

Oh! MEXICO

MEXICAN FOOD

-1997-

LUNCH MENU



MOLCAJETE

A lava rock bowl filled with Mexican guajillo sauce or green tomatillo sauce, nopal, onion, bell pepper, Mexican cheese, and chorizo.

CHICKEN	29.99	SHRIMP	37
STEAK	37.50	MIXTO	39.95





GUACAMOLE

Fresh avocado, tomato, onion, cilantro, and chile serrano 14





BOTANITAS

Appetizers

NACHOS

Large platter of crispy tortilla chips with Chihuahua cheese sauce, pickled jalapeno, pico de gallo, refried beans, guacamole and cilantro sour cream 12.50
Add chicken 3 - Chorizo 3 - Ground Beef 6 - Shrimp 6

QUESADILLAS

Flour tortilla filled with Chihuahua cheese served with a side of sour cream 12.50
Add chicken 3 - Chorizo 3 - Steak 4 - Shrimp 6

QUESO FUNDIDO

Melted cheese served with warm flour tortillas 11.95
Add poblano pepper strips 2 - Chorizo 3

SOPES DE CHORIZO

Homemade thick corn tortilla filled with refried beans, chorizo, shredded lettuce and cotija cheese, served with pasilla chili sauce and sour cream 12.50



CEVICHE MIXTO

Fresh raw golden corvina and shrimp cured in citrus juices mixed with cucumber, celery, red onion, mango and cilantro 14.50



SHRIMP COCKTAIL ACAPULCO STYLE

Tomato sauce, tomato, onions, cilantro, avocado slices, and crackers 14.95



FRESH SEARED TUNA LOIN TOSTADAS

Crispy tortilla topped with fresh seared tuna, chipotle aioli, avocado, sesame seeds scallions and crispy fried leeks 14.95

MEXICAN STREET CORN

Fire roasted sweet corn, chipotle mayo, cotija cheese, piquin seasoning, cilantro 6

VOLCANES

Crispy corn tortilla, carne asada, melted Chihuahua cheese, white onion, cilantro, tomatillo salsa 14



TACO SHOP



(Order of three)

AL PASTOR

Thin sliced Pork loin marinated in our traditional achiote, ginger and cinnamon sauce grilled pineapple, cilantro crema, soft corn tortilla 14

COCHINITA PIBIL

Slow roasted pork, pickled red onion, micro cilantro, soft corn tortilla 14

CARNITAS

Braised pork, white onion, cilantro, chicharron, cotija cheese soft corn tortilla 14

GRINGA

Al Pastor pork, grilled cheese, white onion, cilantro, flour tortilla 14

TACOS DE ALAMBRE

Grilled chicken breast, bacon, red pepper, green pepper, onion, soft corn tortilla 14

TACO DE CHILE POBLANO

Grilled poblano chilli pepper with melted cheese 14

GRILLED VEGGIE

Red pepper, green pepper, tomato, squash, zucchini, refried beans, avocado, cilantro crema, soft corn tortilla 14

BAJA CHICKEN

Grilled chicken breast, melted cheese, refried beans, crispy smoked bacon, avocado, chipotle mayo, soft corn tortilla 16

CAMPECHANO

Flame grilled steak, chorizo, chicharron, guajillo sauce, soft corn tortilla 18

BISTEC

Flame grilled steak, white onion, cilantro, soft corn tortilla 18



BAJA FISH TACO

Tempura grouper, pickled red cabbage slaw, chipotle mayo, flour tortilla 18

RIB EYE

Thin sliced rib eye, grilled cheese, micro cilantro, soft corn tortilla 18



SHRIMP ENCHIPOTLADO

Chipotle stewed shrimp, pickled red cabbage slaw, cilantro crema, flour tortilla 18

HUEVO CON LONGANIZA

Fresh scrambled whole eggs, Mexican chorizo, Chihuahua cheese 14

BISTEC CON QUESO

Grilled steak, melted Chihuahua cheese, white onion, cilantro 17

DE POLLO

Grilled chicken breast, white onion, cilantro 13

**All Tacos Available With Lettuce Wraps.*

Taco Shop Sides 3 ea.

