

MENU
FOOD & DRINKS

STARTERS

LABNE GALLO NEGRO	\$120
<i>Lebanese yogurt sauce with black recado and olive oil served with pita bread.</i>	
LABNE CON TOMATES	\$120
<i>Lebanese yogurt sauce with cherry tomatoes, olive oil and pita bread.</i>	
KIBI MAYA	\$147
<i>Bulgurwheat croquette filled with local hogfish, accompanied by pickled onion and lebanese yogurt sauce with black recado.</i>	
↕↕ EMPANADAS RIVERO	\$155
<i>Three pasties filled with classic yucatecan "puchero" of 3 meats and vegetable stew topped with lime juice.</i>	
XEC GALLOS	\$95
<i>A mix of vegetables, jicama and citrus fruits from Oxkutzcab, garlic chips and lebanese yogurt sauce.</i>	
↕↕ ENSALADA LOKAL VEGAN	\$145
<i>Mix of lettuce, grilled chaya, local avocado, cilantro, grilled corn and fried tortilla strips, lime juice vinaigrette and morita chilli.</i>	
TABULE	\$159
<i>Libanese bulgarwheat salad, chaya, fresh vegetables, red recado sauce</i>	
*With sauteed shrimp.	+\$60
SANTOS MOLOTES	\$98
<i>Stuffed plantain with fresh cheese, accompanied by salad and avocado, green tomatoe and hoja santa sauce.</i>	
TOSTONES DE VENADO (3)	\$250
<i>Venison on caribbean fried banana disks with our house dressing and a roasted garlic sauce.</i>	

TACOS

TACOS DE CASTACÁN AL MOJO DE AJO (3)	\$175
<i>Classic yucatecan crispy "pork belly" tacos with garlic sauce, sliced habanero rounds, red oil and creamy avocado.</i>	
↕↕ TACOS CASTACÁN EN SALSA DE RECADO NEGRO (3)	\$175
<i>Classic yucatecan crispy "pork belly" in black recado sauce with tomato, onion and radish salad.</i>	
TACOS DE AGUACATE (3) VEGAN	\$145
<i>Grilled avocado, breaded and fried on a corn tortilla with beans from the region. Accompanied by zucchini and avocado sauce, mix of lettuce and burnt onion.</i>	
TACOS DE JAMAICA VEGAN	\$135
<i>Fried Jamaican flower, white onion and corn kernels accompanied by tomato sauce and tree chili.</i>	
↕↕ TACOS DE VENADO (3)	\$295
<i>Venison tacos with house dressing, green sauce and gratin Oaxaca cheese.</i>	
TACOS DE CODORNIZ (2)	\$189
<i>Quail marinated in red recado sauce, stuffed with pineapple, avocado, mayonnaise and pickled red onion.</i>	

FOR SHARE

CEVICHE LIBANÉS	\$290
<i>Traditional ceviche with grilled mayan octopus, cucumber and lebanese yogurt sauce with black recado.</i>	
↕↕ PAELLA YUCATECA (FOR 2)	\$290
<i>Confit pork, venison, mayan octopus and local Valladolid smoked sausage rice dish with avocado and black recado sauce.</i>	
1/2 KG PAPAS GAJO (Potato wedges).	\$95

INDIVIDUAL CLASSICS

HOT DOG GALLOS	\$135
<i>Beef sausage in bread with parmesan, mustard with pickled habanero, bacon, chucrut and holy leaf dressing with potato wedges.</i>	
HAMBURGUESA GALLOS	\$185
<i>150 grams of venison, beef and a pinch of bacon burger on a bed of chilli maax mayonnaise accompanied by arugula, caramelized onion and Monterrey jack cheese on homemade Japanese brioche bread with fried potato wedges.</i>	
HAMBURGUESA KIMCHI X LUIS RONZÓN	\$175
<i>Panko breaded chicken burger with homemade kimchi, burned habanero pepper dressing, and local avocado on a Japanese brioche bread with fried potato wedges.</i>	
HAMBURGUESA GALLITOS (KIDS)	\$130
<i>Beef burger with Monterrey jack cheese, lettuce and tomato on homemade Japanese brioche bread with potato wedges.</i>	
↕↕ FLAUTAS DE CALABAZA MAYA VEGAN	\$135
<i>Crispy tortillas rolls stuffed with local pumpkin, served with papadzul and rustic tomato sauce made at home.</i>	
HUARACHE DE PULPO	\$140
<i>Grilled mayan octopus with green pipián sauce and pickled onion on a long corn tortilla.</i>	
POLLO A LA CERVEZA	\$190
<i>Chicken thigh and leg cooked in a beer sauce accompanied by handmade tortillas.</i>	
PASTA YUCAORIENTAL	\$189
<i>Stuffed pasta with beef, sautéed in butter, stewed in roasted garlic. accompanied by black labne and parmesan cheese sauce.</i>	

