



BY **1800**
TEQUILA

*el Gallo
Colorado*

SOUPS

De Pozole Blanco	\$ 37.800
Broth made with pork, white corn, fresh vegetables, and dried chiles.	
De Tortillas	\$ 28.800
Broth made with chicken, tomatoes, cheese, pork cracklings, and tortillas.	

FRESH

APPETIZERS AND TO SHARE

Aguachile de Camarón \$ 28.700

Shrimps over creamy avocado, jicama salad, and fried tortilla.

Aguachile de Atún \$ 38.900

Tuna slices with mango tartare, green sauce, red onion, and cucumber.

El Gallo Del Mar \$ 74.500

Octopus chunks with crispy potato, pico de gallo, hibiscus reduction, and green sauce foam.

Camarones Sonora \$ 35.600

In tamarind sauce, red sauce, double texture of onion, and lime.

Guacamole Con Chicharrón \$ 37.800

Creamy, fresh guacamole with totopos and pork cracklings.

Guacamole y Totopos \$ 29.900

Prepare your guacamole your way.

Enchiladas Mixtas \$ 29.900

Yellow corn tortilla with chicken or beef, green and red sauce, gratinated with Oaxaca cheese.

ESQUITES

Esquites Killers \$ 24.500

Shelled corn, mayonnaise, chilies, and cheese.

Esquites con Chicharrón \$ 38.900

Shelled corn, mayonnaise, chilies, cheese, and pork cracklings.

TACOS 2 units

Polvo de gallo, pa que se lo coma rápido \$ 23.800

Cochinita pibil, pickled onion, and roasted pineapple.

Que Gallo Comerlo \$ 24.300

Birria, minced meat, red sauce, and broth.

No Es Lengua Viperina \$ 22.300

Beef tongue with guajillo chili, caper mayonnaise, and lime.

Conspiración canastera \$ 24.500

Pork cracklings, longaniza, and onion.

Este Cerdo Es \$ 24.900

Un Berraco

Pork ribs, green sauce, and minced meat.

Camarón Capeado \$ 24.500

Battered shrimp, pico de gallo, and lime mayonnaise.

Cuidado con el Perro \$ 26.700

Corn tortilla, beef tail, red sauce, totopo, white onion tartare, cilantro, and lime wedge.

TOSTADAS

Tostada De Gallo x1 \$ 21.400

Yellow corn tortilla with chicken breast, chipotle, lettuce, and cheese crust.

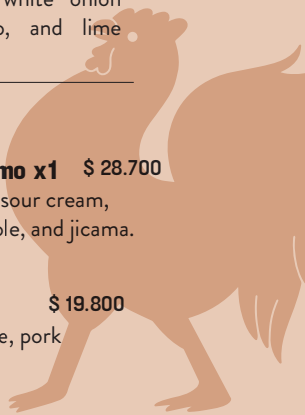
Tostada De Lomo x1 \$ 28.700

Beef fajitas with sour cream, cheese, guacamole, and jicama.

Tostada De Chicharrón

\$ 19.800

Fried yellow corn tortilla, Oaxaca cheese crust, guacamole, pork cracklings, pickled onion, cilantro, and lime wedge.



MAINS

Fajitas de pollo	\$ 44.500
Piri piri-style chicken, refried beans, corn tortillas, and onion jam.	
Costillas de cerdo en bbq de tamarindo	\$ 58.900
Braised ribs, guacamole, patatas bravas, and corn tortillas.	

Corvina achiotada	\$ 79.900
Grilled corvina with Mexican rice, pico de gallo, and crispy calamari.	
Flautas de pollo con moles	\$ 25.800
Two fried yellow corn tortillas, chicken breast, mole, Oaxaca cheese, Batavia lettuce, sesame seed mix.	
Quesabirria de pulpo	\$ 49.800
Two yellow corn tortillas, refried beans, mozzarella cheese, octopus, birria broth, jalapeño sauce with guacamole.	

MAINS

MEATS

All meats are served in a butter with mild but flavorful chilies.

Picanha 400gr	\$ 138.900
Arrachera 150gr	\$ 124.600
Chuletón 600gr	\$ 432.600

Choose 1 side.

SIDES

Guacamole con totopos
Papas Bravas
Papas a la Francesa
Ensalada De La Casa
Arroz mexicano Con frijol negro



Gallo Ardiente



Gallo Temible



Gallo Colorado



Gallinita



IF YOU GOT TOO SPICY, CALL YOUR ADVISOR WITH AN SOS, A SMALL PITCHER OF MILK WILL COME TO YOUR RESCUE.

LEVELS
OF
SPICE

DESSERTS

Churros del Churrero x5	\$ 19.900
With cajeta sauce, horchata, and hibiscus	
Amor a la Mexicana	\$ 22.900
Flan de cajeta	\$ 18.900
Helado de tamarindo	\$ 16.600
El último taco y no más	\$ 19.800
Cheesecake with pistachio, chocolate, and yellow fruits.	