ANTOJITOS

CHIPS & SALSA
Fresh baked tortilla chips served with pineapple pico de gallo and mild salsa • 5.50

QUESO FUNDIDO
Freshly baked chorizo or poblano peppers, chihuahua cheese. Topped with diced onions, tomatoes, and cilantro • 11.50

CHIPS & GUACAMOLE
Onions, tomatoes, cilantro, and mashed avocados • 9.95

SALAD
Chopped fresh lettuce tomatoes, onions, cucumber, corn, grilled pineapple, pickled red cabbage, finished with tortilla chip crumbs. Served with chipotle ranch dressing on the side.
Your choice of filling. • 14.50

ELOTES
Corn on the cob rubbed with mayo, queso cotija finished with chili powder • 7.50

QUESADILLAS
Corn tortilla quesadilla.
Cheese • 3.50
Choice of meat • 4.95
Veggie • 4.95

CAZUELAS
Two guisados served on a traditional casserole, with rice and beans, pickled vegetables, guacamole and hand-made tortillas. Serves two people.
Your choice of filling. • 27.95

QUESILLO DIP NEW
A blend of melted cheese and Jalapeño peppers with your choice of filling • 8.50

SOPA DE LENTEJAS
Lentil soup served with one cheese quesadilla and avocado 8.50

ENCHILADAS VERDES
Two rolled up homemade corn tortillas filled with chihuahua cheese and *your choice of filling.* Topped with green tomatillo sauce, sour cream queso fresco, onions, and cilantro. Accompanied with Mexican rice and smashed black beans • 14.95

NACHOS
Tortilla chips topped with black bean sauce cheese, tomatoes, onions jalapenos, sour cream and cilantro.
Your choice of filling. • 14.95

Choice of filling.
Meat or Vegetarian Options:
Carne Asada | Al Pastor | Pollo | Pescado | Camaron
Hibiscus | Nopales | Poblano

TACOS
Made with Homemade Tortillas 4.95

CARNE ASADA
Marinated chopped steak topped with onions and cilantro.

PASTOR
Roasted marinated pork topped with grilled diced pineapple, onions and cilantro.

PESCADO
Crispy battered tilapia fish on top of black bean puree, sea salt & pepper, Mexican coleslaw, pineapple pico de gallo and chipotle ancho sauce.

POLLO
Pollo asado in adobo seasoning, topped with pineapple pico de gallo.

CAMARON
Butter sautéed shrimp on top of black bean puree, topped with purple pickled onions.

VEGETARIAN TACOS

JAMAICA
Sautéed marinated hibiscus flower, grilled pineapple onions, cilantro, rice, beans, and avocado.

POBLANO
Roasted poblano peppers and corn in a creamy sauce, on top of black bean puree, topped with queso fresco and avocado.

NOPALITOS
Mexican cactus petal, tomatoes, onions, on top of black bean puree, queso fresco, and avocado.

EVERYDAY BREAKFAST/LUNCH
10 AM - 2 PM

HUEVOS CON NOPALES
Scrambled eggs with Mexican cactus paddles and onions, feta cheese, avocado & cilantro, served with homemade corn tortillas, refried black beans & green sauce. 13.50

BREAKFAST ENCHILADAS
Two green cheese enchiladas topped with sour cream, queso fresco, onions and cilantro, two eggs. Accompanied with Mexican rice and smashed black beans. 14.50

CHILAKILLERS
Fried tortilla chips simmered with green tomatillo sauce. Topped with sour cream, julienne red onions, queso fresco & cilantro. Served with two eggs & black refried beans. 14.50

HUEVOS CON POBLANO
Scrambled eggs with poblano peppers, feta cheese, avocado & cilantro, served with homemade corn tortillas, refried black beans & green sauce. 13.50

TORTA AL PASTOR
Pork al Pastor, grilled onions, chihuahua cheese, refried black beans and guacamole, served with salad and pickled vegetables. 11.50

BIG PAPI BURRITO
Scrambled eggs with chorizo, diced potatoes, onions & cilantro, served with avocado, sour cream, & salsa verde. 13.50

BREAKFAST SOPES
Frijoles, arroz, chihuahua cheese, one egg & salsa negra. Avocado, arugula, one egg, salt and pepper, julienne red onions & cilantro. (2) 12.50

HECHO EN OAK PARK
TAQUERIA Y CANTINA
hechoenoakpark.com

BEVERAGES

MARGARITAS
Tequila blanco, fresh squeezed lime juice,
orange liquor, and sugar cane syrup.
Served on the rocks.
Choice of:
Cucumber | Coconut | Strawberry with Pineapple • 13.50

HECHO MARGARITA
Herradura resposado tequila, fresh orange,
fresh squeezed lime, and Grand Marnier.
Served on the rocks • 15.50

MEZCALUCHA
Fresh squeezed lime juice, tequila blanco,
orange liquer, homemade sugar cane syrup,
splash of mezcal, garnished with grilled pineapple • 14.50

GRAPEFRUIT MEZCALUCHA
Mezcal Joven, tequila blanco, fresh grapefruit
fresh lime juice, orange liqueur, sangrita
grapefruit soda, cane syrup. $14.50

JAMAICA MEZCALUCHA
Mezcal Joven, tequila blanco, jamaica
fresh lime juice, orange liqueur
cane syrup. $14.50

AGUAS FRESCAS
JAMAICA | HORCHATA M • 3.50 | L • 4.50

LIME MOJITO
White Rum, fresh lime juice, mint leaves,
sugar cane syrup, club soda • 13.50

BERRY MOJITO
White Rum, berries, fresh lime juice,
mint leaves,sugar cane syrup,
club soda • 13.50

RED SANGRIA
Fresh fruit fermented in orange
liquor and rum.
Served on the rocks. • 10.95

MICHELADAS
Our homemade recipe made with
fresh squeezed lime juice,
sun-dried chilies, and your choice of beer.
Served on the rocks • 10.95

CERVEZA
Corona | XX | Negra Modelo
Modelo | Pacifico • 7.50
Tecate • 5

MEXICAN BOTTLED SODAS
Jarritos | Topochico • 3.95
Mexican Coca Cola • 3.95
DIET COKE • 3.50
WATER BOTTLE • 2
COFFEE • 3.50

DESSERT

NATILLA
Homemade Mexican creme brule topped with
whipped cream, and fresh berries • 5.50

SIDES

CHEESE DIP 8oz | 6.50
RICE 8oz • 3.50 | 16 oz • 6.00
BEANS 8oz • 3.50 | 16 oz • 6.00
SHREDDED CHIHUAHUA CHEESE 4oz • 2.50
SOUR CREAM 4oz • 2.00
GUACAMOLE 4oz • 5.00
LETTUCE 8oz • 1.95
CHIPS • 3.50
SLICED AVOCADO • 3.50
CHILES TOREADOS (Grilled Jalapenos) • 4.50
TORTILLAS (4) • 1.00

HECHO EN OAK PARK

TAQUERIA Y CANTINA

www.hechoenoakpark.com

1053 Lake St. Oak Park, IL. 60301
708-383-6900

*Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.

SCAN FOR MENU

Catering Menu Upon Request