DESSERTS

CHOKÓ VEGAN	\$150
<i>Vegan dark Chocolate Cake with a touch of peanuts, amaranth base with cocoa nibs and caramel (gluten free, paleo, dairy free, keto).</i>	
↕↕ FRESCO DE ROMERO	\$70
<i>Milk cream based ice cream infused with rosemary and lime peel, olive oil and a pinch of salt.</i>	
FRESCO DE TEMPORADA	\$70
<i>Seasonal flavors icecream.</i>	
PAY DE NUEZ CASERO (Walnut Pie).	\$130

DRINKS

AGUAS FRESCAS 330ml	\$35	NATIONAL BEER 355ml	
<i>Horchata, Limón con Chía, Coco, Tamarindo (org. de Motul).</i>		<i>Heineken 00 (alcohol free)</i>	\$40
SODAS 355ml	\$42	<i>XXLager</i>	\$40
<i>Coca Cola, Fanta, Sprite, Mundet, Fresca.</i>		<i>Indio</i>	\$39
PLAIN WATER		<i>Ultra</i>	\$45
<i>Agua embotellada</i>	\$35	<i>Heineken</i>	\$45
<i>Agua de Piedra 360ml</i>	\$57	<i>Bohemia clara y obscura</i>	\$45
SPARKLING WATER		BEER MIX	+ \$17
<i>Agua de Piedra 360ml</i>	\$66	<i>Chelada, michelada, sangrita, clamato.</i>	
<i>Agua Perrier 330ml</i>	\$70	CRAFT BEER 355ml	
<i>Agua de Piedra 650ml</i>	\$105	CEIBA	\$80
<i>Agua Franca</i>	\$105	<i>Stout, Ambar, Dorada, IPA</i>	
COFFE 240ml		PATITO	\$84
<i>Americano, Espresso y Cortado</i>	\$40	<i>Lager yucateca, Blonde ALE, IPA</i>	
<i>Capuccino</i>	\$45	CUERNO DE TORO	\$110
EXTRA ORDERS		<i>Emperador, Joya, Titan</i>	
<i>Avocado, Tortilla, Cheese, Pita bread, Labne, others.</i>		MASTACHE	
		<i>Ultra Lager</i>	\$84
		<i>Stout, Viena, IPA</i>	\$98
		THODES	\$110
		<i>Fenrir, Draugar, Ragnar, Jamaica ALE, ShieldMarden</i>	



COCKTAILS

MEZCAL

JAMAIKINI

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

\$130

↕↕ BLACK MAGIC WOMAN

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

\$130

MARA MARA

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

\$130

XÓLO

Mezcal of the house, espresso, chai tea syrup.

\$140

PALMA VIAJERA

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

\$130

WHISKEY

WHISKEY FLIP

Red label, ancho reyes liquor, lemon juice, ginger ale and a spicy touch.

\$125

WHISKEY SOUR

Jack Daniels, lemon juice, simple syrup, egg white.

\$135

MANHATTAN

Jack Daniels, Vermouth rosso, angostura.

\$135

MUSTANG

Jack Daniels, honey syrup, lemon juice, ginger ale at 220 km/h.

\$130

SCOTHI

Chivas 12, ginger, natural syrup, honey, lemon juice, smoked with rosemary.

\$135

OLD FASHIONED

Makers Mark, sugar, angostura.

\$135

TEQUILA

MARGARITA YUCA

↕↕ *Tequila Altos, Habanero Syrup, Lime Juice, Chaya Juice, Gran Marnier.*

\$135

MARGARITA

Tequila Altos, lemon juice, orange liqueur.

\$130

VODKA

BLUEBERRY MINT

Absolut azul, coconut water, blueberry, mint, lemon juice, natural syrup and honey.

\$135

PICA FRESA

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

\$130

MOSCOW MULE

Smirnoff, lemon juice, natural syrup, coconut water, ginger beer.

