

FROM THE CHEF

Aperitivos

appetizers

GUACAMOLE

freshly prepared to order —
a Mago Grill must have! 14.00
add seasonal fruit +3.00

Queso al Horno

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

Aguachile de Camarón

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

Calamares

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

Quesadilla

a mexican classic with
chihuahua cheese 10.00
add chorizo or chicken tinga +6.00
add steak +8.00

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

Flautas de Birria

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

Ensaladas

salads

Mago Chopped

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

Chipotle 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 +6.00

complement your salad with:

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

Fajitas

FAJITAS EN MOLCAJETE

caramelized spanish onions, roasted poblano pepper,
salsa puya, asadero cheese, in a hot lava stone mortar +5.00

FAJITAS CLÁSICAS

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

served with sour cream, guacamole, mexican rice and black beans,
choice of corn or flour tortilla, 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,
portobello mushroom, roasted poblano pepper 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

10oz. charbroiled chile ancho marinated skirt steak, cheese stuffed enchilada with mole xico, cebollita, chile toreado 36.00

Carne Chihuahua

10oz. charbroiled marinated skirt steak, bell pepper, mushroom, onion, chihuahua cheese, poblano mashed potatoes, frijoles charros 37.00

Filetes de Res

trio of 3oz. charbroiled beef tenderloins, chipotle beef reduction glaze, cotija cheese mashed potatoes, roasted portobello mushroom 38.00

Ropa Vieja

slow braised beef brisket, sweet plantains, poblano epazote rice, aji amarillo aioli, plantain chips 25.00

Pollo

Pechuga Azteca

prosciutto stuffed chicken breast, squash blossom epazote, asadero cheese, roasted poblano cream sauce, poblano epazote rice 26.00

Arroz con Pollo

diced grilled chicken breast, saffron rice, bell pepper, sweet peas, spanish olives, tomato salsa, topped with a baked puff pastry crust top 27.00

Pescado y Mariscos

Salmón en Mole de Coco

grilled atlantic salmon, coconut mole, poblano epazote rice 32.00

Camarones en Chile Pasado

garlic and epazote sautéed jumbo gulf shrimp, julienned chile pasado, white wine sauce, poblano mashed potatoes 29.00

Momias en Crema de Tequila

bacon-wrapped manchego cheese stuffed jumbo gulf shrimp, cilantro tequila lime cream sauce, poblano epazote rice 32.00

Vegetariano

Chile Relleno

soufflé-battered cheese stuffed poblano pepper, caldillo de jitomate sauce, mexican rice 22.00

Quesadilla de Espinaca

flour tortilla filled with oaxaca cheese, sautéed spinach and mushroom, pico de gallo, sour cream, poblano epazote rice 20.00

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 pepper, serrano chiles, cilantro, roasted peanuts

Mole de Coco

poblano and jalapeño peppers, fresh coconut, finished with cream

Mole de Pistache

poblano and 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 36.00

Filetes de Res

trio of 3oz. charbroiled beef tenderloins 38.00

Suprema de Pollo

sautéed chicken breast 24.00

Salmón

grilled atlantic salmon 32.00

Camarones

sautéed jumbo gulf shrimp 29.00

served with a side of mexican rice and 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

Birria | pulled braised short rib 18.00

Rajas  | poblano pepper, roasted sweet corn, mushroom, 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 tortilla rolled with assorted fillings, baked with cheese, served with a side of poblano epazote rice, topped with onion, lettuce, 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   | mushroom, spinach, caramelized onions, salsa verde 18.00

TACOS

all tacos are served on corn tortilla flour tortilla available upon request

Baja Pescado

battered alaskan cod, chipotle aioli, green and purple cabbage, pico de gallo, salsa macha 6.50

Camarón

sinaloa style shrimp, tomato, poblano pepper, onion, melted chihuahua cheese, jalapeño aioli, sliced avocado 6.50

Carne Asada Tijuana

chile ancho marinated steak, avo-salsa, cilantro, onion 7.00

Cecina

thin, house cured ribeye steak, refried pinto beans, crema, nopal "kimchee" 6.50

Birria

shredded beef, chile de árbol salsa, queso fresco, pickled red onions, cilantro 7.00

Tinga de Pollo

shredded chicken, caramelized onions, lettuce, adobo salsa, farmers cheese, sour cream 6.00

Pastor

roasted pork in a dry chile achiote citrus marinade, pineapple, cilantro, onion 6.00

Rajas

chile poblano rajas, sour cream, roasted sweet corn, crispy potatoes, queso cotija 6.00



choice of three tacos,
served with choice of one side:
arroz rojo, refried pinto beans,
black beans, or esquites 22.00

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 potatoes, roasted poblano pepper, parmesan cheese, poblano cream sauce 6.00

Frijoles Refritos

refried pinto beans 6.00

Frijoles Charros

pinto beans, house chorizo, bacon, tomato 6.00

Frijoles Negros

black beans, epazote, onion, chile de árbol 4.00

Arroz Verde

poblano pepper, 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 3.00
trio 5.00



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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!



CRISTALINO

Choose: two appetizers • one salad • four entrees • three sides • two desserts
50.00 per guest | 35.00 ages 5-10
includes choices from all menu offerings below for an all-inclusive dining experience

AÑEJO

Choose:

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

38.00 per guest
19.00 ages 5-10

REPOSADO

Choose:

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

34.00 per guest
16.00 ages 5-10

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*

Appetizers

Guacamole 

Empanadas

choice of one:
beef, chicken, or shrimp

Quesadillas

choice of one:
cheese, spinach, or chicken

Aguachile de Camarón 

+3.00 per person

Calamares

+3.00 per person



Salads

Mago Chopped

Chipotle Caesar

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

Filetes de Res

+5.00 per person

Sides

Arroz Rojo | Arroz Verde | Papas con Poblano | Platanos Maduros

Esquites | Frijoles Refritos | 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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