

CEMITAS POBLANAS

Servidas con frijoles, queso oaxaca, tomate, aguacate, pápalo & chipotle.
Crusty sesame bread With refried beans, tomatoes, Oaxaca chz, avocado, chipotle pepper and a unique mexican herb.

62. Pastor (Marinated Pork with Pineapple)	\$9.00
63. Pollo Asado (Grilled Chicken)	\$9.00
64. Bistec Asado (Grilled Steak)	\$9.00
65. Carnitas (Deep Fried Pork)	\$9.00
66. Milanesa de Res (Breaded Steak)	\$9.00
67. Milanesa de Pollo (Breaded Chicken)	\$9.00
68. Carne Enchilada (Spicy Marinated Meat)	\$9.00
69. Lengua (Beef Tongue)	\$9.00

BURRITOS SUPREMOS

Rellenos con arroz, frijoles, pimientos asados, cebolla, queso Oaxaca, pico de gallo, lechuga, tomate, aguacate & crema.
Filled with rice, beans, bell peppers, onions, Oaxaca Chz, pico de gallo, lettuce, tomatoes, avocado & sour cream.

70. Carne Asada (Grilled Tender Steak)	\$8.50
71. Pollo Asado (Grilled Chicken)	\$8.50
72. Chorizo (Mexican Sausage)	\$8.50
73. Pastor (Marinated Pork with Pineapple)	\$8.50
74. Carne Enchilada (Spicy Marinated Pork Meat)	\$8.50
75. Lengua (Beef Tongue)	\$8.50
76. Carnitas (Deep Fried Pork)	\$8.50
77. Camarones (Grilled Shrimp)	\$9.00
78. Huitlacoche (Black Corn Mushrooms)	\$8.50
79. Flor de Calabaza (Squash Blossom)	\$8.50

NEW
Vegetarian
Vegetarian

CHILAQUILES VERDES

Servidos con arroz, frijoles, queso fresco, crema & cebolla.
"Deep fried chopped corn tortillas" deeped in green sauce, topped with rice, refried beans, Mexican cheese, sour cream & onions.

80. Regulares (Plain)	\$8.00
81. Pollo ó Bistec con Dos Huevos (Chicken or Steak with two sunny side up eggs)	\$11.50

CALDOS / SOUP STEW

82. Pancita ó Menudo (Spicy stew made of horminy and tripe, with chilli pepper and garnished with lime, chopped onions, oregano & cilantro)	\$9.99
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TOSTADAS

Tres tostadas con frijoles, lechuga, tomates, queso cotija, rajas y crema
Three flat fried corn tortillas served with beans, lettuce, tomatoes, cotija cheese, grilled poblano pepper & sour cream.

83. Pollo Asado (Grilled Chicken)	\$8.50
84. Bistec Asado (Grilled Steak)	\$8.50
85. Pastor (Marinated Pork with Pineapple)	\$8.50
86. Chorizo (Mexican Sausage)	\$8.50
87. Carnitas (Deep Fried Pork)	\$8.50
88. Vegetarianas (Vegetarian)	\$8.00

Con frijoles, lechuga, tomate, queso, guacamole & crema.
Served with beans, lettuce, tomatoes, guacamole, chz & sour cream.

NACHOS TEXANOS

Con frijoles, lechuga, tomate, cebolla, cilantro, crema, jalapeño aguacate & queso Monterrey.
With beans, lettuce, tomatoes, onions, cilantro, sour cream, jalapenos, avocados & Monterrey Jack cheese.

89. Sencillos (Plain)	\$7.00
90. Con Pollo ó Bistec (Chicken or Steak)	\$8.00

ENSALADAS / SALADS

91. Ensalada de la Casa (House Salad)	\$8.99
Lleva lechuga, tomate, tortilla chips, queso amarillo pollo a la parrilla con salsa BBQ & aderezo ranch. Lettuce, tomatoes, tortilla strips, cheddar cheese, grilled chicken with BBQ sauce and ranch dressing.	
92. Ensalada Los Gallos (Gallos Salad)	\$8.99
Lleva lechuga, pollo a la parrilla, tocino, aguacate, tomate, cebolla, queso fresco & aderezo de chipotle. Lettuce, grilled chicken, bacon, avocado, tomatoes, onions, crumbled queso fresco & chipotle ranch dressing.	

