

MENU
FOOD & DRINKS

STARTERS

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

TACOS

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

FOR SHARE

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

INDIVIDUAL CLASSICS

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

DESSERTS

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

DRINKS

AGUAS FRESCAS 330ml <i>Horchata, Limón con Chía, Coco, Tamarindo (org. from Motul).</i>	\$45	NATIONAL BEER 355ml <i>Heineken 00 (sin alcohol)</i>	\$50
SODAS 355ml <i>Coca Cola, Fanta, Sprite, Mundet, Fresca.</i>	\$45	<i>XXLager</i>	\$49
PLAIN WATER <i>Agua embotellada</i>	\$40	<i>Indio</i>	\$49
<i>Acqua Panna</i>	\$115	<i>Ultra</i>	\$55
SPARKLING WATER <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	BEER MIX	+ \$25
<i>Agua Perrier 330ml</i>	\$75	<i>Chelada, michelada, sangrita, clamato.</i>	
<i>Agua Franca</i>	\$120	CRAFT BEER 355ml	
COFFE 240ml <i>Americano, Espresso and Cortado</i>	\$50	<i>CHEVA GALLOS</i>	\$89
<i>Capuccino</i>	\$55	<i>IPA , Ambar, Dorada</i>	
EXTRA ORDERS <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>	
		RED BULL	\$75
		<i>Regular, Sugar Free, Tropical and Watermelon</i>	

*Prices are in MXN pesos and already include IVA.



240 ML

COCKTAILS

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

GIN

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

APPETIZERS AND DIGESTIVES

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

TASTE THE RED BULL WINGS

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

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 E.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	