

FROM THE CHEF

Aperitivos

appetizers

GUACAMOLE

freshly prepared to order —
a Mago Grill must have! 12.00
add roasted chapolines
(grasshoppers) +3.00

Quesadilla

a mexican classic with
chihuahua cheese 10.00
add steak, chorizo, or
chicken tinga +5.00

Queso al Horno

baked panela, asadero, and chihuahua
cheeses, roasted habanero salsa 12.00
add rajas, chorizo, or chicken +5.00

Flautas de Birria

crispy rolled corn tortillas filled with
pulled braised short rib, salsa verde,
queso fresco, sour cream, pickled
red onion 16.00

Empanadas

two generously stuffed crispy empanadas
choice of:
ground beef picadillo / chimichurri 10.00
chicken tinga / roasted tomato salsa 10.00
tequila shrimp / habanero salsa 12.00
mixed (choose two) 12.00

Coctel de Camarón

shrimp cocktail, avocado, red onion,
tomato citrus salsa, cilantro 18.00

Aguachile de Camarón

shrimp, tomato, avocado, red onion,
jícama, cucumber, passion fruit, mango,
habanero lime marinade 18.00

Calamares

lightly fried calamari, jalapeño,
chile de árbol and lemon slices,
tomato-chipotle salsa 18.00

Ensaladas

salads

Mago Chopped

romaine lettuce, crispy corn tortilla strips,
black beans, pico de gallo, jícama,
sweet corn, radishes, roasted poblanos,
avocado, agave nectar lime vinaigrette,
cotija cheese 14.00

Española

baby field greens, candied walnuts,
jamaica flowers, blue cheese, tequila
poached pears, mandarin oranges,
tequila hibiscus vinaigrette 14.00

Tijuana Caesar

romaine lettuce, baby kale, parmesan,
queso cotija, tortilla strips, chipotle caesar
dressing 13.00

Taco

lettuce, chihuahua cheese, black
beans, mexican rice, pico de gallo,
guacamole, sour cream, in a large
crispy tortilla shell 12.00
add ground beef picadillo
or chicken tinga +5.00

complement your salad with:

sliced charbroiled steak or jumbo gulf shrimp +7.00
grilled chicken breast +6.00 | fresh sliced avocado +4.00

Fajitas

FAJITAS EN MOLCAJETE

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

FAJITAS CLÁSICA

sizzling platter of caramelized spanish onion,
green and red peppers, pico de gallo

served with sour cream, guacamole, mexican rice and black beans,
choice of corn or flour tortillas, and choice of:

Pollo | sliced marinated grilled chicken breast 22.00

Carne | sliced marinated charbroiled sirloin steak 27.00

Camarones | sautéed jumbo gulf shrimp 27.00

Vegetales  | sautéed green and red peppers, spanish onions, zucchini,
portabello mushrooms, roasted poblano peppers 20.00

Mixtas

combine two of the above choice 30.00 | combine three of the above choices 34.00



 this dish is, or can be prepared gluten-free upon your request.

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menu may not list all ingredients, please inform your server of any food allergies.

Las Recetas de Doña Paula

Grandma Paula's recipes

Carne

Carne Asada Tampiqueña

10oz. charbroiled chile ancho marinated skirt steak, cheese stuffed enchilada with mole xico, poblano mashed potatoes 34.00

Carne Chihuahua

10oz. charbroiled marinated skirt steak, bell peppers, mushrooms, onions, chihuahua cheese, poblano mashed potatoes, frijoles charros 35.00

Filetes en Glaseado de Chipotle

pan seared beef tenderloin medallions, chipotle beef reduction glaze, cotija cheese mashed potato and grilled asparagus 36.00

Ropa Vieja

slow braised beef brisket, sweet plantains, poblano epazote rice, ají amarillo aioli, plantain chips 23.00

