional pork with garlic and sour orange sauce accompanied by roasted onion, creamy avocado, slice of habanero pepper and align.

CASTACÁN EN RECADO NEGRO \$194

Classic yucatecan crispy "pork belly" in black recado sauce with tomato, onion and radish salad.

CAMARÓN \$229

Corn tortilla base with sautéed garlic shrimp accompanied by pico de gallo, Jack cheese, fried potato confetti, and pineapple sauce.

PULPO \$190

Octopus with sausage, pico de gallo with roasted mango and topped with fried sweet potato confetti

QUESABIRRIA \$195

Short rib al estilo birria gallos con costra de queso jack y gratinado con queso Oaxaca y pico de gallo verde

JAMAICA (VEGANO) \$151

Birria-style short rib gallos with a jack cheese crust and gratin with Oaxaca cheese and green pico de gallo

HAMBURGUER

KIMCHI \$199

Panko-breaded chicken, house-made kimchi, grilled habanero chile dressing, monterrey jack cheese, and avocado local in a Japanese brioche bun with potato wedges.

GALLOS \$210

150 grams of a mix of beef. On a bed of chile maax mayonnaise accompanied by arugula, caramelized onion and monterrey jack cheese on house made brioche bread with potato wedges.

GALLITOS - INFANTIL \$145

Beef burger with Monterrey jack cheese, lettuce and tomato on homemade Japanese brioche bread with potato wedges.

VEGETARIANA \$172

Soy mix with peppers and vegetables, accompanied by grilled panela cheese, spinach, labne dressing, house mustard and potato wedges.



COCTELES

MEZCAL

\$145 C/U

JAMAIKINI

Mezcal of the house, Jamaican syrup, pineapple juice, lemon juice, orange liqueur.

BLACK MAGIC WOMAN

Mezcal of the house, lemon juice, activated carbon, orange liqueur and black magic.

MARA MARA

Mezcal of the house, pineapple juice, lemon juice, passion fruit syrup

XÓLO

Mezcal of the house, espresso, chai tea syrup

PALMA VIAJERA

Mezcal of the house, Kalani (coconut liqueur), pineapple juice, lemon juice, passion fruit syrup.

TEQUILA

\$145 C/U

MARGARITA YUCA

Tequila, Habanero Syrup, Lime Juice, Chaya Juice, Gran Marnier.

MARGARITA

Tequila Altos, lemon juice, orange liqueur

RUM

\$145 C/U

VERANO PELIGROSO

Havana Club 7, lime juice, tamarindo and orange liqueur

MOJITO

Bacardí carta blanca, mint, lemon juice, sugar, sparkling water

WHISKY

\$145 C/U

OLD FASHIONED

Makers Mark, sugar, angostura.

MANHATTAN

Jack Daniels, Vermouth rosso, angostura

APPETIZERS - DIGESTIVES

\$145 C/U

APEROL SPRITZ

Sparkling wine, Aperol, mineral water

APEROL ROSE

Aperol, orange liqueur, lemon juice, strawberry syrup, cardamom.

CARAJILLO

Licor 43, espresso coffee.

Salón Gallos

GINEBRA

\$145 C/U

NEGRONI

Beefeater, Vermouth Rosso and Campari.

FRESA SALVAJE

Beefeater, cucumber, mint, strawberry syrup, lemon juice.

TOM COLLINS

Beefeater, lemon juice, natural syrup, mineral water

MARTINI SECO

Beefeater, dry Vermouth.

VODKA

\$145 C/U

PICA FRESA

Smirnoff Tamarindo, strawberry syrup, lemon juice, natural syrup.

MOSCOW MULE

Smirnoff, lemon juice, natural syrup, ginger beer

EXPRESSO MARTINI

Absolut, kahlúa, espresso coffe.

COSMOPOLITAN

Absolut, orange liqueur, lemon juice, cranberry juice.

DRINKS

SODAS AND WATER

\$50 C/U

Coca Cola, Coca Cola Zero, Coca Cola ligh, Fanta, Sprite, Mundet, Fresca

Horchata, limon and chia, tamarindo, jamaica Sparkling and Natural

BEER

\$45 C/U

Heineken 00, Heineken, XX Lager, XX Ambar, Indio Bohemia clara, Bohemia Obscura, Amstel Ultra.

+15 pesos: Chelada - Michelada - Sangrita - Ojo rojo

CHEVA GALLOS

\$89

IPA - AMBAR - DORADA

COFFE

\$50

Americano - Espresso - Capuccino



DESTILADOS

MEZCAL

		
AMARAS ESPADIN	\$145	\$2500
UNIÓN JOVEN	\$115	\$2000
OJO DE TIGRE	\$135	\$2300
MONTELOBOS ESPADIN	\$140	\$2350

TEQUILA

		
CUERVO TRADICIONAL	\$95	\$1300
HERRADURA REPOSADO	\$130	\$2250
DOBEL MAESTRO TEQUILERO	\$140	\$2350
DON JULIO BLANCO	\$120	\$2000
DON JULIO REPOSADO	\$140	\$2350
DON JULIO 70	\$195	\$3500

WHISKY

		
JACK DANIEL'S	\$95	\$1600
MARKERS MARK	\$120	\$2000
J. WALKER RED LABEL	\$95	\$1250
J. WALKER BLACK LABEL	\$145	\$2500
BUCHANAN'S 12	\$210	\$3700
MACALLAN 12	\$390	\$6700
GLENLIVET 12	\$235	\$4000

RON

		
MATUSALEM CLÁSICO	\$85	\$1150
MATUSALEM PLATINO	\$85	\$1350
FLOR DE CAÑA 7	\$105	\$1700
HAVANA CLUB 7	\$105	\$1700
BACARDI BLANCO	\$95	\$1500
CAPITAN MORGAN	\$95	\$1500

GINEBRA

		
BEEFEATER	\$105	\$1700
BOMBAY	\$110	\$1800
TANQUERAY LONDON	\$145	\$2350
HENDRICKS	\$155	\$2500

VODKA

		
ABSOLUT AZUL	\$125	\$2000
SMIRNOFF 21	\$95	\$1500
SMIRNOFF TAMARINDO	\$105	\$1700
STOLICHNAYA	\$115	\$1800

APERITIVOS - DIGESTIVOS

XTABENTUN	\$90	\$1400
ANIS DULCE	\$90	\$1400
ANIS SECO	\$90	\$1400
KAHLÚA	\$90	\$1400
CAMPARI	\$95	\$1500
APEROL	\$109	\$1800
KALANI	\$90	\$1400
LICOR 43	\$95	\$1500
BAILEY'S	\$110	\$1800
S.T. GERMAIN	\$210	\$3350

