

928 E. PIERCE ST.
PHOENIX, AZ 85006

GALLO

Blanco

CALL-IN ORDERS
(602) 327-0880

SERVED UNTIL 4 PM

Desayuno

FLAPJACKS 8.75 VG

two flapjacks, maple syrup & butter

FLAPJACKS CAJETA 10 VG

two flapjacks, banana, creme fraiche, candied peanuts & cajeta caramelo

FLAPJACKS FRUTA 10 VG

two flapjacks, seasonal fruit, sweetened condensed milk & powdered sugar sprinkle

BREAKFAST BURRITO* 9

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

HUEVOS RANCHEROS* 10

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

VEGETABLE HASH* 10 VG

crispy hashbrowns, seasonal vegetables, creamy ranchero sauce, two eggs cooked your way, topped w/ cotija cheese and pico de gallo

BISCUITS & GRAVY* 10

chorizo gravy, house made biscuits, & two eggs cooked your way

GUACAMOLE TOAST* 10 VG

noble bread topped w/ our Gallo guacamole & two poached eggs

LA MAÑANA ENSALADA* 12 GF

mixed greens, heirloom cherry tomatoes, bacon, poached eggs & avocado

SMOKED SALMON TARTINE* 14

Noble bread topped w/ whipped ricotta, smoked salmon, avocado, capers & two poached eggs

TAMALE DE POLLO 9

Saturday and Sunday only, limited quantity. Corn tamale w/ chicken, served with small mixed green salad

BREAKFAST TAMALE 11

Saturday and Sunday only, limited quantity. Corn tamale w/ chicken, topped with chilaquiles salsa, two eggs your way, & pico

MIGAS 10 GF VG

open-face omelette w/ tortilla strips, local vegetables, manchego & oaxaca cheese, avocado & pico de gallo

SAMPLER 14

flapjack, choice of barbacoa, chorizo or bacon, two eggs cooked your way, choice of noble sourdough or gallo blanco telera

MEXICAN BREAKFAST 10 GF

two eggs w/ chorizo, beans, and a side of corn tortillas

ARBOLERO 11

two eggs cooked your way w/ hashbrowns, choice of bacon or chorizo

Ensalada

ADD ON AL PASTOR, GRILLED CHICKEN
OR CARNE ASADA +5

CORTADO DOS 11 GF VG

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

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

TACO DORADO 11 GF

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

FRIJOLE Y CHORIZO 10

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

Sopas

POZOLE ROJO 10 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)

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

CARNE ASADA

DEL MAR* NOT GF

+1 taco
+3 la parillada

BARBACOA

SHRIMP

+1 taco
+3 la parillada

PUERCO COLORADO

braised in red chile pork sauce

CAN BE MODIFIED

GF Gluten-Free VG Vegetarian

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

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, chihuahua & manchego 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

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

HASH BROWNS 4.50 GF VG

CHORIZO 5 GF

BACON 5 GF

Postres y Dulce

CHURROS 8

TRES LECHE 8

LIME TART 8