\$130

BLOODY MARY

Smirnoff, michelada mix, lemon juice, tomato juice.

\$130

MARTINI DULCE

Smirnoff, rosso vermouth, cherry syrup.

\$130

EXPRESSO MARTINI

Absolut, kahlúa, espresso coffe.

\$130

MARTINI DE MANZANA

Smirnoff, apple syrup, apple cubes.

\$130

COSMOPOLITAN

Absolut, orange liqueur, lemon juice, cranberry juice.

\$130

WHITE RUSSIAN

Absolut. Kahlúa, evaporated milk.

\$135



COCKTAILS

GIN

SANTA TONIC **\$130**
Beefeater, holy leaf syrup, tonic water.

NEGRONI **\$130**
Beefeater, Vermouth Rosso and Campari.

FRESA SALVAJE **\$130**
Beefeater, cucumber, mint, strawberry syrup, lemon juice.

ENGLISH GARDEN **\$130**
Beefeater, basil syrup, lime juice, sparkling wine.

GINGER FIZZ **\$135**
Beefeater, ginger, lemon juice, natural syrup, egg white, ginger ale.

MARTHA **\$135**
Katún, lemon slices, lemon peel, lime juice, natural syrup, angostura.

FLASHDANCE **\$130**
Beefeater, blueberry syrup, lime juice, sparkling wine.

TOM COLLINS **\$130**
Beefeater, lemon juice, natural syrup, mineral water.

MARTINI SECO **\$130**
Beefeater, dry Vermouth

RUM

VERANO PELIGROSO **\$130**
Havana Club 7, lime juice, tamarindo and orange liqueur.

QUETZAL **\$135**
Havana club 7, pineapple juice, lemon juice, apple syrup, basil, cardamom and dried chili.

MOJITO **\$130**
Bacardí carta blanca, mint, lemon juice, sugar, sparkling water.

DAIQUIRI **\$130**
Bacardí carta blanca, lemon juice, natural syrup.

APPETIZERS AND DIGESTIVES

APEROL SOUR **\$130**
Aperol, lemon juice, natural syrup, egg white.

APEROL ROSE **\$135**
Aperol, orange liqueur, lemon juice, strawberry syrup, cardamom.

APEROL SPRITZ **\$130**
Sparkling wine, Aperol, mineral water.

EL POSH **\$140**
Fresh Pox frappé with Xtabentún, lime and coriander.

XTABAY **\$135**
Corn liquor, Xtabentún (honey liquor), lemon juice, natural syrup, coriander.

MARTINI DE GUANABANA **\$135**
Huana (soursop liqueur), white vermouth, lime juice.

CHELADA DE COCO **\$125**
Kalani (coconut liqueur), pineapple juice, lemon juice, apple cubes, dark beer.

PATA DE GALLO **\$140**
Liquor Ancho Reyes of Chile Ancho, Pineapple and lemon.

HIBISCUS **\$130**
Licor 43, Jamaica syrup, lemon juice, pineapple juice, sparkling wine.

↕↕ **YUCAJILLO** **\$120**
Yucatecan herbal liqueur, expresso coffee.

CARAJILLO **\$130**
Licor 43, expresso coffee.

KIKI WINE **\$145**
Mediterraneo (red wine), red fruit tea, blueberry, cherry, raspberry, mint, sugar, lemon juice

*Prices are in MXN pesos and already include IVA.

DISTILLED LIQUEURS  1.5OZ  750ML

MEZCAL



Unión Joven Espadín	\$90	\$1,615
Saca Lagrimas	\$90	\$1,513
Apaluz	\$100	
Brujo Receta Inicial	\$98	\$1,666
Brujo 1	\$130	
Rey Zapoteco	\$120	
Ojo de Tigre	\$120	\$2,040
Amaras Espadin Reposado	\$120	\$2,125
Amaras Espadín	\$125	\$2,295
Amaras Cupreata	\$135	
Barro de Cobre Espadín	\$139	
↕↕ Barro de Cobre Ensemble	\$165	
Montelobos Espadín	\$125	\$2,125
Montelobos Ensemble	\$155	\$2,635
Montelobos Tobará	\$230	
Lucha Libre Espadín	\$159	
Lucha Libre Tobará	\$190	
Derrumbes Michoacan	\$140	
Derrumbes San Luis	\$140	
Derrumbes Durango	\$159	
Derrumbes Oaxaca	\$159	
Derrumbes Tamaulipas	\$190	

