



# LOS GALLOS

MEXICAN CUISINE

Dinner

# 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

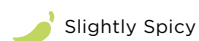
Green salsa, crispy potato and cilantro

## 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

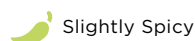
Pork marinated in adobo, red onion, cilantro and roasted pineapple

## 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!

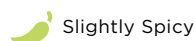
Chicken with mole, red rice and sesame seeds

# Our happy ending!

RICE PUDDING

THREE MILK CAKE

CHURROS WITH CHOCOLATE SAUCE



Slightly Spicy



Spicy



Hot



Vegan