

928 E. PIERCE ST.
PHOENIX, AZ 85006

GALLO

Blanco

CALL-IN ORDERS
(602) 327-0880

Desayuno

SERVED ALL DAY

FLAPJACKS 8.75 VG

two flapjacks, maple syrup & butter

BREAKFAST BURRITO* 9

eggs, chorizo, hash browns, beans, chihuahua cheese & fire roasted salsa in a flour tortilla

HUEVOS RANCHEROS* 10 VG

two quesadillas w/ corn tortillas & asadero cheese, two eggs cooked your way, choice of ranchero, chilaquiles salsa or xmas

CHILAQUILES* 12

chicken or vegetables, corn tortilla chips baked w/ asadero, & cotija cheese, fire roasted & chilaquiles salsa & two eggs cooked your way

Sopas

POZOLE ROJO 9.50 GF

pork shoulder, hominy, guajillo & ancho chiles w/ cabbage, radish, cilantro, white onion, lime & oregano (w/ tortillas)

POZOLE VEGETARIANO 9 GF VG

pozole rojo w/ seasonal vegetables (w/ tortillas)

Ensalada

ADD ON AL PASTOR, GRILLED CHICKEN
OR CARNE ASADA +4

CORTADO DOS 11 VG GF

arugula, kale, cabbage w/ cherry tomato, eggs, avocado, crunchy lima beans, dried peas, yulu seeds, queso manchego & yogurt herb dressing

LEGUMBRES 10 GF VG

herbs, wild rice, quinoa, couscous, heirloom tomato, cucumber, radish, golden raisins, red onion, arugula, lime & herb dressing

DE LA CASA 10 GF VG

romaine, avocado, cherry tomato, pumpkin seeds, orange, jicama, cucumber, tortilla strips, cotija cheese & herb dressing

ARRACHERA 17 GF

carne asada, spinach, candied pecans, gorgonzola, apples & tomatoes w/ our herb vinaigrette dressing

Burgers

QUARTO CON QUESO 6

1/4 lb angus beef, american cheese, lettuce, tomato, red onion & russian dressing

CARLITO'S WAY BURGER 9

1/4 lb beef w/ achiote adobo, iceberg lettuce, Chihuahua cheese, pineapple, & jalapeno relish

ADD FRIES OR SIMPLE GREENS 3

Happy Hour

ALL DAY TUESDAY & EVERYDAY 3P-6P

*We cook our red meat and eggs to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

CAN BE MODIFIED

GF Gluten-Free VG Vegetarian

Antojitos

LA CHAROLA 11 GF VG

gallo guacamole, pico de gallo, fire roasted salsa y salsa del dia (w/ chips)

CHICHARRON DE QUESO 9 GF VG

manchego cheese crisp w/ aji aioli

ENVUELTO 14 GF

al pastor folded inside of melted asadero w/ pineapple & corn tortillas

COCTEL DE MARISCOS* 15 GF

poached shrimp, white fish & octopus w/ spicy tomato base, cucumber, jicama, pico, horse radish & lime (w/ chips)

CEVICHE DE PESCADO* MKT GF

fish of the day, poached in lime w/ cucumber, avocado, cherry tomato, red onion, fresh chiles, basil & cilantro (w/ chips)

ELOTE CALLEJERO 7 GF VG

wood grilled ear of corn, mayo, cotija cheese, chile piquin & smoked paprika

FRIJOLE Y CHORIZO 9

refried pinto beans, Schreiner's chorizo, Mexican cheese blend, topped w/ pico & crema, served w/ tortilla chips

Especiales

POLLO DEL DIA 21 GF

farm-roasted two wash ranch 1/2 chicken, chef's preparation, choice of two sides

PESCADO DEL DIA* MKT GF

fish of the day, chef's preparation, seasonal vegetables

SHRIMP N GRITS* 17 GF

hayden flour mills grits, chorizo, achiote, shrimp, cilantro, pesto

SEASONAL VEGETABLE PLATE 12 VG

seasonal mushrooms, summer squash, fresno peppers, kale, basil & cilantro, w/ on top of an butternut squash puree

TACO DORADO 11 GF

fried masa w/ pork in chile colorado, melted chihuahua cheese, onions, cilantro, queso fresco

MOLE OAXAQUENO 24

Two Wash Ranch 1/2 Chicken, hand made mole sauce served w/ Vegetables, rice & tortillas

ENCHILADAS 14 GF

choice of chicken or vegetable with red, green, or xmas sauce, topped with pico and crema; seved w/ beans & stir fried veg rice

Tacos GF

La Parillada FAMILY STYLE TACOS 17

choice of two, skillet served w/ six tortillas, onion, cilantro, grilled yellow hot peppers & green onion

A la carte 3.50

VEGETABLE

CAMPECHANO

longaniza, al pastor y carne asada

AL PASTOR

DEL MAR* NOT GF

+1 taco
+3 la parillada

CARNE ASADA

BARBACOA

SHRIMP

+1 taco
+3 la parillada

PUERCO

COLORADO

braised in red chile
pork sauce

Tortas y Burritos

AL PASTOR 9.50

wood grilled achiote marinated pork w/ pineapple

CARNE ASADA 9.50

mesquite grilled skirt steak marinated in soy

PUERCO COLORADO 9.50

braised pork in red chile sauce

BARBACOA 9.50

slow braised beef in banana leaf with spices

CAMPECHANO 9.75

longaniza, al pastor, carne asada

DEL MAR* 12

fish of the day, pico de gallo, chile de arbol aioli, cabbage slaw

NACO TORTA* 12 TORTA ONLY

carne, two eggs, avocado

LA BOMBA 12

al pastor, asadero cheese, lettuce, mayo & tomatillo salsa w/ pineapple

BEAN AND CHEESE BURRITO 6.5 VG

Lados

GALLO GUACAMOLE 6 GF VG

avocado, red onion, serranos, fire roasted tomatoes, orange segments, salt, lime, cilantro & cotija (w/ chips)

FRIJOLE 3 GF VG

pinto beans, sprinkled cotija

ARROZ 3 GF VG

hand-cut fried potatoes w/ aji aioli & ketchup

PAPAS FRITAS 5 GF VG

hand-cut fried potatoes w/ aji aioli & ketchup

VEGETABLES 6 GF VG

seasonal local vegetables

TORTILLAS 1 GF VG

hand-pressed corn tortillas

CHIPS 3 GF VG

corn tortilla chips

SINGLE FLAP JACK 6 VG

maple syrup & butter

FRUTA 5 GF VG

seasonal fruits

Postres y Dulce

CHURROS 8 VG

TRES LECHE 8 VG

LIME TART 8 VG

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