



LOS GALLOS

MEXICAN CUISINE

Dinner

LET'S MEAT!!

Do not hesitate to try them!

¡No dejes de probarlos!

	USD
650g PRIME COWBOY CAB	\$40
300g PRIME FILET MIGNON	\$30
1.5kg OUR PRIME BIG BOY TOMAHAWK!	\$80
250g WAGYU BURGER HAMBURGUESA WAGYU	\$15
360g SPINY LOBSTER COLA DE LANGOSTA	\$32

Consumption of raw or undercooked foods from animal origin, such as beef or lamb, may result in an increased risk of foodborne illness.

El consumo de alimentos crudos o poco cocidos de origen animal, como carne de res o cordero, puede resultar en un mayor riesgo de contraer enfermedades transmitidas por alimentos.

Payment method: Room charge, cash or credit card

Método de pago: Cargo a la habitación, efectivo ó tarjeta de crédito

A little something to munch on...

MEXICAN CACTUS SALAD

Tomato, onion, oregano oil and pepper vinaigrette

ARTESANAL GUACAMOLE

Piquin pepper, pico de gallo and crispy corn tortilla

TUNA TOSTADA

Tuna loin, mango, cucumber, red onion, avocado and chipotle dressing

FRIED CHEESE

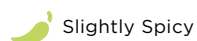
Green salsa, crispy potato and cilantro

SHRIMP AGUACHILE

Jalapeño pepper, red onion, cilantro, cucumber and avocado

CHIAPAS FRITTERS

Deep fried plantain stuffed with fresh cheese and cumin sauce



Traditional Mexican broths

PORK RED POZOLE

Accompanied with lettuce, onion, serrano pepper, radish, avocado and lime

TORTILLA SOUP

Smoky roasted tomato soup with fried tortilla and sour cream

Taco fest

COCHINITA PIBIL TACOS

Annatto marinated open fire roasted pork and Xnipec salsa

BARBACOA TACOS

Shredded pepper marinated beef

AL PASTOR TACOS

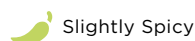
Pork marinated in adobo, red onion, cilantro and roasted pineapple

FISH TACOS BAJA STYLE

Dip fry catch of the day, cabbage, cilantro, radish and chipotle mayonnaise

MUSHROOM TACOS

Garlic and guajillo pepper sautéed mushrooms and creamy avocado



From our chef's kitchen

Inspired by the ancient flavors of Mexican gastronomy, our chef fused traditional ingredients with modern techniques to create these singular dishes

CHICKEN FLAUTAS

Refried beans, lettuce, sour cream, fresh cheese, tomato and avocado

GREEN ENCHILADAS

Cheese stuffed tortilla topped with lettuce, tomato, avocado, sour cream and fresh cheese

TIKIN XIC CATCH OF THE DAY

Marinated and cooked with banana leaf



THREE PEPPER PORK RIBS

Pepper BBQ style ribs and roasted corn pure



FLANK STEAK TAMPIQUEÑA STYLE

Bean stew, roasted vegetables and tortillas

SHRIMP CASSEROLE

Chipotle sauce and Mexican rice



¡OH MOLE MÍO!

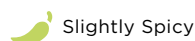
Chicken with mole, red rice and sesame seeds

Our happy ending!

RICE PUDDING

THREE MILK CAKE

CHURROS WITH CHOCOLATE SAUCE



Slightly Spicy



Spicy



Hot



Vegan



LOS GALLOS

MEXICAN CUISINE

Cena

Algo para picar...

ENSALADA DE NOPALES

Tomate, cebolla, aceite de orégano y vinagreta de chiles

GUACAMOLE ARTESANAL

Chile piquín, tomate y crujiente de tortilla de maíz

TOSTADA DE ATÚN

Lomo de atún, mango, pepino, cebolla morada, aguacate y aderezo de chipotle

QUESO FRITO

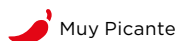
Salsa verde, crujiente de papa y cilantro

AGUACHILE VERDE DE CAMARÓN

Chile jalapeño, cebolla morada, cilantro, pepino y aguacate

FRITOS DE CHIAPAS

Plátano macho frito relleno de queso fresco con epazote y salsa de tomate con comino



