



MENU

APERITIVOS

Roasted Poblano Queso	12
A blend of melting cheeses and roasted Poblano peppers	
Ribeye Guacamole	20
Guacamole, crispy ribeye, ancho pepper glaze, sautéed onions, poblanos, and jalapeños, pickled onions.	
Medallones al Poblano	18
1855 Black Angus beef tenderloin tips, red wine reduction demi-glace, poblano mashed potatoes.	
Tequila Shrimp Skillet	21
Jumbo shrimp in a light Herradura tequila chipotle cream sauce.	

SOPAS & ENSALADAS

Add Chicken Fajita +7 or Salmon +11

Roasted Poblano Soup	14
Roasted poblano peppers, roasted corn, and cream, topped with fresh jumbo lump crab meat.	
Mexican Caesar Salad	12
Romaine, queso fresco, crispy tortillas, chipotle Caesar dressing.	
Galiana's Chopped Salad	13
Mixed greens, red onions, Roma tomatoes, roasted corn, pepitas, tortilla strips, Cotija cheese, avocado, relish, mango-lime vinaigrette.	

Campechana	22
Shrimp, fresh Gulf Red snapper, octopus, and jumbo lump crab meat in a classic Campechana sauce.	
Ahi Tuna	18
Pan-seared sushi grade Yellow Fin Tuna, Serrano curtido, Truffle citrus sauce, Papaya.	
Pulpo al Carbón	21
Charred octopus, roasted potatoes, smoky chipotle emulsion.	
Crab & Shrimp Tostada	24
Fresh jumbo lump crab meat, shrimp, cilantro-lime dressing, avocado smash, pickled serranos.	

TACOS

Classic Street Tacos (4)	17
Chicken or al pastor served with onion, cilantro, aguacate, queso fresco, salsa taquera.	
Ribeye Tacos (2)	17
Ribeye, sautéed onions, poblano peppers, queso fresco, salsa tatemada.	
Octopus Tacos (2)	19
Charred octopus, pineapple relish, hibiscus onion, salsa verde.	
Baja Fish Tacos (2)	20
Flour tortilla, tempura fried fresh Gulf Red snapper, coleslaw, chipotle mayo.	

FAJITAS

Served with cilantro rice, choice of beans, pico de gallo, guacamole, and hand-made tortillas.

1855 Black Angus Beef Fajita
Regular 33 | Large 65

Chicken Fajita
Regular 23 | Large 45

Mixed Fajita (Beef & Chicken)
Regular 29 | Large 57

Add-Ons
Shrimp 4 | Bacon-Wrapped Shrimp 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



MENU

PLATOS FUERTES

David's Snapper	49	Seafood Enchiladas	24
Pan-seared Gulf red snapper with tequila poblano-chipotle cream, fresh jumbo lump crab meat, served with poblano mashed potatoes and seasonal vegetables.		Hand-made corn tortillas, sautéed shrimp, topped with jumbo crab meat, poblano cream sauce, served with cilantro rice and refried black beans.	
Camarones Volcan	28	Enchiladas Galiana's	17
Extra large jumbo shrimp, spinach risotto, Volcán de Mi Tierra tequila Chipotle cream sauce.		Hand-made corn tortillas, chicken fajita, salsa verde, served with cilantro rice and refried black beans.	
Salmon al Mojo Verde	30	Enchiladas de Mole	19
Pan-seared Atlantic salmon, two extra large jumbo shrimp with tomatillo-herb mojo, served with a light Chipotle cream spinach risotto, and seasonal vegetables.		Hand-made corn tortillas, grilled chicken, mole rojo, and queso fresco, served with cilantro rice and refried black beans.	
Risotto Veracruzano	32	Pollo Galiana's	29
Seared bay scallops, shrimp, jumbo crab meat, octopus, coastal style risotto.		Airline chicken, two extra large jumbo shrimp, wild mushrooms, chipotle sauce, served with cilantro rice.	

STEAKS & CHOPS

All steaks served with choice of one side.

Filet Mignon	49
8 oz 1855 Black Angus mesquite-grilled center cut filet.	
Ribeye	59
16 oz 1855 Black Angus mesquite-grilled ribeye.	
Carne Asada Norteña	39
10 oz 1855 Black Angus skirt steak.	
Lamb Chops	65
Achiote and orange juice-marinated grilled Australian lamb chops, sweet and mildly spicy pineapple relish, mint sauce, roasted potatoes, seasonal vegetables.	

SIDES

For The Table

Cilantro Rice	5
Roasted Potatoes	6
Roasted Corn	6
Fried Plantains	8
Poblano Mashed Potatoes	8
Asparagus	12

KIDS

Served with choice of cilantro rice, refried black beans, or french fries.

Taco Al Carbon

Chicken Fajita 11 | Beef Fajita 15

Quesadilla

Chicken Fajita 10 | Beef Fajita 13

Chicken Tenders 10