TO SHARE

BARBECUE PORK NACHOS • 16
Slow Roasted Barbecue Pork, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo

FLAUTAS de RES • 12
Crispy Taquitos, Beef Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

BLACK CAESAR • 16
Romaine & Baby Kale, Seared Shrimp, Black Beans, Avocado, Hard Boiled Egg, Grilled Corn, Aged Cheddar, Marinated Red Onions, Black Caesar Dressing

SHRIMP BAO BUNS • 14
Chicken Fried Shrimp, OMK Dusted Street Fruit, Gochujang Sauce

QUESO FLAMEADO • 8
Melted Oaxaca & Chihuahua Cheese in a Cast Iron Skillet
make it gringo! mexican cheese & mac (1.5)

TA-CO-CHI-NO • 14
Seared Medium Rare Filet Mignon Dusted with OMK Powder, Matchstick Fries, Tom Chung Sauce, Lettuce Wrap & Fried Quail Egg

TUNA TARTAR FLATBREAD • 13
Crisp Naan, Sesame Seasoned Tuna Tartar, Avocado, Scallion, Apple, Serrano, Chipotle Aioli

WOOD GRILLED OCTOPUS • 13
Smoked Fingerling Potatoes, Roasted Scallions, Habanero Aioli, Smoked Paprika Vinaigrette

CEVICHE NANO • 14
Lobster & Shrimp, Celery, Tomato, Cancha & Avocado

ALL MEATS ARE GMO FREE

EAT MY GUAC

TASTINGS OF 3 / $12 • 5 / $20 • 7 / $28

GUACAMOLE CASA • 8
Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt
or try our black bean hummus with garlic, olive oil, tahini & sea salt

BOMBERO • 9
"OMK" House Special Blend

EL NACO • 10.5
Crispy Braised Pork Belly

DORILOCO • 10
Seasonal Fruit, Sriracha, Valentina Sauce & Crushed Doritos

CHARRED • 17
Charred Scallion, Roasted Garlic, Seared Habanero, Tomato, Avocado & Cilantro served with "Ash Tortillas"

SERRANO MARMALADE • 9
Serrano, Lime & Agave

FRESA • 9
Fresh Seasonal Fruit Mix

MANANITAS • 10.5
Guajillo Shrimp

PULPO PICANTE • 10.5
Spicy Braised Octopus

BLUE DEMON • 10
Cabrales Blue Cheese, Toasted Pumpkin Seeds

TRUFFLE HOT HONEY • 12
Habanero Truffle Hot Honey

WE GOT BRUNCH

SAT. & SUN.
11:30-3PM

$6
MIMOSA
BLOODY MARY/MARIA
NUESTRA CASA
FROZEN MARGARITA
SANGRIA

EST. 2018 HOBOKEN NEW JERSEY
WWW.ORALEMK.COM
@ORALEMK
Órale! Mexican Kitchen®
#ORALEMK
TACOS & TEQUILA
1426 WILLOW AVENUE 201 942 3937

MILE SQUARE CITY

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.

SPRING/SUMMER 2019

EXECUTIVE CHEF
EDWYN FERRARI

LOCATIONS
JERSEY CITY | 341 GROVE STREET
HOBOKEN | 1426 WILLOW AVENUE

MAINS

WOOD GRILLED SALMON • 27
Baby Kale & Romaine, Grilled Corn,
Black Beans, Marinated Red Onions,
Thyme-Sage Lemon Vinaigrette

CEMITA | SANDWICH • 16
Black Label Lime Seared Chicken Breast,
Bacon, Toasted Ciabatta, Chihuahua Cheese,
Baby Watercress, Chipotle Aioli,
Black Bean Hummus, Pickled Red Onions

BRICK PRESSED HALF CHICKEN • 26
Brick Pressed Semi-Boneless Bell & Evan's Chicken,
Baby Bok Choi, Angry Cauliflower, Asparagus,
Roasted Fennel, Lemon Peel, Romesco

ENCHILADA VEGETARIANA • 17
Roasted Brussels Sprouts, Delicata Squash,
Cauliflower, Potato, Carrot Puree, Cinnamon,
Pine Nuts, Crisp Leeks, Lemon Zest,
Fire Engine Red Salsa & Ranchera Sauce

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

BUCKET • 29
Lobster, Jumbo Shrimp, Calamari, Mussels, Chorizo,
Sofrito & White Wine

WOOD GRILLED CARNE ASADA
Served with Black Habanero Garlic Aioli &
Hand Cut Beef Fat Garlic & Parsley Fries

CHOOSE YOUR CUT

SKIRT 12oz • 32
FILET MIGNON 10oz • 34

TACOS

WOOD GRILLED POLLO • 18
2 FLOUR TORTILLAS
Black Label Guajillo & Honey Marinated Chicken
Breast, Melted Oaxacan & Chihuahua Cheese,
White Cabbage Slaw & Pico de Gallo

CHICKEN FRIED STEAK • 22
Chicken Fried Steak Milanese, Smoked Ham,
Arugula, Oaxacan Cheese, Cherry Tomatoes,
Red Onion, Serrano & Grain Mustard Aioli

CAROLINA BARBACOA • 17
Marinated & Slow Roasted Pork, Chipotle Cola
BBQ Sauce, Roasted Pineapple Salsa & Fire
Engine Red

SALPICON TACOS • 26
Seared Halibut, Maggi, Lime, Naked Guacamole
& Chipotle Aioli

VEGETARIANO • 16
Garlic & Chipotle Marinated Sautéed Seitan & Rajas

CARNITAS • 17
Braised Crisp Pork Belly, Marinated Red Onions,
Salsa Verde & Cilantro

BORRACHO • 16
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 • 16
Beef Tinga topped with Roasted Scallions &
Avocado Tomatillo Salsa

ALL MEATS ARE GMO FREE

SIDES

HAND CUT BEEF FAT GARLIC & PARLSEY FRIES • 8

ESQUITES GRATINEE • 7
Charred Corn, Crema, Citrus, Queso Fresco
& Crisp Panko Parmesan Crust

YUCCA FRITTA • 7
Citrus Crema

PLANTAINS • 6
Queso Fresco & Crema

BRUSSELS SPROUTS • 8
Salt & Pepper

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