WHISKEY



Ballantines	\$90	
↕↕ Jameson	\$99	
Jack Daniel´s	\$96	
Jack Daniel´s Honey	\$96	
Markers Mark	\$96	\$1,632
Chivas 12	\$159	
Chivas 13	\$140	\$1,632
Chivas 18	\$259	
J. Walker Red Label	\$80	\$1,360
J. Walker Blonde	\$100	
J. Walker Black Label	\$130	\$2,210
J. Walker Double Black	\$165	\$2,805
J. Walker Green Label	\$200	
Buchanan´s 12	\$125	\$2,125
Buchanan´s 18	\$260	\$4,420
Macallan 12	\$170	\$2,890
Macallan 15	\$340	
Macallan 18	\$840	
Dewars 12	\$165	
Dewars 15	\$195	
Glenlivet 12	\$195	
Glenlivet Founders Reserve	\$190	
Glenlivet 15	\$295	
Glenlivet 18	\$460	

TEQUILA



Cuervo Tradicional Reposado	\$95	\$1,615
Herradura Reposado	\$99	\$1,683
Dobel Maestro Tequilero	\$120	\$2,040
Don Julio Blanco	\$115	\$1,955
Don Julio Reposado	\$130	
Don Julio 70	\$150	\$2,850
7 Leguas Blanco	\$115	
7 Leguas Reposado	\$125	
Arette Blanco	\$124	
Arette Reposado	\$159	
Arette Gran Reserva	\$159	
Arette 101	\$181	
↕↕ Arette Cascahuin 48	\$195	
Lucha Libre Blanco	\$190	
Lucha libre Reposado	\$203	
Casa Dragones Blanco	\$250	
Avion Balco	\$120	
Avion Reposado	\$130	
Avion Reserva	\$269	

VODKA



Absolut Azul	\$120	
Absolut Elyx	\$159	
Absolut Extrakt	\$88	
Smirnoff 21	\$75	\$1,275
Smirnoff Tamarindo	\$85	\$1,445
Stolichnaya	\$95	\$1,615
Ketel One	\$89	
Vodka 1533	\$120	\$2,295
Grey Goose	\$135	

LIQUEURS/DIGESTIVES/APPETIZERS



Xtabentun	\$75	
Licor Ancho Reyes	\$75	\$1,275
Anis dulce	\$75	
Anis seco	\$75	
Kahlúa	\$75	
Fernet Branca	\$79	
Campari	\$75	
Aperol	\$75	
Kalani	\$75	
Huana	\$85	
Licor 43	\$85	
Controy	\$90	
Jagermeister	\$90	
Frangelico	\$90	
Bailey´s	\$90	
Juerte	\$120	
Pox Chamo	\$120	
Grand Marnier	\$140	
S.T Germain	\$190	

GIN



Beefeater Pink	\$90	
Beefeater	\$90	\$1,530
Beefeater Blackberry	\$95	
Bombay	\$100	\$1,700
Enmienda 18	\$110	
Bulldog	\$115	\$1,955
↕↕ Katún	\$120	
Condesa	\$125	
Tanqueray London	\$135	\$2,295
Tanqueray Sevilla	\$140	
Tanqueray N° Ten	\$149	\$2,530
Hendricks	\$130	\$2,040
Ginebra EV	\$150	
Fresco 77	\$150	
Clover club	\$155	
Brujade Agua N. 1	\$170	
Brujade Agua N. 2,3y4	\$165	
Gracias a Dios	\$190	
Monkey 47	\$250	

RUM



Matusalem Clásico	\$65	
Matusalem Platino	\$65	
Appleton Estate Especial	\$65	
Appleton Estate Signature	\$75	
Flor de Caña 7	\$85	
Flor de Caña 12	\$130	
Havana Club 7	\$95	\$1,615
Havana Seleccion	\$155	
Bandera Negra	\$105	
Bacardi Blanco	\$80	\$1,360
Bacardi 8	\$118	\$2,000
Capitain Morgan	\$80	
Zacapa Ambar 12	\$125	\$2,125
Zacapa 23	\$155	\$2,635
Zacapa XO	\$450	
Aconte Blanco	\$99	
Aconte Añejo 3	\$120	
Aconte Añejo 7	\$160	
Valdeflores Blanco	\$150	
↕↕ Valdeflores Añejo	\$189	

SOTOLEs & RAICILLAS



Flor del Desierto Desierto	\$140	
Flor del Desierto Sierra	\$169	
Flor del Desierto Veneno	\$190	
La Venenosa Occidental	\$140	
La Venenosa Tigre	\$180	

*Prices are in MXN pesos and already include IVA. The distillates per bottle are served with 5 mixers.

