



A place for everyone



First of all...

ENTRADAS

★ 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.

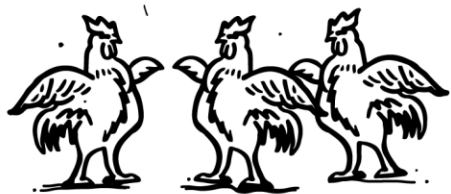
★ KIBIS MAYA \$167

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



For sharing

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.

HAMBURGUESAS

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

50 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 (CHILDREN) \$145

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

VEGETARIAN \$172

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



★ 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 \$229

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 birria-style gallos with a Jack cheese crust, topped with melted Oaxaca cheese and green pico de gallo.

JAMAICA (VEGAN) \$151

Fried hibiscus flower, white onion and corn kernels served with tomato and arbol chili sauce.



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BEBIDAS Y CÓCTELES



MEZCAL \$160 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 \$160 C/U

MARGARITA YUCA

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

MARGARITA

Tequila, lemon juice, orange liqueur.

RON \$160 C/U

VERANO PELIGROSO

Havana Club 7, lime juice, tamarindo and orange liqueur.

MOJITO

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

WHISKY \$165 C/U

OLD FASHIONED

Makers Mark, sugar, angostura.

MANHATTAN

Jack Daniels, Vermouth rosso, angostura.

APERITIF AND \$155 C/U DIGESTIF

APEROL SPRITZ

Sparkling wine, Aperol, mineral water.

APEROL ROSE

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

CARAJILLO ★

Licor 43, espresso coffee.

GIN \$155 C/U

NEGRONI

Beefeater, Vermouth Rosso y Campari.

FRESA SALVAJE

Beefeater gin infused with cucumber and mint, strawberry syrup, and fresh lemon juice.

TOM COLLINS

Beefeater gin, lemon juice, simple syrup, and sparkling water.

DRY MARTINI

Beefeater, Vermouth dry

VODKA \$155 C/U

PICA FRESA

Smirnoff Tamarind, strawberry syrup, lemon juice, and simple syrup.

MOSCOW MULE ★

Smirnoff vodka, lemon juice, simple syrup, and ginger beer.

EXPRESSO MARTINI

Absolut vodka, Kahlúa, and espresso.

COSMOPOLITAN

Absolut vodka, orange liqueur, lemon juice, and cranberry juice.

DRINKS

VARIETY OF DRINKS \$50 C/U

Coca Cola, Coca Cola Zero, Coca Cola ligh, Fanta, Sprite, Mundet, Fresca Horchata, limon and chia, tamarindo, jamaica Sparkling and Natural water.

BEER \$55 C/U

Heineken 00 , Heineken, XX Lager, XX Ambar, Indio Bohemia clara, Bohemia Obscura, Amstel Ultra.
+\$35.00 MXN Chelada - Michelada - Sangrita - Ojo rojo.

CHEVA GALLOS CRAFT \$95 C/U

IPA - AMBAR - DORADA.

COFFEE \$60 C/U

Americano / Espresso / Capuccino.

SALÓN GALLOS



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DESTILADOS



MEZCAL

AMARAS ESPADÍN	\$145
UNIÓN JOVEN	\$115
OJO DE TIGRE	\$155
MONTELOBOS ESPADÍN	\$155

TEQUILA

CUERVO TRADICIONAL	\$95
HERRADURA REPOSADO	\$130
DOBEL MAESTRO TEQUILERO	\$140
DON JULIO BLANCO	\$120
DON JULIO REPOSADO	\$140
DON JULIO	\$195

WHISKY

JACK DANIEL'S	\$95
MAKER'S MARK	\$120
J. WALKER RED LABEL	\$95
J. WALKER BLACK LABEL	\$145
BUCHANAN'S 12	\$210
MACALLAN 12	\$390
GLENLIVET 12	\$235

RUM

MATUSALEM CLÁSICO	\$85
MATUSALEM PLATINO	\$85
FLOR DE CAÑA 7	\$105
HAVANA CLUB 7	\$105
BACARDÍ BLANCO	\$95
CAPITÁN MORGAN	\$95



GIN

BEEFEATER	\$105
BOMBAY	\$110
TANQUERAY LONDON	\$145
HENDRICK'S	\$155

VODKA

ABSOLUT AZUL	\$125
SMIRNOFF 21	\$95
SMIRNOFF TAMARINDO	\$105
STOLICHNAYA	\$115

APERITIF AND DIGESTIF

XTABENTÚN	\$90
ANÍS DULCE	\$90
ANÍS SECO	\$90
KAHLÚA	\$90
CAMPARI	\$95
APEROL	\$109
KALANI	\$90
LICOR 43	\$95
BAILEY'S	\$110
ST. GERMAIN	\$210

SALÓN



GALLOS

Salón Gallos spreads its wings to become a space for free coexistence, where locals and newcomers meet—even if only for a day.

Located in the heart of Mérida, it brings friends together and sparks conversation within an environment shaped by gastronomy, cinema, music, and art.

Gathered to enjoy,
all under one roof.