

Desayunos con Doña Paula

breakfast with grandma Paula

Skillets

served with toasted french baguette topped with bean spread, melted oaxaca cheese and pico de gallo

Carne Asada

chile ancho marinated sliced skirt steak, diced yukon gold potatoes, two eggs any style 15.00

Papa con Chorizo

diced yukon gold potatoes, house chorizo, two eggs any style 12.00



Three Egg Omelettes

served with toasted french baguette topped with bean spread, melted oaxaca cheese and pico de gallo and skillet potatoes

Poblano

roasted poblano peppers, sweet corn, poblano cream sauce 11.00

Jamon y Panela

roasted ham, panela cheese 11.00

Chilaquiles

simmered crispy tortillas, refried pinto beans, queso fresco, topped with two eggs any style

choice of:

Steak Milanesa | crispy breaded sirloin steak 15.00

Chicken Milanesa | crispy breaded chicken breast 14.00

topped with choice of salsa verde, mole xico, chipotle salsa

Huevos Rancheros

fried tortilla, chorizo, black beans, tomato salsa, sunnyside up eggs 11.00

Milanesa Divorciadas

salsa verde topped steak milanesa, cilantro tomato salsa topped chicken milanesa, two eggs, skillet potatoes 13.00

Arrachera con Huevos

char grilled skirt steak, skillet potatoes, two farm eggs any style, habanero salsa, mexican molletes 22.00

Camarones y Elotes

latin version of shrimp and grits, four jumbo wild gulf shrimp, sautéed ancho peppers, chicken apple sausage, garlic, topped with grilled sweet corn esquites and fried egg 15.00

Enchiladas de Congrejo

lump crab stuffed enchiladas, pumpkin seed and habanero salsa, topped with fried eggs 16.00

Sopes Benedictos

two corn masa "boats," black beans, ropa vieja, two poached eggs, aji Amarillo aioli, shaved scallions 10.00

Pan Frances de Horchata

griddled thick cut challah bread dipped in almond and horchata custard, toasted almonds, fresh guava butter 10.00

Waffle de Cajeta

belgian waffle, fresh cut bananas, strawberries, toasted pumpkin seeds, warm mexican caramel sauce 8.00

a scoop of vanilla bean ice cream +1.00

Yogurt y Fruta

greek yogurt, seasonal berries, toasted pecans, toasted pumpkin seeds, organic agave nectar 6.00

Skillet Potatoes

diced potatoes, garlic, paprika, onion, sweet peppers 4.00

Molletes

toasted french baguette topped with bean spread, melted oaxaca cheese, pico de gallo 4.00

Platanos

fried plantains, dark cherry and chocolate mole, sour cream 5.00

Fruta Tropical

fresh seasonal fruit, organic agave nectar, toasted pumpkin seeds 7.00

Thick Cut Bacon  4.00 | Chicken Apple Sausage  4.00

 this dish is, or can be prepared gluten-free upon your request. menu may not list all ingredients. please inform your server of any food allergies.



For our
guests
under
10!

Chiquitos kid's menu

served with fresh fruit and choice of beverage:
juice, chocolate milk or skim milk

French Toast

cinnamon custard dipped challah bread, butter, maple syrup 6.00

Ham and Eggs

diced ham scrambled with two eggs 6.00

Chicken and Waffles

crispy chicken strips, two mini belgian waffles, butter, maple syrup 6.00

Bebidas non-alcoholic beverages

Jugos fresh juices

2.75

Orange | Grapefruit | Cranberry

Suaves

natural fruit smoothies
6.00

choice of:

coconut, guava, mango, peach,
raspberry or strawberry

Refrescos bottled sodas

Jarritos

choice of lime, pineapple,
grapefruit or tutti-frutti 3.00

Mexican Coca-Cola 3.00

Fanta Orange 3.00

IBC Rootbeer 3.00

Limonadas y Aguas handcrafted beverages

refills +1.00

**Strawberry Guava
Lemonade** 4.00

**Mango Passion
Lemonade** 4.00

Lemonade
freshly squeezed 3.00

50/50
iced tea, lemonade 3.00

Raspberry Iced Tea
fresh raspberry, iced tea 3.00

Horchata
sweet almond rice beverage 3.00

Jamaica
tangy rosetip infusion 3.00

complimentary refills

Coca-Cola Fountain
choice of coke, diet coke,
sprite or ginger ale 2.75



Iced Tea
freshly brewed China Mist tea 2.75



Bebidas Calientes hot beverages

Café Clásico | Clásico Decaf
Café de Olla | Té
3.00

Cappuccino | Café con Leche
Café Espresso | Mokalita
Chocolate Abuelita
3.50

Topo Chico
sparkling mineral water 3.00



We proudly serve
Intelligentsia Black Cat
Espresso Roast Coffee

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

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