

OKM!



# OKAY MAGUEY

# FOOD

## ANTOJITOS

### GUACAMOLE---\$12

Crushed avocado with cilantro, onion, tomato and chile serrano.

### QUESO FUNDIDO---\$10

Melted cheese, served with flour tortillas.

### QUESADILLAS (PER PIECE)---\$4

Fried in a corn tortilla with lettuce cream and cheese.

- Requesón (cheese).
- Chorizo con papas.
- Tinga (chicken).

### FLAUTAS (2 PIECES)---\$13

Corn fried tortillas stuffed with chicken served with lettuce, cream, cheese and avocado spread.

### ESQUITES---\$8

Street corn cooked with epazote and our secret recipe served with mayonnaise, cheese and chilli pepper.

### VEGGIE PLATTER---\$14

A medley of roasted seasonal veggies, drizzled with our own home made lemon vinaigrette dressing.

### \*HUARACHE MAGUEY---\$12

Elongated tortilla filled with beans, topped with NY Steak, salsa verde, salsa roja, sour cream, cilantro, onion and queso fresco.

### \*TAMPIQUEÑA---\$22

New York Steak, served with guacamole, enmolada and refried beans

### \*ALAMBRE---\$20

New York Steak, chorizo and bacon, red and green bell peppers, onions and melted cheese, garnished with cilantro. Served with flour tortillas

## CEVICHE

### \*CEVICHE AGAVE DEL MAR---\$14

Shrimp, white fish, tomato, cilantro, avocado, white onion, lemon and olive oil.

## SALAD & BOWLS

FRESH

### ENSALADA CAESAR TIJUANA STYLE---\$13

Fresh tossed romaine lettuce with authentic Caesar dressing, and croutons.

+ 8 Chicken + 10 Shrimp + 12 NY Steak

### PASTOR BOWL---\$13

Lettuce, Pastor, grilled pineapple, street corn and guacamole.

### CHILAQUILES BOWL---\$13

Fried tortillas in a tomatillo sauce accompanied by cream, panela cheese, onion and cilantro

+ 8 Chicken + 10 Shrimp + 12 NY Steak + 5 Egg

## ENCHILADAS

### \*ENCHILADAS SUIZAS---\$16

Our chicken enchiladas are simply irresistible; creamy tomatillo sauce with gratin cheese, sour cream and cheese.

### \*ENCHILADAS DE MOLE---\$16

Chicken enchiladas served with mole poblano sauce, layered with sour cream and cheese.

### \*ENCHILADAS VERDES---\$16

Chicken enchiladas in a traditional tomatillo sauce, topped with sour cream and cheese.

### ENCHILADAS POTOSINAS(V)---\$16

Cheese enchiladas in an incredible potosina sauce with carrots, potatoes, cream and panela crumbs.

## TACOS (PER PIECE)

### \*GRINGA---\$5

Pork meat marinated in pastor sauce with melted cheese, cilantro and onion.

### \*DE CARNITAS---\$4

Michoacán style pork, garnished with cilantro and cebolla.

### \*AL PASTOR---\$4

Pork meat marinated in pastor sauce, cilantro, onion and pineapple.

### \*GOBERNADOR---\$5

Sautéed shrimp with tomato, onion, Serrano chili, poblano pepper and epazote au gratin with three cheese blend.

### \*COCHINITA PIBIL---\$4

Braised pork from Yucatán and red onion relish.

### \*DE LA PLAZA---\$5

Prime filet, chorizo, potato, cilantro and onions.

### \*NEW YORK MAGUEY---\$5

Thin New York with cilantro and onions.

### \*DEL MOJO DE AJO---\$4

Sautéed shrimp with garlic slices.

### \*CHULETA AL TOCINO---\$4

Pork chop with finely chopped bacon with a flour tortilla au gratin.

## BURRITOS

### \*POLLO---\$13

Grilled chicken, refried beans, lettuce and chipotle mayo in a flour tortilla.

### \*OKAY MAGUEY---\$14

New York Steak, refried beans, chipotle mayo and lettuce in a flour tortilla.

### \*COCHINITA PIBIL---\$13

Braised pork from the Yucatan, red onion relish and rice.

### \*AL PASTOR---\$13

Pork marinated in pastor sauce, rice, grilled pineapple, in a flour tortilla.

## DESSERTS

### CHURROS---\$10

### FLAN---\$10



V= Vegetarian

\*Items with asterisks are served undercooked or cooked to order. The Department of Health Services advises that eating raw or undercooked meats, seafood, poultry or eggs may increase your risk of food born illness, especially if you have certain medical conditions.