

## THE FILLINGS

### GRILLED CHICKEN

Marinated in herbs & spices

### TINGA DE POLLO

Shredded chipotle chicken

### CARNE ASADA

Grilled steak

### SUADERO

Grilled & chopped beef

### BARBACOA \$

Slow & low cooked beef with pickled jalapeños

### BIRRIA \$

Jalisco style stewed beef

### LENGUA \$

Beef tongue

### AL PASTOR

Slow-roasted pineapple pork

### CARNITAS

Traditional shredded pork

### FISH \$

Pan seared in achiote sauce with pickled habanero onions & lettuce

### SHRIMP \$

Sautéed shrimp with pickled habanero onions

### FLOR DE CALABAZA

Squash blossoms with crema & cheese

### MUSHROOM & AVOCADO

Mushrooms, cheese & fresh avocado slices

### RAJAS

Poblano peppers, cheese & crema

### NOPALES & PICO

Grilled cactus & pico de gallo

## THE CLASSICS

### TACO

100% corn tortillas with your choice of filling

\$4

### GRINGA TACO

6" flour tortilla topped with your choice of filling, melted Monterey cheese, pico de gallo & crema

\$6

### BABY BURRITO

10" flour tortilla with your choice of filling, rice, beans, pico de gallo, guac, cheese & crema

\$8

### BURRITO

13" flour tortilla with your choice of filling, rice, beans, pico de gallo, guac, cheese & crema

\$13

### QUESADILLA (FLOUR) \$8 / (CORN) \$9

Flour or handmade corn masa tortilla with your choice of filling, Monterey cheese, topped with queso fresco and crema

### BOWL

Everything in a burrito minus the tortilla

\$13

### NACHOS

Tortilla chips with your choice of filling, beans, Monterey cheese, pickled jalapeños, pico de gallo, guac & crema

\$13

### GALLO FRIES

Signature fries with filling, topped with salsa, chipotle mayo, cheese

\$13

## THE SANDWICHES

### TORTA

Mexican bread with your choice of filling, chipotle mayo, tomato, onion, sliced avocado, pickled jalapeños & quesoillo

\$10

### CEMITA

Seeded Mexican bread with your choice of filling, chipotle mayo, tomato, onion, sliced avocado, fresh papalo leaves, adobo sauce & quesoillo

\$11

(Available with Milanese de Pollo/Breaded Chicken)

## THE SOUPS

### POZOLE

White hominy corn soup with chicken. Served with lime wedges & piquin chili powder on the side.

\$5

### BIRRIA CONSOME

Jalisco style beef stew topped with fresh cilantro and onion. Served with lime wedges on the side.

\$8

## THE SALADS

### AVOCADO CAESAR

Romaine hearts, sliced avocado, pine nuts, croutons & Cotija cheese. Served with Caesar dressing on the side. **+\$4 to add filling**

\$9

## THE DISHES

### ENCHILADAS

Two corn tortillas with your choice of filling and Monterey cheese smothered in salsa verde, arbol salsa or mole. Served with rice, beans and topped with onion, lettuce, queso fresco & crema.

\$13

### FAJITAS

Sautéed onion, tomato, cilantro & Poblano peppers. Served with rice, beans and corn tortillas on the side. Choose: Veggie, Chicken, Steak or Shrimp **+\$1**

\$17

### STEAK & ONIONS

8oz. hanger steak sautéed with onions. Served with rice, beans & corn tortillas on the side.

\$17

## THE KIDS MENU \$7

### QUESADILLA

Two 8" flour tortillas with Monterey cheese

### BOWL

Rice, beans & choice of filling

### MILANESA & FRIES

Sliced milanese (breaded chicken cutlet) with fries

### BURRITO

Rice, beans & choice of filling

## SIDES

<b>GUAC &amp; CHIPS</b>	<b>\$8/13</b>	<b>ESQUITES</b>	<b>\$4.50</b>
<b>RICE</b>	<b>\$5</b>	Mexican street corn with mayo, lime, chile and epazote. Chipotle mayo <b>+\$0.50</b>	
<b>BEANS</b>	<b>\$5</b>	<b>HAND-CUT FRIES</b>	<b>\$5</b>
Mexican-style pinto beans		The base of our delicious Gallo Fries	
<b>RICE &amp; BEANS</b>	<b>\$6</b>	<b>GRILLED CACTUS</b>	<b>\$3</b>
Half & half		Grilled cactus paddles	

## THE ADD ONS (\$1 EACH)

GUACAMOLE	CHIPOTLE MAYO	LETTUCE	PICKLED JALAPEÑOS
SLICED AVOCADO	CORN	PICO DE GALLO	HABANERO PICKLED ONIONS
CHEESE	GRILLED ONIONS	GRILLED CACTUS	
CREMA	SLICED TOMATO		

## DRINKS

<b>AGUA FRESCA</b>	<b>\$4/6</b>	<b>DIET COKE</b>	<b>\$2</b>	<b>SNAPPLE</b>	<b>\$2.50</b>
<b>MEXICAN COKE</b>	<b>\$3</b>	<b>RED BULL</b>	<b>\$3</b>	<b>WATER</b>	<b>\$1.50</b>
<b>JARRITOS</b>	<b>\$3</b>				

## DESSERTS

<b>CHURRO BOWL</b>	<b>\$7</b>
Delicious twist on the classic churro. Homemade churro bowl tossed in cinnamon & sugar with Mexican cinnamon ice cream. Topped with dulce de leche, cinnamon & powdered sugar.	
<b>CHURRO BITES</b>	<b>\$6</b>
Bite-sized churros served with chocolate dipping sauce	
<b>TRES LECHES CAKE</b>	<b>\$5</b>
Cake soaked in three milks	
<b>FLAN</b>	<b>\$5</b>
Mexican custard	

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GRAVESEND

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