Caldos tradicionales de México

POZOLE ROJO DE CERDO

Acompañado de lechuga, cebolla, chile jalapeño, rábano, aguacate y limón

SOPA DE TORTILLA

Sopa ahumada de tomates asados y tortilla frita servida con crema agria

Taco fest

TACOS DE COCHINITA PIBIL

Cerdo marinado con achiote, horneado a la leña y salsa Xnipec

TACOS DE BARBACOA

Res deshebrada y adobada en chiles

TACOS AL PASTOR

Cerdo marinado en adobo al pastor, cebolla morada, cilantro y piña asada

TACOS DE PESCADO ESTILO BAJA

Tacos de pescado frito, ensalada de col, cilantro, rábano y aderezo de chipotle

TACOS DE CHAMPIÑONES

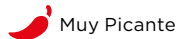
Champiñones al ajillo con cremoso de aguacate



Poco Picante



Picante



Muy Picante



Vegano

De la cocina de nuestro chef

Esta selección de platillos ha sido creada a partir de la interpretación de la gastronomía mexicana basándose en sabores prehispánicos y la fusión de técnicas modernas

FLAUTAS DE POLLO

Frijol refrito, lechuga, crema ácida, queso fresco, tomate y aguacate

ENCHILADAS VERDES

En salsa verde, rellenas de queso y servidas con lechuga, tomate, aguacate, crema agria y queso fresco

PESCADO AL TIKIN XIC

Adobado y cocido en hoja de plátano

COSTILLA DE CERDO A LOS TRES CHILES

Costillas asadas estilo BBQ y puré de elote tatemado

ARRACHERA ESTILO TAMPIQUEÑA

Frijoles charros, verduras asadas y tortillas

CAMARONES A LA CAZUELA

Horneados con salsa chipotle y arroz a la mexicana

¡OH MOLE MÍO!

Pollo con mole poblano, arroz rojo y semillas de ajonjolí

¡Nuestro final feliz!

ARROZ CON LECHE
PASTEL TRES LECHE
CHURROS CON CHOCOLATE



Poco Picante



Picante



Muy Picante



Vegano

UNCORKED

Experience

WINE LIST / LISTA DE VINOS

WHITE WINES / VINOS BLANCOS

UNITED STATES - ESTADOS UNIDOS

Beringer Pinot Grigio, California	\$18
Beringer Chardonnay, California	\$18
Beringer Moscato, California	\$18
Woodbridge Chardonnay, California	\$21
Robert Mondavi Private Selection Riesling, California	\$28
Robert Mondavi Private Selection Chardonnay, California	\$30
Chateau Ste. Michelle Riesling, Columbia Valley	\$30
Bogle Chardonnay, California	\$31
Kung Fu Girl Riesling, Washington State	\$33
Kendall-Jackson Vintner's Rve. Sauv. Blanc, California	\$37
Kendall-Jackson Vintner's Rve. Chardonnay, California	\$42
Conundrum White Blend, California	\$47
Emmolo Sauvignon Blanc, Napa Valley	\$47
Duckhorn Decoy Charonnay, Sonoma	\$51
Kendall-Jackson Grand Reserve Chardonnay, California	\$55
La Crema Sonoma Coast hardonnay, Sonoma	\$56
Duckhorn Sauvignon Blanc, Napa Valley	\$67
Safer Red Shoulder Ranch Chardonnay, Napa Valley	\$132
Far Niente Chardonnay, Napa Valley	\$147

WHITE WINES / VINOS BLANCOS

ITALY - ITALIA

Torresella Pinot Grigio, Veneto	\$18
Ruffino Orvieto Classico, Toscana	\$21
Santa Margherita Chardonnay, Veneto	\$27
Banfi Principessa Gavi, Toscana	\$32
Santa Margherita Pinot Grigio, Veneto	\$33
Livio Felluga Chardonnay, Venezia	\$47
Livio Felluga Pinot Grigio, Venezia	\$48
Antinori Cervaro della Sala, Umbria IGT	\$117

FRANCE - FRANCIA

Hugel Riesling, Alsacia	\$46
Louis Latour Chablis, Borgoña	\$56
Louis Latour Pouilly-Fuissé, Borgoña	\$68
De Ladoucette Pouilly-Fumé Borgoña	\$72
Louis Latour Chablis Premier Cru, Borgoña	\$86

SPAIN - ESPAÑA

Marqués de Riscal, Rueda	\$22
Protos Verdejo, Rueda	\$24
D. Pedro Soutomaior Albariño, Rias Baixas	\$29
Terras Gauda Albariño, Rias Baixas	\$38
M. de Murrieta Pazo Barrantes Albariño, Rias Baixas	\$44

CHILE

Trio Chardonnay - Pinot Grigio, Valle Central	\$24
Santa Rita Reserva Sauvignon Blanc, Valle Central	\$24
Marqués Casa Concha Chardonnay, Valle Central	\$44
Montel Alpha Chardonnay, Valle Casablanca	\$45

