

MENÚ



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

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.

LOS 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

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 – 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	\$160 C/U
JAMAIKINI <i>Mezcal of the house, Jamaican syrup, pineapple juice, lemon juice, orange liqueur.</i>	
BLACK MAGIC WOMAN <i>Mezcal of the house, lemon juice, activated carbon, orange liqueur and black magic.</i>	
MARA MARA <i>Mezcal of the house, pineapple juice, lemon juice, passion fruit syrup</i>	
XÓLO <i>Mezcal of the house, espresso, chai tea syrup</i>	
PALMA VIAJERA <i>Mezcal of the house, Kalani (coconut liqueur), pineapple juice, lemon juice, passion fruit syrup.</i>	
TEQUILA	\$155 C/U
MARGARITA YUCA <i>Tequila, Habanero Syrup, Lime Juice, Chaya Juice, Gran Marnier.</i>	
MARGARITA <i>Tequila, lemon juice, orange liqueur</i>	
RUM	\$155 C/U
VERANO PELIGROSO <i>Havana Club 7, lime juice, tamarindo and orange liqueur</i>	
MOJITO <i>Bacardí carta blanca, mint, lemon juice, sugar, sparkling water</i>	
WHISKY	\$165 C/U
OLD FASHIONED <i>Makers Mark, sugar, angostura.</i>	
MANHATTAN <i>Jack Daniels, Vermouth rosso, angostura</i>	
APPETIZERS – DIGESTIVES	\$155 C/U
APEROL SPRITZ <i>Sparkling wine, Aperol, mineral water</i>	
APEROL ROSE <i>Aperol, orange liqueur, lemon juice, strawberry syrup, cardamom.</i>	
CARAJILLO <i>Licor 43, expresso coffee.</i>	



GINEBRA	\$155C/U
NEGRONI <i>Beefeater, Vermouth Rosso y Campari.</i>	
FRESA SALVAJE <i>Beefeater, pepino, hierbabuena, jarabe de fresa, jugo de limón.</i>	
TOM COLLINS <i>Beefeater, jugo de limón, jarabe natural, agua mineral</i>	
MARTINI SECO <i>Beefeater, Vermouth seco</i>	
VODKA	\$155 C/U
PICA FRESA <i>Smirnoff Tamarindo, jarabe de fresa, jugo de limón, jarabe natural.</i>	
MOSCOW MULE <i>Smirnoff, jugo de limón, jarabe natural, cerveza de jengibre.</i>	
EXPRESSO MARTINI <i>Absolut, kahlúa, café expreso.</i>	
COSMOPOLITAN <i>Absolut, licor de naranja, jugo de limón, jugo de arándano</i>	
SODAS AND WATER	\$50 C/U
<i>Coca Cola, Coca Cola Zero, Coca Cola ligh, Fanta, Sprite, Mundet, Fresca Horchata, limon and chia, tamarindo, jamaica Sparkling and Natural</i>	
BEER	\$55 C/U
<i>Heineken OO , Heineken, XX Lagger, XX Ambar, Indio Bohemia clara, Bohemia Obscura, Amstel Ultra. +35pesos Chelada – Michelada – Sangrita – Ojo rojo</i>	
CHEVA GALLOS	\$95
<i>IPA – AMBAR – DORADA</i>	
CAFÉ	\$60
<i>Americano – Espresso – Capuccino</i>	



MEZCAL

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

TEQUILA

CUERVO TRADICIONAL	\$95
HERRADURA REPOSADO	\$130
DOBEL MAESTRO TEQUILERO	\$140
DON JULIO BLANCO	\$120
DON JULIO REPOSADO	\$140
DON JULIO 70	\$195

WHISKY

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

RON

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

GINEBRA

BEEFEATER	\$105
BOMBAY	\$110
TANQUERAY LONDON	\$145
HENDRICKS	\$155

VODKA

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

APERITIVOS – DIGESTIVOS

XTABENTUN	\$90
ANIS DULCE	\$90
ANIS SECO	\$90
KAHLÚA	\$90
CAMPARI	\$95
APEROL	\$109
KALANI	\$90
LICOR 43	\$95
BAILEY’S	\$110
S.T. GERMAIN	\$210

