

**MENU**  
**FOOD & DRINKS**

## STARTERS

<b>GUACAMOLE CON CHICHARRA</b>	<b>\$140</b>
<b>LABNE GALLO NEGRO</b> <i>Lebanese yogurt sauce with black recado and olive oil served with pita bread tortilla chips.</i>	<b>\$135</b>
<b>LABNE CON TOMATES</b> <i>Lebanese yogurt sauce with cherry tomatoes, olive oil and pita bread tortilla chips.</i>	<b>\$135</b>
<b>SOPA DE CEBOLLA</b> <i>Classic rooster-style onion soup served with toasted bread with garlic butter and cheese</i>	<b>\$125</b>
<b>KIBI MAYA</b> <i>Mixture of beef and pork with mint, rustic sauce, black labne mirror and pickled onion.</i>	<b>\$167</b>
↕↕ <b>EMPANADAS RIVERO</b> <i>Three pasties filled with classic yucatecan "puchero" of 3 meats and vegetable stew topped with lime juice.</i>	<b>\$184</b>
↕↕ <b>ENSALADA LOKAL VEGAN</b> <i>Mix of lettuce, grilled chaya, local avocado, cilantro, grilled corn and fried tortilla strips, lime juice vinaigrette and morita chilli.</i>	<b>\$162</b>
<b>ENSALADA CON FLOR DE JAMAICA DULCE Y CHAYA FRITA</b> <i>Mixed lettuce with sweetened Hibiscus flower, roasted peaches, fried Chaya, and Hibiscus vinaigrette.</i>	<b>\$172</b>
<b>SANTOS MOLOTES</b> <i>Stuffed plantain with fresh cheese, accompanied by salad and avocado, green tomatoe and hoja santa sauce.</i>	<b>\$118</b>
<b>TOSTONES DE VENADO (3)</b> <i>Venison on caribbean fried banana disks with our house dressing and a roasted garlic sauce.</i>	<b>\$302</b>

## TACOS

<b>TACOS DE CASTACÁN AL MOJO DE AJO (3)</b> <i>Traditional pork with garlic and sour orange sauce accompanied by roasted onion, creamy avocado, slice of habanero pepper and align.</i>	<b>\$194</b>
↕↕ <b>TACOS CASTACÁN EN SALSA DE RECADO NEGRO (3)</b> <i>Classic yucatecan crispy "pork belly" in black recado sauce with tomato, onion and radish salad.</i>	<b>\$194</b>
<b>TACOS DE AGUACATE (3) VEGAN</b> <i>Grilled avocado, breaded and fried on a corn tortilla with beans from the region. Accompanied by zucchini and avocado sauce, mix of lettuce and burnt onion.</i>	<b>\$162</b>
<b>TACOS DE JAMAICA VEGAN</b> <i>Fried Jamaican flower, white onion and corn kernels accompanied by tomato sauce and tree chili.</i>	<b>\$151</b>
↕↕ <b>TACOS DE VENADO (3)</b> <i>Venison tacos with house dressing, green sauce and gratin Oaxaca cheese.</i>	<b>\$340</b>
<b>TACOS DE CAMARÓN (3)</b> <i>Corn tortilla base with sautéed garlic shrimp accompanied by pico de gallo, Jack cheese, fried potato confetti, and pineapple sauce.</i>	<b>\$229</b>
<b>TACOS DE PULPO</b> <i>Octopus with sausage, pico de gallo with roasted mango and topped with fried sweet potato confetti</i>	<b>\$190</b>
<b>QUESABIRRIA</b> <i>Birria-style short rib gallos with a jack cheese crust and gratin with Oaxaca cheese and green pico de gallo</i>	<b>\$195</b>

## FOR SHARE

<b>CEVICHE LIBANÉS</b> <i>Traditional ceviche with grilled mayan octopus, cucumber and lebanese yogurt sauce with black recado.</i>	<b>\$345</b>
↕↕ <b>PAELLA YUCATECA (FOR 2)</b> <i>Confit pork, venison, mayan octopus and local Valladolid smoked sausage rice dish with avocado and black recado sauce.</i>	<b>\$378</b>
<b>1/2 KG PAPAS GAJO (Potato wedges).</b>	<b>\$108</b>
<b>COSTILLAR DE CERDO AL GRILL</b> <i>Ribs seasoned with ancho chile bbq, accompanied with sauerkraut, garlic cambray potatoes and salad mix.</i>	<b>FULL RACK: \$777</b> <b>1/2 RIB: \$421</b>