NEW ZEALAND - NUEVA ZELANDA

Matua Sauvignon Blanc, Marlborough	\$35
Nobilo Sauvignon Blanc, Marlborough	\$36

ROSE WINES / VINOS ROSADOS

FRANCE - FRANCIA

Baron Philippe Cabernet Sauvignon, Bordeaux	\$23
George Duboeuf Beaujolais-Villages, Beaujolais	\$25
Mouton Cadet, Bordeaux	\$32
Louis Latour Pinot Noir, Borgoña	\$45
Baron Philippe Mouton Cadet Rva. Médoc, Bordeaux	\$48
Mouton Cadet Reserve Saint-Émilión	\$55
George Duboeuf Chateauneuf-Du-Pape, Rone	\$72
Louis Latour Gevrey-Chambertin AC, Borgoña	\$165

SPAIN - ESPAÑA

Próximo Marqués de Riscal, Rioja	\$18
Marqués de Riscal Tempranillo, Rioja	\$20
López de Aro Crianza, Rioja	\$20
Arienza Crianza, Rioja	\$21
Glorioso Crianza, Rioja	\$23
Lan Crianza, Rioja	\$25
López de Aro Reserva, Rioja	\$28
Marqués de Riscal Reserva, Rioja	\$44
Protos Crianza, Rivera del Duero	\$50
Pesquera Crianza, Rivera del Duero	\$53
Muga Reserva, Rioja	\$54
Protos 27, Rivera del Duero	\$58
Arzuaga Crianza, Rivera del Duero	\$59
Predicador, Rioja	\$60
Carmelo Rodero Crianza, Rivera del Duero	\$63
Marqués de Riscal Finca Torrea, Rioja	\$65
Muga Selección Especial, Rioja	\$73
Protos Reserva, Rivera del Duero	\$77
Pesquera Reserva, Rivera del Duero	\$79
Lan Edición Limitada, Rioja	\$80
Pago de Carraovejas, Rivera del Duero	\$91
Hacienda Monasterio, Rivera del Duero	\$94
Carmelo Rodero Reserva, Rivera del Duero	\$99

RED WINES / VINOS TINTOS

UNITED STATES - ESTADOS UNIDOS

Woodbridge Cabernet Sauvignon	\$21
Primal Roots Red Blend	\$23
Cupcake Red Velvet, California	\$27
Ravenswood Vintner's Blend Zinfandel, California	\$28
R. Mondavi Pritvate Sel. Cabernet Sauv., California	\$30
R. Mondavi Pritvate Sel. Pinot Noir, California	\$30
Beringer Founder's Estate Merlot, California	\$30
Beringer Founder's Estate Cabernet Sauv., California	\$30
R. Mondavi Pritvate Sel. Heritage Red Blend, California	\$31
Bogle Merlot, California	\$31
Velvet Devil Merlot, Washington State	\$31
Bogle Essential Red, California	\$32
Beringer Bros. Red Blend, Napa Valley	\$35
Chateau Ste. Michelle Cab. Sauv., Columbia Valley	\$37
The 7 Deadly Zins, California	\$43
Bonanza Cabernet Sauvignon, California	\$46
Elouan Pinot Noir, Sonoma	\$46
Conundrum Red Blend, California	\$47
Hess Select Cabernet Sauvignon, North Coast	\$47
Kendall-Jackson Vintner's Reserve Cab. Sauv., California	\$48
Kendall-Jackson Vintner's Reserve Pinot Noir., California	\$48
Freakshow Cabernet Sauvignon, California	\$48
Boen Pinot Noir, Sonoma Monterey County	\$50
Decoy Cabernet Sauvignon by Duckhorn, Napa Valley	\$51
Decoy Red Wine by Duckhorn, Napa Valley	\$51
Bogle Phantom, California	\$51
Aavalon Cabernet Sauvignon Napa Valley	\$53
Meiomi Pinot Noir, Sonoma	\$55
La crema Sonoma Coast Pinot Noir, Sonoma	\$66
Justin Cabernet Sauvignon, Paso Robles	\$75
Hess Allomi Cabernet Sauvignon, Napa Valley	\$80
Robert Mondavi Cabernet Sauvignon, Napa Valley	\$92
Robert Mondavi Maestro 50th Red Wwine, Napa Valley	\$106
Duckhorn Merlot, Napa Valley	\$116

