



## To Start & Salads

**CHICKEN SOUP \$85**  
Secret recipe from mama Conchita

**TORTILLA SOUP \$90**  
House recipe

**GUACAMOLE AZTECA \$98**

**JULIO CESAR \$225**  
Traditional Cesar prepared at your table side (serves 2)

\* Raw ingredients, consume under your own risk

**CABO CORRIENTES \$98**  
Spinach, beetroot, walnuts and panela cheese from El Tuito with mango - dressing

**GABY'S \$98**  
Mix lettuce, tortilla croutons, mushroom, tomato onion, parmesan and Tequila - lime dressing

## Mexican Specialties



**TRADITIONAL CHILE RELLENO \$140**  
1pc Poblano pepper stuffed with panela cheese rustic tomato sauce and sour cream served with rice and beans

**CHICKEN MOLE \$155**  
Traditional, served with rice and beans

**GABY'S ENCHILADAS**  
Green or red sauce or mole poblano  
Your choice: Arrachera Beef \$180  
Chicken \$160 | Shrimp \$195

**CINCO DE MAYO \$225**  
Poblano pepper stuffed with panela cheese chicken mole, enchilada and tamal with rice and beans

**CHIMICHANGA**  
Fried flour tortilla with saute bell pepper and onion served with chipotle sauce and lettuce  
Your choice:  
Vegetarian \$160 | Arrachera Beef \$195  
Chicken \$160 | Shrimp \$190



## GABY'S FAJITAS

Traditional flamed with tequila, rice and beans .  
Your choice: Arrachera Beef 200gr \$220  
Chicken 200gr \$180 | Shrimp 200gr \$205

**COMBO FAJITAS \$525 For 2 persons or more !**  
Traditional 200gr Chicken, 200gr Beef and 200gr Shrimp flamed with tequila, rice and beans



**GIANT BURRITO**  
Gratin with ranchero sauce, sourcream served with rice and beans

Arrachera Beef 150gr \$195 | Chiken 150gr \$160

Shrimp 150gr \$190  
Gratin monray sauce served with rice and beans

