

TO SHARE

BARBECUE PORK NACHOS • 16

Slow Roasted Barbecue Pork, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo

FLAUTAS de POLLO • 12

Crispy Taquitos, Chicken Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

BIBB SALAD • 14

Bacon, Cherry Tomatoes, Cotija Cheese, Corn, Jicama & Sherry Agave Vinaigrette

Add: Chicken 5 | Jumbo Shrimp 6 | Salmon 10

PORK BELLY BAO BUNS • 15

Hoisin Mezcal Glazed Pork Belly, Pineapple, Red Onion Scallion Slaw, Chipotle Aioli & Micro Cilantro

QUESO FLAMEADO • 8

Melted Oaxaca & Chihuahua Cheese in a Cast Iron Skillet

add some truffle (6)

make it gringo! mexican cheese & mac (1.5)

GUACAMOLE CASA • 9

Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt

or try our black bean hummus with garlic, olive oil, tahini & sea salt

BOMBERO • 10

"OMK" House Special Blend

EL NACO • 11.5

Crispy Braised Pork Belly

SERRANO MARMALADE • 11

Serrano, Lime & Agave

FRESA • 10

Fresh Seasonal Fruit Mix

MANANITAS • 11.5

Guajillo Shrimp

AHI TUNA NACHOS • 16

OMK Dusted and Seared Rare, Fried Wontons, Avocado, Spicy Mayo, Crema, Serrano, Scallions, Cilantro, Sesame & Nori

LOBSTER DUMPLINGS • 14

Lobster & Corn Dumplings, Leeks, Sake & Guajillo Broth, Scallions & Black and White Sesame Seeds

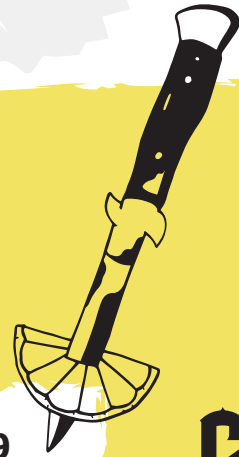
SEARED OCTOPUS • 16

Charred Tomato Broth & Marinated Marinated Cherry Tomatoes, Castelvetrano Olives, Fried Capers, Basil, Mexican Oregano & Black Garlic Confit Puree

CEVICHE VERANO • 16

Lobster & Shrimp, Mango, Habanero, Orange Leche de Tigre, Clamato, Shaved Celery, Radishes, Avocado & Micro Cilantro

ALL MEATS ARE
GMO FREE



EAT MY GUAC

TASTINGS OF

3 / \$13

5 / \$21

7 / \$29

PULPO PICANTE • 11.5

Spicy Braised Octopus

BLUE DEMON • 11

Cabrales Blue Cheese, Toasted Pumpkin Seeds

FRIED ARTICHOKE • 19

Fried Artichokes, Roasted Garlic, Roasted Tomato, Roasted Serrano, Kale Chips, Sheep's Milk Ricotta Cheese

CHARRED • 18

Charred Scallion, Roasted Garlic, Seared Habanero, Tomato, Avocado & Cilantro served with "Ash Tortillas"

TRUFFLE HOT HONEY • 16

Habanero Truffle Hot Honey

WE GOT BRUNCH

SAT. & SUN.
11:30-3PM

\$6

MIMOSA
BLOODY MARY/MARIA
NUESTRA CASA
FROZEN MARGARITA
SANGRIA



SPRING/SUMMER
2020

EXECUTIVE CHEF
AUSTIN TORSIELLO

LOCATIONS

JERSEY CITY | 341 GROVE STREET
HOBOKEN | 1426 WILLOW AVENUE



Consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please advise your server of any food allergies prior to ordering.

MAINS

WOOD GRILLED SALMON • 27

Pipian Verde, Seared Kale, Pickled Fresno Chilis, Toasted Pepitas & Matchstick Potatoes

PUEBLA CEMITA | SANDWICH • 20

Black Label Buttermilk Brined & Fried Chicken, Truffle Hot Honey, Guajillo Ranch, Guacamole, Bacon, Queso Fresco, Citrus Aioli, Pickled Tomatillo Relish, Arugula, Ciabatta Bread & Curly Fries

ENCHILADA VEGETARIANA • 18

Roasted Spaghetti Squash, Zucchini, Quinoa, Red Bell Pepper Ranchera Sauce, Cotija Cheese & Fried Artichokes

ENCHILADA SUIZA • 16

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxaca Cheese

BARRIO BURGER • 18

Two 4oz Pat LaFrieda Dry-Aged Burger Patties, Serrano Tartar Sauce, Chipotle Aioli, Pork Belly, Marinated Red Onions, Cheddar Cheese with Curly Fries

WOOD GRILLED CARNE ASADA

Served with Black Habanero Garlic Aioli & Hand Cut Pork Fat Garlic Truffle Fries

CHOOSE YOUR CUT

SKIRT 12oz • 32

RIBEYE 14oz • 34

ALL MEATS ARE
GMO FREE

TACOS

WOOD GRILLED POLLO • 19 |

2 FLOUR TORTILLAS

Black Label Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo

CAROLINA BARBACOA • 19

Marinated & Slow Roasted Pork, Chipotle Cola BBQ Sauce, Roasted Pineapple Salsa & Fire Engine Red

SHRIMP TACO • 22 ✨ | 2 FLOUR TORTILLAS

Seared Shrimp, Fermented Chile de Arbol Sauce, Pickled Serrano Cabbage Slaw & Roasted Poblano Crema

SALPICON TACOS • 26 ✨

Seared Halibut, Maggi, Lime, Naked Guacamole & Chipotle Aioli

VEGETARIANO • 18

Garlic & Chipotle Marinated Sautéed Seitan & Rajas

CARNITAS • 19

Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

BORRACHO • 17

Crispy Beer Battered Fish topped with Pickled Jalapeño Cabbage Slaw, Chipotle Orange Sauce

TUNA • 19

Chili Rubbed & Seared Tuna, Lime Green Salsa, Baked Jicama Chips in Romaine Wraps

MACHIN • 19

Roasted Bone Marrow topped with Crispy Pork Belly & Shredded Cabbage

CARNE • 17

Beef Tinga topped with Roasted Scallions & Avocado Tomatillo Salsa

SIDES

YUCCA FRITTA • 7

Citrus Crema

HAND CUT PORK FAT GARLIC CHILE TRUFFLE FRIES • 8

ESQUITES GRATINEE • 7

Charred Corn, Crema, Citrus, Queso Fresco & Crisp Panko Parmesan Crust

PLANTAINS • 6

Queso Fresco & Crema

BRUSSELS SPROUTS • 8

Salt & Pepper

DESSERT

CHURRO NUGGETS • 12

Cinnamon & Sugar Coated, Salted Caramel



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