



MENU BASED ON 10 GUESTS

ANTOJITOS

FLAUTAS DORADAS DE POLLO 180

Crispy rolled corn tortillas filled with pulled chicken and cheese, topped with iceberg lettuce, guacamole, pico de gallo, and Mexican crema.

FLAUTAS DORADAS DE PAPA 140

Crispy rolled corn tortillas filled with smashed potatoes, covered in green tomatillo sauce, topped with iceberg lettuce, guacamole, pico de gallo, cotija cheese, and Mexican crema.

QUESADILLAS 130

Large flour tortilla filled with melted Mexican cheese, topped with shredded iceberg lettuce, chipotle mayo, pico de gallo, and Mexican crema.

ADD Chicken 60, Shrimp 70, Steak 80

TORTILLA SOUP 100

Tomato and guajillo pepper chicken broth with tortilla strips, panela cheese, sour cream, diced avocado, crispy pork crackling, and smoky pasilla pepper strips.

CLASSIC GUACAMOLE 170

Fresh Hass avocado with tomato, onions, serrano peppers, and cilantro. Served with tortilla chips.

CHIPOTLE CHOPPED SALAD 160

Romaine and iceberg lettuce, roasted corn, poblano peppers, red peppers, red onion, avocado, tomatoes, green onions, and cilantro tossed in chipotle mayo dressing, topped with fried onions.

ADD Chicken 60, Shrimp 70, Steak 80

MEXICAN CAESAR SALAD 130

Romaine hearts with red cabbage slaw, pico de gallo, corn tortilla chips, queso fresco, radish, cotija cheese, and chopped cilantro.

ADD Chicken 60, Shrimp 70, Steak 80

PLATO PRINCIPAL

MOLE 180

Shredded chicken breast with our traditional homemade mole sauce prepared with 36 authentic Mexican ingredients. Served with white rice, refried black beans, and warm corn tortillas.

SALMÓN AL CILANTRO 280

Salmon marinated in olive oil and garlic, served with cilantro-lime sauce, white rice, and sautéed vegetables.

QUESABIRRIA TORTILLA 240

Giant flour tortilla filled with slow-braised birria meat, onions, and cilantro. Served with dipping broth, white rice, and refried black beans.

SIDES 7

Triangles, rice, refried black beans, pico de gallo.

DULCES

CHURROS 80

Crispy fried churro sticks coated with cinnamon sugar, served with Mexican hot chocolate and dulce de leche sauce.

HOMEMADE FLAN 100

Smooth, creamy custard topped with caramel sauce.

CINCO LECHES 100

Tres leches soaked cake with dulce de leche, caramelized rice crispies, horchata espuma, and a dusting of cinnamon.

OH MEXICO - TACO FIESTA

TACO FIESTA (10 GUESTS) 300

Includes choice of soft or hard shell tacos (pork, chicken, steak) with lettuce, pico de gallo, cheese, guacamole, and tortilla chips. Dessert: Churros - Crispy fried churro sticks coated with cinnamon sugar, served with Mexican hot chocolate and dulce de leche sauce.

TACO FIESTA (15 GUESTS) 450

Includes choice of soft or hard shell tacos (pork, chicken, steak) with lettuce, pico de gallo, cheese, guacamole, and tortilla chips. Dessert: Churros - Crispy fried churro sticks coated with cinnamon sugar, served with Mexican hot chocolate and dulce de leche sauce.

TACO FIESTA (20 GUESTS) 600

Includes choice of soft or hard shell tacos (pork, chicken, steak) with lettuce, pico de gallo, cheese, guacamole, and tortilla chips. Dessert: Churros - Crispy fried churro sticks coated with cinnamon sugar, served with Mexican hot chocolate and dulce de leche sauce.



ORDER TODAY

@ohmexico

www.ohmexicorestaurant.com



SALTY FLAME



ADRIAN GOMEZ
Catering Sales Manager

+1 (305) 546 2280
agomez@vehospitality.com

VIDA \ ESTILO
HOSPITALITY GROUP



WE CATER

Office Lunches • Birthdays • Special Occasions
ANY EVENT, ANY SIZE

VEHOSPITALITY.COM

@VEHOSPITALITYGROUP