**INDIVIDUAL CLASSICS**

<b>HOT DOG GALLOS</b> <i>Beef sausage in bread with parmesan, mustard with pickled habanero, bacon, chucrut and holy leaf dressing with potato wedges.</i>	<b>\$151</b>
<b>HAMBURGUESA GALLOS</b> <i>150 grams of a mix of beef and venison on a bed of chile maax mayonnaise accompanied by arugula, caramelized onion and monterrey jack cheese on house made japanese brioche bread with potato wedges.</i>	<b>\$210</b>
<b>HAMBURGUESA KIMCHI X LUIS RONZÓN</b> <i>Panko-breaded chicken, house-made kimchi, grilled habanero chile dressing, monterrey jack cheese, and avocado local in a Japanese brioche bun with potato wedges.</i>	<b>\$199</b>
<b>HAMBURGUESA GALLITOS (KIDS)</b> <i>Beef burger with Monterrey jack cheese, lettuce and tomato on homemade Japanese brioche bread with potato wedges.</i>	<b>\$145</b>
<b>HAMBURGUESA VEGETARIANA</b> <i>soy mix with peppers and vegetables, accompanied by grilled panela cheese, spinach, labne dressing, house mustard and potato wedges.</i>	<b>\$172</b>
↕↕ <b>FLAUTAS DE CALABAZA MAYA VEGAN</b> <i>Crispy tortillas rolls stuffed with local pumpkin, served with papadzul and rustic tomato sauce made at home.</i>	<b>\$151</b>
<b>HUARACHE DE PULPO</b> <i>Grilled Mayan octopus with green pipián, pickled onion, beans and radish.</i>	<b>\$162</b>
<b>PASTA YUCAORIENTAL CON CEBOLLA</b> <i>Stuffed pasta with beef, sautéed in butter, stewed in roasted garlic. accompanied by black labne and parmesan cheese sauce.</i>	<b>\$210</b>
<b>NEW YORK EN AGUACHILE NEGRO</b> <i>Grilled sliced New York steak on a bed of guacamole accompanied by vegetables, black aguachile sauce (black stuffing) with cilantro sprouts.</i>	<b>\$259</b>

**DESSERTS**

↕↕ <b>FRESCO DE ROMERO</b> <i>Milk cream based ice cream infused with rosemary and lime peel, olive oil and a pinch of salt.</i>	<b>\$81</b>
<b>FRESCO DE TEMPORADA</b> <i>Seasonal flavors icecream.</i>	<b>\$81</b>
<b>NAPOLITANO CON GELATO DE EXPRESO</b> <i>Traditional Neapolitan cheese dessert with cocoa and espresso ice cream.</i>	<b>\$95</b>
<b>HELADO FRITO</b> <i>Fried vanilla ice cream with strawberry jam and vanilla essence, with homemade caramel, powdered sugar and mint</i>	<b>\$149</b>

**DRINKS**

<b>AGUAS FRESCAS 330ml</b> <i>Horchata, Limón con Chía, Coco, Tamarindo (org. from Motul).</i>	\$45	<b>NATIONAL BEER 355ml</b> <i>Heineken 00 (sin alcohol)</i>	\$50
<b>SODAS 355ml</b> <i>Coca Cola, Fanta, Sprite, Mundet, Fresca.</i>	\$45	<i>XXLager</i>	\$49
<b>PLAIN WATER</b> <i>Agua embotellada</i>	\$40	<i>Indio</i>	\$49
<i>Acqua Panna</i>	\$115	<i>Ultra</i>	\$55
<b>SPARKLING WATER</b> <i>Topo Chico 355ml</i>	\$55	<i>Heineken</i>	\$59
<i>Ciel Mineral 355ml</i>	\$45	<i>Bohemia clara and obscura</i>	\$59
<i>San pellegrino 750ml</i>	\$115	<b>BEER MIX</b>	+ \$25
<i>Agua Perrier 330ml</i>	\$75	<i>Chelada, michelada, sangrita, clamato.</i>	
<i>Agua Franca</i>	\$120	<b>CRAFT BEER 355ml</b>	
<b>COFFE 240ml</b> <i>Americano, Espresso and Cortado</i>	\$50	<i>CHEVA GALLOS</i>	\$89
<i>Capuccino</i>	\$55	<i>IPA , Ambar, Dorada</i>	
<b>EXTRA ORDERS</b> <i>Avocado, Tortilla, Cheese, Pita bread chips, Labne, others.</i>		<i>CEIBA</i>	\$120
		<i>Stout</i>	
		<i>PATITO</i>	\$95
		<i>Lager Yucateca, IPA</i>	
		<b>RED BULL</b>	\$75
		<i>Regular, Sugar Free, Tropical and Watermelon</i>	

\*Prices are in MXN pesos and already include IVA.



