



MAGUEY

TAQUERÍA BAR & GRILL

4711 N Chambliss St.
Alexandria Va. 22312



571 499 4000



MENU

"Flavors Without borders"

APPETIZERS



Guacamole

Guacamole is a traditional Mexican dip, made with mashed avocados, onion, tomato, cilantro, lime juice and salt.

small \$11.99 and large \$16.25

Chicharron con yuca

Pork cracklings with yuca crispy fried. \$15.99

Chicharron con guacamole

Chicharrón with guacamole a delicious combination of crunchiness and creaminess, perfect for sharing. \$16.75

Trio de ceviche

peruvian ceviche, Mexican ceviche and the mixed ceviche. This trio is an explosion of sea flavors. \$22.99

Choros a la chalaca

* Fresh oysters served on the half shell, topped with pico de gallo, lime, and house sauces. \$20.99

Queso fundido

It is a delicious traditional Mexican dish, perfect for sharing. It is made by melting cheeses. \$8.99

Camarones al ajillo

Shrimp garlic sauteed in garlic are served with bread \$17.99

Bacon Wrapped Shrimp

Shrimp with chili, cheese, and jalapeño are delicious. \$18.99

Salchipapas

Sausages and French fries, served with sauces like mayonnaise. \$11.99

Platanos fritos

Fried plantains with cream \$7.99

Pupusas

Frijoles, Revueltas, Queso \$3.50

Mulitas

Mulitas are a Mexican dish made with two corn tortillas filled with meat, cheese, onion, cilantro, and salsa. \$9.99

Quesabirria

Served with consommé, onion, cilantro, guacamole and lime. \$18.99

Hamburguesa Maguey



* The Maguey burger come with two meats, lettuce, onions, tomatoes, mayonnaise, jalapeño, mustard and fries. beef or chicken \$16.25

Chicken salad

The chicken salad with onions, lettuce, cucumbers, tomatoes and peppers. \$12.99

Choros a la chalaca



Bacon Wrapped Shrimp



Quesabirria



* "This dish may be served rare. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."



Carne asada

- * Grilled steak with pico de gallo, served with rice, beans, salad, and two flour tortillas. **\$24.99**

New york steak

- * New York steak served with rice, beans, vegetables, and two flour tortillas. **\$31.99**

T bone Steak

- * The T-bone steak Served with rice, it is complemented by steamed vegetables and fried plantains. **\$31.99**

Costillas/ribs

- * Ribs served with rice, beans, and salad, and two flour tortillas. **\$26.99**

Mar y tierra

- * The New York steak, chicken and shrimp are perfectly cooked. It is served with rice, beans, and salad. two flour tortilla. **\$34.99**

Enchiladas

Enchiladas are a Mexican dish that combines flavors Chicken or beef. which are lighter, are made with shredded and red or green sauce. served with cheese, cream, and onion, and can be accompanied by rice and beans. **\$16.99**

Pollo con tajada

Chicken with slices: a tasty dish that combines juicy chicken with slices of fried plantain, perfect to enjoy for **\$18.99**

* Pique macho

Bolivian dish with beef, onion, tomato, peppers, fries, spices, egg and sausages. **\$20.99**

* Lomo saltado

Fresh beef sauteed in olive oil, red onions, tomatoes, French fries, herbs and rice. **Chicken \$19.99, beef \$22.99**

Flautas

- * Three corn flautas of chicken or meat. served with lettuce, red sauce, cream, tomatoes, guacamole and cheese. **\$14.99**

Burro bañado

- * Burrito covered in red sauce. with your choice of meat. beef, chicken or birria **\$16.25**

Trompo al pastor

- * Traditional Mexican Vertical-roasted pork, with pineapple, tortillas, and sides. served with warm tortillas. Perfect for sharing (2--3 guest)

"Shuco"

Large sausage in toasted bread, with avocado and cabbage. The chilies and spicy sauces, chopped longania meat, sauce, mustard and mayonnaise. **\$15.99**

Chimichangas

Chimichangas Flour tortillas are fried until crispy. **Chicken, beef, or birria. \$14.99**, with guacamole, sour cream, beans, and salad.

Bandeja Maguey

- *New York steak with sautéed shrimp, four sausages, yuca, fried plantain, pork cracklings, guacamoles, and a fresh salad. **\$87.99**

Planchita

- *Come with T-bone steaks, 2 eggs, 2 sausages, yuca, fried plantains, potatoes, and salad. **\$ 44.99**

Parrillada

- * Mixed grill marinated ribs, seasoned grilled steak, chicken, pork chop, crispy sausages, and garlic shrimp. served with three side dishes. **\$87.99**

Molcajetes

The mixed molcajete with Beef, chicken, shrimp, sausage, and cactus in a special sauce. Cheese, onions, and jalapeño add flavor. It's served hot in a molcajete, accompanied by rice and sour cream. We offer a **personal molcajete for \$32.99** and **for two or more \$52.99**

Fajitas

- * **Beef fajitas for \$25.99, chicken for \$20.99, shrimp for \$32.99, and mixed for \$36.99.** All fajitas are served with rice, beans, and salad, and come with two flour tortillas.