SIDE ORDERS

93. Guacamole, chips	\$6.50	94. Pico de Gallo	\$6.00
95. Frijoles con Arroz	\$4.00	96. Tortilla Chips	\$2.00

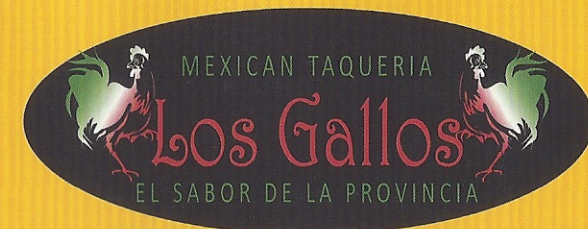
BEBIDAS / BEVERAGES

Coca-Cola (Coke) Jarritos (Mexican Drinks)
Horchata (Rice, Milk & Cinnamon)
Jamaica (Hibiscus Water)

LIGUADOS / SHAKES

Platano (Banana)	\$4.50
Papaya	
Fresa (Strawberry)	
Chocomilk (Chocolate)	
Combinado (Mixed)	\$5.00
Add Granola	\$1.00

*All Menu prices are subject to a 8% sales tax.



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B.Y.O.B

City's Best™ yelp

Sabado & Domingo!
Weekends Only!

Tamales

Verdes (Stuffed with pork and green tomatillo sauce)
Rajas (Stuffed with queso fresco, tomatoes, jalapenos & onions)

Champurrado
Authentic hot drink made with corn, chocolate & cinnamon.

Hacemos taquizas a fiestas privadas.
Catering for Private Parties.

10:00am - 10:30pm

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DESAYUNOS / BREAKFAST

From 10am To 1pm

Servidos con arroz y frijoles - Served with rice and beans

1. Huevos con Jamón (Eggs with Ham) **\$7.00**
2. Huevos con Chorizo (Eggs with Sausage) **\$7.00**
3. Huevos a la Mexicana (Mexican - Style Eggs) **\$7.00**
Huevo revuelto con jitomate, cebolla y chiles.
Scrambled eggs with chopped tomato, onions, and peppers.
4. Huevos Rancheros (Sunny side up eggs) **\$7.99**
topped in two tortillas with green sauce)

QUESADILLAS

Servidas con lechuga, queso, pico de gallo & aguacate.

Served with lettuce, cheese, pico de gallo & avocado.

5. Queso (Cheese) **\$6.00**
6. Bistec (Grilled Steak) **\$7.00**
7. Pollo Asado (Grilled Chicken) **\$7.00**
8. Jamón (Ham) **\$7.00**
9. Camarones (Shrimp) **\$8.00**
10. Quesadilla los Gallos **\$8.00**



Tortilla de Harina con pastor, queso chihuahua, lechuga, queso fresco, pico de gallo y aguacate.

Grilled flour tortilla with roasted spicy marinated pork with pineapple, chihuahua cheese, lettuce, cheese, pico de gallo & avocado.

Vegetarianas / Vegetarian

11. Champiñones (Mushrooms) **\$6.50**
12. Huitlacoche (Black Corn Mushrooms) **\$7.00**
13. Flor de calabaza (Squash Blooms) **\$7.00**

TORTAS / SANDWICHES

Llevan frijoles, mayonesa, aguacate, cebolla, chipotle ó chiles en vinagre, jamón, lechuga y queso Oaxaca.

Crusty bread with refried beans, chipotle mayonnaise, avocado, onion, chipotle or jalapenos, ham, lettuce and Oaxaca cheese.

14. Jamón (Ham) **\$8.00**
15. Pollo a la plancha (Grilled Chicken) **\$8.50**
16. Bistec (Steak) **\$8.50**
17. Cecina (Salt-Cure Dried Beef) **\$8.50**
18. Queso de puerco (Mexican Pork Cheese) **\$8.50**
19. Al pastor (Roasted Spicy Marinated Pork) **\$8.50**
20. Carne Enchilada (Spicy Marinated Pork Meat) **\$8.50**
21. Milanese de Res (Breaded Steak) **\$8.50**
22. Milanese de Pollo (Breaded Chicken) **\$8.50**
23. Cubana (Ham, Spicy Marinated Meat and Breaded Beef) **\$9.50**



TACOS RANCHEROS

Especial de 3 tacos con lechuga, crema, pico de gallo, aguacate y queso.

Three special tacos with lettuce, sour cream, pico de gallo, avocado & chz.

24. Chorizo (Mexican Sausage) **\$9.99**
25. Al Pastor (Roasted Spicy Marinated Pork) **\$9.99**
26. Pollo Asado (Grilled Chicken) **\$9.99**
27. Bistec Asado (Grilled Steak) **\$9.99**
28. Huitlacoche (Black Corn Mushrooms) **\$9.99**
29. Camarones (Shrimp) **\$9.99**
30. Pescado (Fresh Tilapia Fish) **\$9.99**

Served with rice and and pico de gallo.

TACOS 3 x \$5.50

Orden de 3 Tacos servidos con cebolla y cilantro.

Three tacos served with onions & cilantro.