240 ML

## COCKTAILS

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### MEZCAL

**JAMAIKINI** \$145  
*Mezcal of the house, Jamaican syrup, pineapple juice, lemon juice, orange liqueur.*

↕↕ **BLACK MAGIC WOMAN** \$145  
*Mezcal of the house, lemon juice, activated carbon, orange liqueur and black magic.*

**MARA MARA** \$145  
*Mezcal of the house, pineapple juice, lemon juice, passion fruit syrup.*

**XÓLO** \$145  
*Mezcal of the house, espresso, chai tea syrup.*

**PALMA VIAJERA** \$145  
*Mezcal of the house, Kalani (coconut liqueur), pineapple juice, lemon juice, passion fruit syrup.*

### TEQUILA

↕↕ **MARGARITA YUCA** \$145  
*Tequila Altos, Habanero Syrup, Lime Juice, Chaya Juice, Gran Marnier.*

**MARGARITA** \$145  
*Tequila Altos, lemon juice, orange liqueur.*

### RUM

**VERANO PELIGROSO** \$145  
*Havana Club 7, lime juice, tamarindo and orange liqueur.*

**QUETZAL** \$145  
*Havana club 7, pineapple juice, lemon juice, apple syrup, basil, cardamom and dried chili.*

**MOJITO** \$145  
*Bacardí carta blanca, mint, lemon juice, sugar, sparkling water.*

**DAIQUIRI** \$145  
*Bacardí carta blanca, lemon juice, natural syrup.*

### WHISKEY

**WHISKEY SOUR** \$145  
*Jack Daniels, lemon juice, simple syrup, egg white.*

**MANHATTAN** \$145  
*Jack Daniels, Vermouth rosso, angostura.*

**MUSTANG** \$145  
*Jack Daniels, honey syrup, lemon juice, ginger ale at 220 km/h.*

**OLD FASHIONED** \$145  
*Makers Mark, sugar, angostura.*

### VODKA

**BLUEBERRY MINT** \$145  
*Absolut azul, coconut water, blueberry, mint, lemon juice, natural syrup and honey.*

**PICA FRESA** \$145  
*Smirnoff Tamarindo, strawberry syrup, lemon juice, natural syrup.*

**MOSCOW MULE** \$145  
*Smirnoff, lemon juice, natural syrup, ginger beer.*

**BLOODY MARY** \$145  
*Smirnoff, michelada mix, lemon juice, tomato juice.*

**EXPRESSO MARTINI** \$145  
*Absolut, kahlúa, espresso coffe.*

**MARTINI DE MANZANA** \$145  
*Smirnoff, apple syrup, apple cubes.*

**COSMOPOLITAN** \$145  
*Absolut, orange liqueur, lemon juice, cranberry juice.*



## COCKTAILS

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### GIN

<b>NEGRONI</b> <i>Beefeater, Vermouth Rosso and Campari.</i>	<b>\$145</b>
<b>FRESA SALVAJE</b> <i>Beefeater, cucumber, mint, strawberry syrup, lemon juice.</i>	<b>\$145</b>
<b>ENGLISH GARDEN</b> <i>Beefeater, basil syrup, lime juice, sparkling wine.</i>	<b>\$145</b>
<b>GINGER FIZZ</b> <i>Beefeater, ginger, lemon juice, natural syrup, egg white, ginger ale.</i>	<b>\$145</b>
<b>FLASHDANCE</b> <i>Beefeater, blueberry syrup, lime juice, sparkling wine.</i>	<b>\$145</b>
<b>TOM COLLINS</b> <i>Beefeater, lemon juice, natural syrup, mineral water.</i>	<b>\$145</b>
<b>MARTINI SECO</b> <i>Beefeater, dry Vermouth.</i>	<b>\$145</b>

### APPETIZERS AND DIGESTIVES



<b>APEROL SOUR</b> <i>Aperol, lemon juice, natural syrup, egg white.</i>	<b>\$145</b>
<b>APEROL ROSE</b> <i>Aperol, orange liqueur, lemon juice, strawberry syrup, cardamom.</i>	<b>\$145</b>
<b>APEROL SPRITZ</b> <i>Sparkling wine, Aperol, mineral water.</i>	<b>\$145</b>
<b>MARTINI DE GUANABANA</b> <i>Huana (soursop liqueur), white vermouth, lime juice.</i>	<b>\$145</b>
<b>CHELADA DE COCO</b> <i>Kalani (coconut liqueur), pineapple juice, lemon juice, apple cubes, dark beer.</i>	<b>\$135</b>
<b>CARAJILLO</b> <i>Licor 43, espresso coffee.</i>	<b>\$145</b>
<b>KIKI WINE</b> <i>Mediterraneo (red wine), red fruit tea, blueberry, cherry, raspberry, mint, sugar, lemon juice.</i>	<b>\$160</b>

