

Almuerzos de Doña Paula

lunch with grandma Paula

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

Ensaladas salads

Mago

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, radishes, roasted poblanos, avocado, honey lime vinaigrette, shaved cotija cheese 10.00

Española

baby field greens, candied walnuts, crispy jamaica flowers, blue cheese, tequila poached pears, mandarin oranges, tequila hibiscus vinaigrette 10.00

Tijuana

romaine lettuce, parmesan, queso cotija, tortillas, chipotle ceasar dressing 10.00

Taco

lettuce, chihuahua cheese, black beans, mexican rice, pico de gallo, guacamole, sour cream, in a large crispy tortilla shell 8.00

add ground beef picadillo or chicken tinga +3.00

complement your salad with:

grilled chicken breast or sliced charbroiled steak +4.00
jumbo gulf shrimp +5.00

Tortas sandwiches

served with your choice of homemade chips or sweet potato fries

Milanesa

tomato, avocado, red onions, chorizo, adobo black bean spread, chihuahua cheese, **choice of steak or chicken** 10.00

Pescado

beer-battered alaskan cod, adobo black bean spread, chipotle cole slaw 10.00

Jibarito

grilled skirt steak, fried plantains, garlic, onion mojito, tomato, lettuce, chipotle mayonnaise 11.00

Cubanito

adobo marinated pork loin, smoked ham, panela cheese, mustard, pickles 10.00

Cochinita Pibil

yucatán-style pulled pork, adobo black bean spread, lettuce, purple onions, habaneros 10.00

Hamburguesa con Guacamole

grilled ground beef patty, guacamole, roasted poblano peppers, chihuahua cheese, chipotle mayonnaise, tomato, lettuce, spanish onions, tortilla strips 11.00

Medianoche

black bean patty, tomato, avocado, chihuahua cheese, caramelized onions, chipotle mayonnaise 9.00

Fajitas

Fajitas en Molcajete

caramelized spanish onions, roasted poblano peppers, salsa puya, asadero cheese, in a hot lava stone mortar

Clásica

sizzling platter of caramelized spanish onions, tomato, green and red peppers

served with sour cream, guacamole, pico de gallo, rice and beans, choice of corn or flour tortilla and choice of:

Pollo | sliced marinated grilled chicken breast 17.00


Carne | sliced marinated charbroiled sirloin steak 19.00

Camarones | sautéed jumbo gulf shrimp 22.00

Vegetales | sautéed green and red peppers, spanish onions, zucchini, portabello mushrooms, roasted poblano peppers 15.00

Mixtas

combine two of the above choices 22.00 | combine three of the above choices 26.00

 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.



Tacos ^{gf}

served on corn tortillas
4.00 each / 7.00 two of the same choice

Camarón | chipotle shrimp, queso fresco, pickled purple cabbage, pico de gallo

Pescado | negra modelo beer-battered alaskan cod, chipotle cole slaw

Dorado | blackened wild-caught mahi mahi, green cabbage, radish, lime aioli, cilantro

Pulpo | grilled octopus, spanish chorizo, queso fresco, nopal salad

Cochinita Pibil | yucatán-style pulled pork, habaneros, purple onions

Pastor | chile guajillo marinated pork, grilled pineapples, onions, cilantro

Chorizo | chorizo, chihuahua cheese, crispy potatoes, chipotle salsa

Tinga de Pollo | shredded chicken, caramelized onions, adobo salsa, farmers cheese, sour cream

Carne Asada | chile ancho marinated skirt steak, caramelized onions, chipotle salsa, avocado mousse, queso fresco

Picadillo | ground beef picadillo, lettuce, pico de gallo, chihuahua cheese

Rajas | chile poblano rajas, sour cream, roasted sweet corn, crispy potatoes, queso cotija

Hongos | portabello mushrooms, roasted plantains, black bean spread, panela cheese, chipotle salsa, crema

flour tortillas available upon request

Bebidas

non-alcoholic beverages

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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