Refried Beans
Chiles Toreados
Chambray Onions
Nopales (Tender Cactus Leaves)
Mexican White Rice (Vegetarian)
Guacamole



SOPAS Y ENSALADAS

soups and salads

TORTILLA SOUP

Pasilla chili chicken broth with queso fresco, diced avocado, tortilla strips and guajillo chili strips served tableside 9

POZOLE

Traditional mexican chicken soup, with white hominy corn, shredded chicken breast, served with shredded lettuce, shaved radish oregano, chile piquín, corn tostadas 10.50

MEXICAN CAESAR SALAD

Romaine lettuce, tomato, tortilla strips, Cotija cheese, cilantro, and pumpkin seeds 12.95
Add chicken 4 - Steak 6 - Shrimp 6 - Salmon 6

SPINACH SALAD

Baby spinach, strawberry vinaigrette, apple, tangerine, walnuts, and cherry tomato 14.95
Add chicken 4 - Steak 6 - Shrimp 6 - Salmon 6



VEGETARIAN



SPICY



SEAFOOD

A 18% service charge has been added to your bill.

Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

OH' MEXICO

BURGER

Angus Beef, Chorizo, Guacamole, Grilled Queso Fresco, Chipotle Mayo, Crispy Tortilla Strips, Brioche Bun, French Fries 18

FAJITAS

Served with refried beans, mexican rice, guacamole, sour cream and warm tortillas

VEGETABLES 18

Served with refried beans

CHICKEN 26

SHRIMP 27

STEAK 29

MIXTO 35

PLATOS TRADICIONALES

Classic Dishes

CHILE RELLENO

Lightly battered and fried fire roasted poblano peppers filled with queso fresco and served over in a rich tomato sauce served with white Mexican rice and refried beans 17.50

FLAUTAS DORADAS DE POLLO

Deep fried corn tortillas filled with shredded chicken breast and cheese topped with pico de gallo, tomatillo sauce, sliced avocado, sour cream, cotija cheese, lettuce, served with Mexican rice, refried beans and tomato slices 18.50

ENCHILADAS

Corn tortillas filled with your choice of chicken or cheese, covered in your choice of authentic mole sauce, green tomatillo sauce, poblano chili sauce or guajillo chili sauce, served with Mexican rice and refried beans 18.50

ALBÓNDIGAS EN SALSA CHIPOTLE

Mexican meatballs filled with hard boiled egg in a mild chipotle chili sauce served with Mexican white rice and refried beans 18.95

CHULETAS DE PUERCO ENCHIPOTLADAS

Juicy grilled pork chops served over our chipotle chili cream sauce served with Mexican rice and refried beans 19.50

COCHINITA PIBIL

Achiote marinated Yucatecan style pork slow cooked in banana leaves, topped with pickled red onions, served with refried beans, Mexican rice and warm corn tortillas 23.95

TAMALES

White corn tamal filled with roasted guajillo pork topped with house made mole sauce 17.50

PESCADO A LA VERACRUZANA

Pan seared red snapper filet in a rich tomato sauce with capers and pickled peppers, served with Mexican white rice and steamed veggies 27

SALMON AL CILANTRO

Marinated with olive oil, butter, garlic, cilantro and lime sauce served with rice and sauteéd vegetables 27

CAMARONES AL AJILLO

Sauteéd shrimp with orange, lime, garlic and guajillo pepper, served with rice 27

TAMPIQUEÑA STEAK

Skirt steak served with a cheese filled enchilada covered in guajillo sauce, with a side of guacamole, Mexican white rice and refried beans 31.50

POLLO A LA POBLANA

Grilled chicken breast topped with poblano cream sauce, served with Mexican white rice and refried beans 21

MOLE

Chicken Breast mixed with our traditional homemade mole sauce, which includes over 36 ingredients including Mexican chocolate, pasilla chili, ancho chili, pumpkin seeds, pine nuts and many more authentic spices and seasonings. Served with Mexican white rice, refried beans and warm corn tortillas 23

KIDS MENU

KIDS TAQUITO

(chicken or steak with melted cheese)

CHICKEN TENDERS

CHICKEN BREAST

MINI QUESADILLA

\$7

(All served with french fries or rice)



VEGETARIAN

SPICY

SEAFOOD

HOMEMADE SALSAS

PICO DE GALLO

Cilantro, onion, tomato, lime juice and serrano pepper.

SALSA PASILLA

Garlic, tomato, onion, cumin, oregano and pasilla pepper.

SALSA VERDE DE AGUACATE

Cilantro, onion, garlic, green tomatillo, avocado and serrano pepper.

SALSA CHILPOTLE

Tomatoe, garlic, onion, cumin, oregano and chilpotle peppers.

SALSA HABANERO PARA MACHOS!!

Green tomatillo, onion, garlic, pepper, vinegar and habanero pepper.

(Ask for our super spicy habanero sauce)

SODAS

STARTING FROM 3.95

JARRITOS

SIDRAL

SANGRÍA

AGUA DE HORCHATA

AGUA DE TAMARINDO

ICE TEA PEACH

ICE TEA LEMON

RESERVATIONS & INFO: 305-532-04-90

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WWW.OHMEXICORESTAURANT.COM