↕↕ Classic Gallos

MEXICAN WINES SELECTION

150ML

750ML
RED
TINTO DE LA CASA
\$130 **\$630**

Cellar : Aborigen.

Region : Valle de Guadalupe, B.C.

P125 MEDITERRANEO
\$110 **\$545**

Grapes : Tempranillo, Zinfandel.

Cellar : Aborigen.

Region : Valle de Guadalupe, B.C.

P125 BORDALESA
\$110 **\$545**

Grapes : Merlot, Cabernet Sauvignon.

Cellar : Aborigen.

Region : Valle de Guadalupe, B.C.

ENSAMBLE
\$730

Grapes : Tempranillo, Merlot & Petit Syra.

Cellar : Cordus.

Region : Valle de Santo Tomas B.C.S.

CANTO DE LUNA
\$830

Grapes : Tempranillo, Cabernet Sauvignon & Syrah.

Cellar : Finca la Carrodilla.

Region : Valle de Guadalupe, B.C.

ROGANTO NEBBIOLO
\$870

Grapes : Nebbiolo.

Cellar : Roganto.

Region : Valle de Guadalupe, B.C.

SKIN TEMPRANILLO
\$900

Grapes : Tempranillo

Cellar : Aborigen.

Region : Valle de Guadalupe, B.C.

JR CRUZ
\$950

Grapes : Cabernet Sauvignon, Tempranillo & Zinfandel.

Cellar : Vinos Cruz.

Region : Valle de Guadalupe, B.C.

BICHI, FLAMA ROJA
\$1,180

Grapes : Tempranillo, Nebbiolo & Cabernet Sauvignon.

Cellar : Bichi Wines.

Region : Tecate, B.C.

MEGACERO
\$1,440

Grapes : Merlot, Syra & Cabernet Sauvignon.

Cellar : Encinillas.

Region : Valle de Encinillas CH.

↕↕ LA MEZCLA MESTIZA
\$1,330

Grapes : Zinfandel & Grenache.

Cellar : Vinicola 3 Mujeres.

Region : Valle de Guadalupe, B.C.S.

WHITE
BLANCO DE LA CASA
\$110 **\$545**

Grapes : Sauvignon Blanc.

Cellar : Aborigen.

Region : Valle de Guadalupe, B.C.

MANAZ
\$140 **\$620**

Grapes : Viognier & Fiano.

Cellar : Casa Magoni.

Region : Valle de Guadalupe, B.C.

CHARDONNAY
\$860

Grapes : Chardonnay.

Cellar : Roganto

Region : Valle de San Jacinto B.C.S.

DOÑA PANCHA
\$890

Grapes : Chardonnay.

Cellar : San Miguel Allende.

Region : San Miguel de Allende, GTO.

ROSÉ
ROSADO
\$120 **\$540**

Grapes : Cabernet Sauvignon & Merl.

Cellar : Cordus.

Region : Valle de Santo Tomas B.C.S.

MADERA 5
\$730

Grapes : Sangiovese.

Cellar : Cava Aragon 126.

Region : Valle de Guadalupe, B.C.S.

WINO CLARETE
\$775

Grapes : Desconocido.

Cellar : Aborigen.

Region : Valle de Guadalupe, B.C.S.

SPARKLING
ESPUMA DE MAR
\$490

Grapes : Xarel-Parellada-Chard.

Cellar : Finca Sala Vivé.

Region : Tunas Balncas QRO.

ESPUMA DE PIEDRA
\$1,140

Grapes : Chardonnay & Sau Blanc.

Cellar : Casa de Piedra.

Region : Valle de Guadalupe, B.C.S.

BICHI ESPUMOSO PET MEX
\$1,340

Grapes : Rosa de Perú, Misión & Cariñena.

Cellar : Bichi Wines.

Region : Tecate, B.C.

CIDER
SIDRA VIGAS DE ARTEAGA
\$788

Apple cider.

Cellar : Vigas de Arteaga

Region : Sierra de Arteaga, COAH.