### TASTE THE RED BULL WINGS



<b>TROPICAL TEQUILA</b> <i>Tequila, Tropical Red bull, lemon, salt.</i>	<b>\$155</b>
<b>SANDIA MEZCAL</b> <i>Mezcal Verde Amarás, Watermelon Red Bull Sandía, red fruits.</i>	<b>\$155</b>
<b>VODKA BULL</b> <i>Vodka, Red Bull Energy Drink, blueberries.</i>	<b>\$155</b>
<b>SUERO CON ALAAS</b> <i>Mineral water, Red Bull Sugar Free, lemon.</i>	<b>\$115</b>

**DISTILLED LIQUEURS**  1.5OZ  750ML

**MEZCAL**

		
Amarás Espadín	\$145	\$2,185
Amarás Espadín Reposado	\$149	\$2,390
Amarás Espadín Tobalá	\$155	\$2,560
Amarás Cupreata	\$165	\$2,575
Amarás Americana	\$165	\$2,575
Amarás E.E Cenizo	\$210	\$2,870
Mezcal Amarás R.E Coyote	\$225	\$2,950
Unión Joven Espadín	\$98	\$1,695
Bruxo Receta Inicial	\$115	\$1,820
Montelobos Espadín	\$245	\$2,250
Montelobos Ensemble	\$169	\$2,890
Montelobos Tobalá	\$245	



**TEQUILA**

		
Cuervo Tradicional Reposado	\$95	\$1,650
Herradura Reposado	\$120	\$1,790
Dobel Maestro Tequilero	\$149	\$2,300
Don Julio Blanco	\$135	\$2,200
Don Julio Reposado	\$145	
Don Julio 70	\$175	\$3,100
7 Leguas Blanco	\$135	
7 Leguas Reposado	\$145	
Casa Dragones Blanco	\$279	



**WHISKEY**

		
Jack Daniel´s	\$109	
Jack Daniel´s Honey	\$109	
Markers Mark	\$115	\$1,800
Chivas 12	\$160	
Chivas 13	\$155	\$2,400
Chivas 18	\$290	\$1,500
J. Walker Red Label	\$95	
J. Walker Black Label	\$125	\$2,490
J. Walker Double Black	\$175	\$2,980
J. Walker Green Label	\$240	
Buchanan´s 12	\$145	\$2,490
Buchanan´s 18	\$295	\$4,550
Macallan 12	\$190	\$3,200
Macallan 15	\$355	
Macallan 18	\$855	
Glenlivet 12	\$199	
Glenlivet Founders Reserve	\$199	
Glenlivet 15	\$305	
Glenlivet 18	\$460	



**RUM**

		
Matusalem Clásico	\$85	
Matusalem Platino	\$85	
Flor de Caña 7	\$105	
Flor de Caña 12	\$150	
Havana Club 7	\$105	\$1,750
Havana Seleccion	\$170	
Bacardi Blanco	\$95	\$1,500
Bacardi 8	\$125	\$1,980
Capitain Morgan	\$95	
Zacapa 23	\$180	\$2,900

**GIN**

		
Beefeater	\$105	\$1,700
Bombay	\$110	\$1,890
Bulldog	\$125	\$2,180
Tanqueray London	\$145	\$2,490
Gin Condesa	\$150	
Hendricks	\$155	\$2,490
Monkey 47	\$265	

**VODKA**

		
Absolut Azul	\$125	
Smirnoff 21	\$95	\$1,490
Smirnoff Tamarindo	\$105	\$1,600
Stolichnaya	\$115	\$1,820
Ketel One	\$105	
Grey Goose	\$145	

**LIQUEURS/DIGESTIVES/APPETIZERS**

		
Xtabentun	\$90	
Licor Ancho Reyes	\$90	\$1,450
Anis dulce	\$90	
Anis seco	\$90	
Kahlúa	\$90	
Fernet Branca	\$115	
Campari	\$95	
Aperol	\$109	
Kalani	\$90	
Huana	\$95	
Licor 43	\$95	
Controy	\$105	
Jagermeister	\$115	
Frangelico	\$110	
Bailey´s	\$110	
Juerte	\$135	
S.T Germain	\$210	