Pollo

Pechuga Azteca

prosciutto stuffed chicken breast, squash blossom epazote, asadero cheese, roasted poblano cream sauce, poblano epazote rice 24.00

Arroz con Pollo

diced grilled chicken breast, saffron rice, bell peppers, sweet peas, spanish olives, tomato salsa, topped with a baked puff pastry crust top 25.00

Pescado y Mariscos

Salmón en Mole de Coco

grilled atlantic salmon, coconut mole, poblano epazote rice, adobo asparagus 30.00

Camarones en Chile Pasado

garlic and epazote sautéed jumbo gulf shrimp, julienned chile pasado, white wine sauce, poblano mashed potatoes 27.00

Momias en Crema de Tequila

bacon-wrapped and manchego cheese stuffed jumbo gulf shrimp, cilantro-tequila-lime cream sauce, poblano epazote rice 30.00

Arroz con Mariscos

shrimp, calamari, mahi mahi, saffron rice, bell peppers, sweet peas, spanish olives, tomato salsa, baked puff pastry crust top 34.00

Chile Relleno

soufflé-battered cheese stuffed poblano pepper, caldillo de jitomate sauce, mexican rice 20.00

Quesadilla de Espinaca

flour tortilla filled with oaxaca cheese, sautéed spinach and mushrooms, pico de gallo, sour cream, poblano epazote rice 18.00

Moles

a flavorful and complex mexican blend – not an everyday meal because of its complex preparation – moles are celebratory and represent the passion, love, and traditions in mexican cooking.

choose a house mole and pair with an entree selection below

house moles

Mole de Cacahuete

poblano and serrano chiles, cilantro, roasted peanuts

Mole de Coco

poblano, jalapeño peppers, fresh coconut, finished with cream

Mole de Pistache

poblano, jalapeño peppers, avocado leaves, pistachios

Mole Xico

ancho, pasilla, and mulato chiles, toasted seeds and nuts, dried cherries

Chef Juan Luis' featured Mole of the Week

pair with...

Arrachera

10oz. charbroiled marinated skirt steak 34.00

Tres Filetes

trio of 3oz. charbroiled beef tenderloins 36.00

Suprema de Pollo

sautéed chicken breast 22.00

Salmón

grilled atlantic salmon 30.00

Dorado

pan seared wild-caught mahi mahi 36.00

Camarones

sautéed jumbo gulf shrimp 27.00

served with a side of mexican rice, sweet plantains



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California Burrito

pico de gallo, sour cream,
poblano epazote rice, pinto beans,
served suiza style with melted
chihuahua cheese

choice of:

Carne Asada | chile ancho
marinated skirt steak 18.00

Tinga de Pollo | shredded chicken,
adobo salsa, caramelized onions 16.00

Cochinita Pibil | yucatán-style
pulled pork 16.00

Rajas  | poblano peppers,
roasted sweet corn, mushrooms,
crispy potatoes 16.00

choice of:

**sesame chile de árbol salsa
or salsa verde**

 if requested, all burritos can be
prepared gluten-free, served in a
bowl over lettuce

Enchiladas

three corn tortillas rolled with assorted
fillings, baked with cheese, served with
a side of poblano epazote rice, topped
with onion, radish, sour cream

choice of:

Salsa Verde  | choice of chicken
tinga or ground beef picadillo 18.00

Mole Xico | choice of cheese or
chicken tinga 19.00

De Camarón | tequila shrimp,
chihuahua cheese, peanut mole verde
22.00

Carne Asada | chile ancho marinated
skirt steak, caramelized onions,
salsa verde 22.00

De Hongos   | white mushrooms,
spinach, caramelized onions, salsa
verde 18.00

TACOS

**add mexican rice and
black beans +4.00**

served on flour tortilla

Pescado | negra modelo
beer-battered alaskan cod,
chipotle coleslaw 6.00

Dorado | blackened wild-caught
mahi mahi, avocado salsa,
cilantro lime, slaw 6.00

served on corn tortilla

Camarón | chipotle shrimp, poblano
peppers, tomato, onions, queso
chihuahua 6.00

Carne Asada  | chile ancho
marinated steak, avocado salsa,
chipotle chimichurri, crispy leeks 6.00