31. Al Pastor (Roasted Spicy Marinated Pork) **\$5.50**
32. Chorizo (Mexican Sausage) **\$5.50**
33. Bistec Asado (Grilled Steak) **\$5.50**
34. Pollo Asado (Grilled Chicken) **\$5.50**
35. Vegetariano (Vegetarian) **\$5.50**

Filled with refried beans, lettuce, tomatoes & Monterrey Jack cheese.



TACOS REGULARES

36. Lengua (Beef Tongue) **\$7.00**
37. Carnitas (Deep Fried Pork) **\$7.00**
38. Tripa (Fried Tripe) **\$7.00**

TACOS A LA PLANCHA

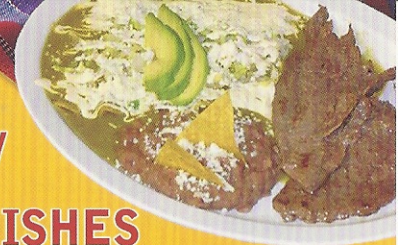
Orden de Tres servidos con nopales, cebolla, jalapeños asados y aguacate.

Three corn tortillas served with roasted tender cactus, onions, grilled jalapenos & avocado. (Add Chz \$1.00)

39. Costilla de Res (Grilled Beef Short Ribs) **\$9.99**
40. Cecina (Salt - Cure Beef)
41. Carne Asada (Grilled Steak)
42. Pollo Asado (Grilled Chicken)
43. Chorizo (Mexican Sausage)
44. Carne Enchilada (Spicy Marinated Pork Meat)
45. Chuleta Ahumada (Smoked Pork Chop)
46. Al Pastor (Spicy Marinated Pork with Pineapple)
47. Campechanos - Bistec con Chorizo
(Grilled Steak with Mexican Sausage)
48. Carnitas (Deep Fried Pork)
49. Tripa (Fried Tripe)
50. Lengua (Beef Tongue)



PLATILLOS / MEXICAN DISHES



Todos los platillos son servidos con tortillas, arroz & frijoles.

All dishes are served with tortillas rice & beans.

51. Parillada Mixta **\$12.50**
Carne asada, pollo a la parilla, al pastor, queso, pico de gallo, frijoles y arroz.
Grilled steak, grilled chicken, roasted spicy marinated pork, cheese, pico de gallo, beans & rice.
52. Bistec a la Mexicana (Mexican - Style Steak) **\$12.00**
Servido con jitomate, jalapeños, arroz y frijoles.
Steak cooked with onion, tomatoes, jalapenos, rice & beans.
53. Milanese de Pollo ó Res (Breaded Ck or Stk) **\$11.00**
Servido con lechuga, jitomate, pico de gallo y aguacate.
Served with lettuce, tomatoes, pico de gallo & avocado.
54. Mar & Tierra (Surf n' Turf Platter) **\$14.00**
Pollo, bistec, camarones con chile morron, cebollas, queso oaxaca, arroz y frijoles.
Grilled chicken, steak, shrimps with sautéed peppers and onions
Oaxaca chz, rice & beans.
55. Gallos Special Fajitas (Chicken, Steak or Shrimp) **\$15.00**
Bistec, Camaron ó Pollo servidas con chile morron, cebolla y aguacate.
Cooked with bell roasted peppers, onions & avocado.
56. Fajita de Camarón (Shrimp Fajita) **\$12.50**
Servidas con chile morron, cebollas y guacamole.
Cooked with bell roasted peppers, onions & guacamole.
57. Alambre Especial **\$12.00**
Bistec, chuleta de cerdo, tocino, pimienta morrón, cebolla, hongos y queso chihuahua.
Grilled Steak, pork chops, bacon, bell peppers, onions, mushrooms & chihuahua cheese.
58. Ribeye Steak W/ Shimp **\$15.00**
Servido con Pico de Gallo, Guacamole, 2 mini quesadillas, arroz & frijoles.
Served with Pico de Gallo, Guacamole, 2 mini quesadillas, rice & beans.

ENCHILADAS POBLANAS

Tres enchiladas con lechuga, queso, crema, aguacate, arroz & Frijoles

Three enchiladas topped with choice of meat, lettuce, cheese, avocado, sour cream, rice & beans.

Choice of Sauce:

Verdes (Green Sauce) Mole Sauce (Traditional Mole)

59. Bistec (Grilled Steak) **\$11.00**
60. Pollo Asado (Grilled Chicken) **\$11.00**
61. Vegetarianas (Vegetarian) **\$11.00**
Con frijoles refritos y queso Oaxaca.
With refried beans & Oaxaca cheese.

Important: Al Pastor and Mole Sauce are prepared with ingredients that contain walnuts, peanuts and pecans.