RED WINES / VINOS TINTOS

UNITED STATES - ESTADOS UNIDOS

The Prisoner Red Wine, Napa Valley	\$117
Red Schooner Red Wine BY caymus, Napa Valley	\$121
Emmolo Merlot, Napa Valley	\$122
Belle Glos Las Alturas, Monterey	\$129
Duckhorn Cabernet Sauvignon, Napa Valley	\$144
Shafer TD-9 Merlot, Napa Valley	\$147
Stag's Lesp Artemis Cabernet Sauv., Napa Valley	\$152
Joseph Phelps Cabernet Sauv., Napa Valley	\$171
Caymus Cabernet Sauv., Napa Valley	\$186
Shafer one Point Five Cabenet Sauv., Stags Leap District	\$218
Caymus Special Selection Cabernet Sauv., Napa Valley	\$375
Joseph Phelps Insignia Cabernet Sauv., Napa Valley	\$531
Opus One, Napa Valley	\$743

AUSTRALIA

Yellow Tail Shiraz	\$21
19 Crimes The Banished	\$32
19 Crimes The Uprising	\$32
19 Crimes Red Wine	\$32
Pendfolds Koonunga Hil Shiraz Cabernet	\$42
19 Crimes The Warden	\$61
Pendfolds Bin 389 Cabernet Shiraz	\$211

RED WINES / VINOS TINTOS

CHILE	\$18
Palo Alto Reserva II, Valle Central	\$18
Palo Alto Reserva Cabernet I, Valle Central	\$20
Casillero del Diablo Merlot, Rapel Valley	\$24
Santa Rita Reserva Cabernet Sauvignon, Valle Central	\$24
Santa Rita Reserva Merlot, Valle Central	\$24
los Vascos Cabernet Sauvignon, Valle Central	\$37
Los Vascos Gran Reserva, Valle Central	\$44
Marqués Casa Concha Cab. Sauv., Valle Central	\$45
Montes Alpha Cabernet Sauvignon, Colchagua Valley	\$45
Montes Alpha Carmenére, Colchagua Valley	\$219
Don Melchor Concha y Toro, Valle Central	
 ARGENTINA	\$20
Trapiche Reserva Malbec, Mendoza	\$22
Trivento Reserva Malbec, Mendoza	\$23
Kaiken Reserva Malbec, Mendoza	\$23
Norton Malbec DOC, Mendoza	\$26
Doña Paula Estate Malbec, Mendoza	\$30
Norton Reserva Malbec, Mendoza	\$32
Antigal Uno Malbec, Mendoza	\$35
Luigi Bosca Reserva Malbec, Mendoza	\$39
Rutini Malbec, Mendoza	\$42
Kaiken Ultra Malbec, Mendoza	\$45
Trivento Golden Reserve Malbec, Mendoza	\$45
Luigi Bosca de Sangre, Mendoza	\$49
Norton Privada Estate Reserve, Mendoza	\$53
Clos de Los Siete, Mendoza	

CHAMPAGNE SPARKLING WINES / VINOS ESPUMOSOS

Maschio Prosecco	\$22
Maschio Rosé	\$22
Segura Viudas Brut Reserva	\$24
Gloria Ferrer Brut	\$46
Segura Viudas Brut Rva. Heredad	\$59
Louis Roederer Brut Premier	\$96
perrier-Jouet Grand Brut	\$99
Billiecart-Salmon Brut Reserve	\$109
perrier-Jouet Blason Rosé	\$139
Billiecart-Salmon Brut Rosé	\$178
Perrier-Jouet Belle Epoque Blanc	\$315
Louis Roederer Cristal Brut	\$454

HALF BOTTLES - MEDIAS BOTELLAS

Glorioso Crianza, Rioja	\$14
Mouton Cadet Tinto, Francia	\$18
R. Mondavi Private Sel. Cabernet Sauv., California	\$18
Santa Margherita Pinot Grigio, Veneto	\$19
Kendall-Jackson Vintner's Reserve Chardonnay, California	\$22
Kendall-Jackson Vintner's Reserve Cab. Sauv., California	\$25
Protos Crianza, Rivera del Duero	\$27
Montes Alpha Cabernet Sauvignon, Colchagua Valley	\$28
Duckhorn Merlot, Napa Valley	\$64

FORTIFIED

Vermouth Yzaguirre Blanco	\$25
Vermouth Yzaguirre Rojo	\$25
Graham's Tawny Port	\$34
Amaro Averna	\$34
Lillet Aperitif Blanc	\$42
Lillet Aperitif Rosé	\$42
Graham's 10 Year Old Tawny Port	\$80

SOFT DRINKS

S. Pellegrino (Plastic Bottle)	\$2
San Pellegrino Aranciata Rossa	\$2
San Pellegrino Pompelmo	\$2
S. Pellegrino (Glass Bottle)	\$4