

The image features the word "MEXICO" written in a bold, expressive, brushstroke font. The letters are primarily black, with specific colors used for emphasis: the 'M' has a green stroke, the 'X' is red, the 'I' is white, the 'C' is white, the 'O' is blue, and the final 'O' is white. The background is a light blue gradient, decorated with large, vibrant watercolor splashes in red (top left), green (bottom right), and blue (bottom left).

MEXICO

Galego-Mexicana gastronomic fusion

Tapas

- **“MexGal” Toast**.....7,40€
(Galician spicy chorizo, cebreiro cheese, cream and fresh lettuce on a bed of black beans and blue corn tortilla)
- **House Salad**.....13,80€
(Northern bonito salad with avocado, sweet corn, carrot and cherry tomato bathed in creamy Cantabrian anchovy sauce)
- **Scallops Mariachis**.....12,95€
(Atlantic scallops on dry noodle and “Ancho” chili aioli)
- **Dobladas Galegas**.....7,40€
(Galician-style potatoes with spicy chorizo wrapped in fried corn tortilla)
- **“MexGal” Spicy Potatoes**.....7,40€
(“Wrongly cut” fried potatoes with aioli and extra virgin olive oil with a mixture of paprika and cayenne)
- **Melted cheese**.....9,50€
(Choose between only the “Da Avoca” melted cheese, or with either galician spicy chorizo or garlic sauteed natural mushrooms served with four wheat tortilla)
- **Galician Octopus**.....19,95€
(Octopus arm cooked and served in the true traditional style of Galician home cooking)
- **Sincronizadas**.....8,45€
(Shoulder ham and “Da Avoca” cheese corn tortilla sandwich served with avocado and chipotle sauce)
- **“MexGal” Nachos**.....9,95€
(Traditional nachos with melted “Da Avoca” cheese, along with guacamole, bay beans, jalapeños and pico de gallo)
- **Burrito Galego**.....9,50€
(Eco Cachena beef fillet, “Tetilla” cheese and padrón peppers burrito)

Tacos

- Octopus with garlic sauce..... 10,60€
- Beer Batter Prawns..... 9,50€
- Discada Gallega..... 7,40€
- "MexGal" Chicken..... 7,40€
- Nopales..... 7,40€

Main Courses

- Octopus arm with Cuttlefish Ink..... 24,45€
(Octopus arm on a bed of mexican-style rice with nopales and corn,
bathed in cuttlefish ink sauce and olives)
- Galician-Style Hake..... 19,95€
(Galician-style hake fillets on boiled potatoes bathed in extra virgin
olive oil flavoured with garlic and paprika mix)
- Entrecote in Mild Chipotle Sauce..... 24,45€
(Eco Cachena beef entrecote bathed in a mild chipotle sauce accompa-
nied by padrón peppers)
- "MexGal" Hamburger..... 13,80€
(On rustic bread, eco Cachena beef burger, cebreiro cheese, galician
red pepper pâté and guacamole)
- Green Chicken Chilaquiles..... 13,80€
(Traditional nachos with chicken, cream and "Tetilla" cheese in green
sauce soup)
- "MexGal" Paella..... 16,95€
(Chicken, galician spicy chorizo and chili de árbol paella)

Deserts

- *Mango Mousse*.....6,35€
- *Santiago Cake Flamed with Tequila*.....6,35€
- *Requeixo Cake with Cajeta*.....6,35€
- *Requeixo mousse and chocolate*.....6,35€

Cocktails

- *Pasión Gallega*.....10,60€
(White orujo, coffee orujo, coke and lime)
- *Cóctel de orujo*.....10,60€
(Coffe orujo, herb orujo, cream orujo, cream)
- *Frescor de Galicia*.....10,60€
(White orujo, herb orujo, lemon soda and pineapple juice)
- *Piña Colada*.....10,60€
(Natural coconut, pineapple juice, "Malibu", white rum and cream)
- *Margarita*.....10,60€
(Tequila, orange liqueur, natural lime juice and salt)
- *Tequila sunrise*.....10,60€
(Tequila, orange juice and grenadine)
- *Michelada*.....10,60€
(Beer, "Tabasco", "Perrins", lime juice, salt and chili)

Wines

- Red Roca Blanca Reserva (Terra Alta).....13,95€
- Red Puerta Vieja Crianza (Rioja).....17,95€
- Red Raimat Clamor (Costers del Segre).....17,95€
- Red Sangre de Toro (Cataluña).....17,95€
- Red Bancales (Valdeorras).....19,95€
- Red Peza Do Rei (Ribeira Sacra).....21,25€
- Red Monte Real Reserva (Rioja).....25,95€
- Red Gargalo (Monterrei).....27,60€
- White Peñamonte Verdejo (Toro).....13,95€
- White Viña Albina semi (Rioja).....13,95€
- White Pregon Verdejo (Rueda).....14,85€
- White Veiga Naam (Rias Baixas).....17,95€
- White Gargalo (Monterrei).....27,60€
- Rose Bach Extrisimo (Penedés).....13,95€
- Rose Doña Delfina (Valdeorras).....14,85€
- Rose de Casta (Cataluña).....17,95€

Drinks

- Soft Drink 20Cl.....2,75€
- Water 33Cl.....2,75€
- Glass of Sangria 60Cl.....7,95€
- Glass of Wine.....3,25€
- Draught Beer 20Cl.....2,75€
- Draught Beer 40Cl.....4,25€
- National Bottle Beer 33Cl.....3,60€
- Import Bottle Beer 33Cl.....4,55€
- Cocktail.....9,95€
- Espresso.....1,85€
- Small Coffee with Milk.....2,10€
- Coffee with Milk.....2,40€

GALICIA / MEXICO

** Fusion of two cultures **

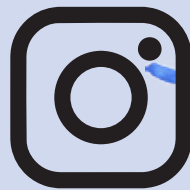
Mixing the ingredients, techniques and traditions from both places we started...

MEX GAL

With the high quality of Galician raw materials and Mexican corn, tomato, avocado, chili and beans, we have created with taste and all the flavor of both territories dishes that we desire you to enjoy in a pleasant environment.

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