Picadillo  | ground beef picadillo,
lettuce, pico de gallo, chihuahua
cheese 5.00

Tinga de Pollo  | shredded chicken,
caramelized onions, lettuce, adobo
salsa, farmers cheese, sour cream 5.00

Cochinita Pibil  | yucatán-style
pulled pork, habaneros, purple onions
5.00

Pastor  | pork marinated in a
dry chile, spices, pineapple and
tomatillo salsa 5.00

Chorizo  | chorizo, chihuahua
cheese, crispy potatoes, chipotle
salsa 5.00

Rajas   | chile poblano rajas,
sour cream, roasted sweet corn,
crispy potatoes, queso cotija 5.00

Hongos   | portabello
mushrooms, roasted plantains,
black bean spread, panela cheese,
chipotle salsa, crema 5.00



Para Compartir

sides to share

Esquites

charred sweet corn, cotija cheese,
lime aioli, cayenne pepper 7.00

Platanos Maduros

fried sweet plantains, queso fresco,
crema mexicana 7.00

Papas con Poblano

mashed idaho potatoes, roasted
poblanos, parmesan cheese,
poblano cream sauce 6.00

Espárragos con Chimichurri

roasted asparagus, toasted almonds,
chimichurri sauce 8.00

Papas de Camote

maple sweet potato fries, cinnamon
sugar, mole xico 5.00

Frijoles Charros

pinto beans, house chorizo, bacon,
tomato 6.00

Frijoles Negros

black beans, epazote, onion,
chile de árbol 4.00

Arroz Verde

poblano epazote rice 4.00

Arroz Rojo

mexican rice 4.00

Guacamole

freshly smashed (5oz) 5.00

Salsa

**choice of roasted tomato, tomatillo,
or sesame chile de árbol**
single (5oz) 2.00



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Comida con Amigos

a meal with friends

priced per guest and available for parties of 6 and up, we kindly ask groups of 10 or more guests to order family-style — you'll thank us later!



BLANCO

- Choose:
- one appetizer or salad
 - two entrees
 - two sides
 - one dessert

26.00 per guest
12.00 ages 5-10

Available 11am-3pm
Monday - Thursday

REPOSADO

- Choose:
- two appetizers or salads
 - three entrees
 - two sides
 - one dessert

34.00 per guest
16.00 ages 5-10

AÑEJO

- Choose:
- three appetizers or salads
 - four entrees
 - three sides
 - two desserts

38.00 per guest
19.00 ages 5-10

Appetizers

Guacamole 

Empanadas

choice of one:
beef, chicken, or shrimp

Quesadillas

choice of one:
cheese, spinach, or chicken

Aguachile de Camarón y Pulpo

+3.00 per person

Calamares 

+3.00 per person



Salads 

Mago Chopped

Tijuana Caesar

Española

Entrees

Enchiladas 

choice of one:
Camarón
Hongos
Tinga de Pollo
Ground Beef Picadillo

Fajitas 

choice of one:
steak, chicken, or veggie

Pechuga Azteca

Suprema de Pollo en Mole

choice of one:
Cacahuete, Coco, Pistache, or Xico

Camarones en Chile Pasado 

+5.00 per person

Salmón en Mole de Coco

+3.00 per person

Carne Asada Tampiqueña 

+5.00 per person

Carne Chihuahua 

+5.00 per person

Filet Medallions

+5.00 per person

Sides

Arroz Rojo | Arroz Verde | Papas con Poblano | Platanos Maduros
Esquites | Papas de Camote | Frijoles Charros | Frijoles Negros

Desserts

Churros Calientes | Capirotada | Pastel de Tres Leches

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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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