SEAFOOD



Coctel de camaron

The shrimp cocktail with lemon, onion, cilantro, avocado and tomato. **\$22.99**

Ceviche mixto mexicano

Fresh shrimp, fish mixed with onion, marinated in lemon juice, salt and spices **\$22.99**

Ceviche mixto peruano

Peruvian Mixed Ceviche is, marinated in lemon juice and served with sweet potato and corn. **\$22.99**

Samon + shrimp

Salmon and shrimp come with rice, salad and chili peppers. **\$28.99**

Mojarra frita

Mojarra Frita Fried made with fresh fish. served with a salad of lettuce, tomato, onion, and rice. **\$26.99**

Mojarra a la diabla

Crispy fried mojarra bathed in our intense devil sauce. Accompanied by rice, salad, French fries, and tortillas. **\$26.99** Spice level mild/ medium/ spicy

Mojarra Supreme

Crispy whole fried fish, perfectly seasoned, served in a signature hanging. Come with yuca, plantains, fresh cucumber, radish, tomatoes. served with rice and black beans. **\$49.99**

Sopa de Mariscos

Shells, fillet, squid, shrimp, crab meat, bell peppers, tomatoes, onions and two corn tortillas **\$26.99**

Molcajete mariscada supreme

Fish, shells, shrimp, squid, octopus. and a special sauce. it comes with ten handmade tortillas. **\$77.99**

Pulpo Zarandeado en planchita

Octopus + shrimp and jalapeno with bacon are served with yuca rice and beans, and salad. **\$49.99**

Fajita Octopus

Octopus + shrimp. Fajita are served with rice, beans and salad. Come with two flour tortillas **\$31.99**

****This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**.**

Aguachiles

Aguachile is Mexican dish from Sinaloa. Fresh, spicy Mexican seafood dish with lime and chilies. Available in **green, red, mango. small \$32.99 or large \$ 52.99**



Seaffod Tower/ torre

A fresh mix of shrimp, octopus, and shellfish, layered with lime, sauces, and spices. Perfect for sharing. **\$26.99**

Pina rellena gratinada

Gratinated Stuffed Pineapple, fresh pineapple filled with shrimp, steak, and chicken, sauteed with peppers and onions, topped with melted cheese.

SOUPS

Sopa de res

*Beef soup is a dish with beef and vegetables like carrots and potatoes It is slowly cooked with onions and spices. Served with tortillas and rice. **\$19.95**

Sopa de gallina

*Hen Soup: A comforting Latin American classic. Slowly cooked hen with fresh vegetables like carrots and potatoes. Included cor tortillas and rice **\$18.95**

Pozole

*

Mexican dish with corn, pork, and garnishes. **\$16.25**

TACOS

MADE FRESH. MADE AUTHENTIC. MADE FOR YOU.



ASADA GRILLED STEAK **PASTOR** MARINATED PORK **CHORIZO** MEXICAN SAUSAGE **CARNITAS** BRAISED PORK **POLLO** CHICKEN

LENGUA BEEF TONGUE **CAMARONES** SHRIMP **CABEZA** BEEF HEAD **NOPALES** CACTUS

TACOS AT

\$4



WITH ONION & CILANTRO

IN DOUBLE CORN TORTILLA

MAGUEY

TAQUERÍA BAR & GRILL



GRINGA TACO

Al Pastor Pork, Melted Cheese & Flour Tortilla

CAMPECHANO

Grilled Steak & Chorizo Mix

VOLCÁN TACO

Crispy Tortilla, Melted Cheese & Seasoned Meat

TACO GOBERNADORA

SHRIMP AND CHEESE IN FLOUR TORTILLA



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BURROS!

Carne Asada	\$15.95
Burro Carnitas	\$14.95
Burro de Pollo	\$14.95
Burro Pastor	\$15.95

NACHOS!

Carne Asada	\$16.99	Pollo	\$12.99
Queso		\$11.99	

TORTAS!

Carne Asada	\$18.99	Pollo	\$14.95
Lengua		\$18.99	
Carnitas	\$14.25	Pastor	\$15.99
Cubana	\$19.99	Jamón	\$12.99

QUESADILLAS

Mixta	\$18.95	Carne	\$15.95
Pollo	\$13.95	Queso	\$11.99

SPECIAL BURRITOS

Original

• Steak, cheese, tomato, avocado and mayo



• Al pastor, cheese, tomato, avocado and mayo

The Adobado



• Steak and pastor, cheese, tomato, avocado, and mayo

The Campechano



• Steak, cheese, grilled onions, avocado, tomato, cream cheese (Philadelphia), and mayo

The Maguey



Kids Menu!

Quesadilla & Fries & Juice

\$9.99



2 Chicken Tacos & Fries & Juice

\$9.99



Happy Meal: Nuggets, Fries & Juice

\$9.99



Combo Hamburger, Fries & Juice

\$9.99



ALL ITEMS \$9.99

MAGUEY
TAQUERÍA BAR & GRILL

TUESDAYS ARE FOR TACOS! THURSDAYS ARE FOR TACOS!

TABLAZO TACOS

TACOS PLATTER

20 TACOS ALL FOR ONLY \$49.99

- CARNE ASADA
- POLLO
- CARNITAS
- PASTOR
- CHORIZO

20 TACOS ALL FOR ONLY \$49.99

MAGUEY
TAQUERÍA BAR & GRILL

AL PASTOR TROMPO

EXPERIENCE

Authentic vertical-roasted pork with grilled pineapple, served with warm tortillas, fresh onions, cilantro, and house-made salsas.

GREAT FOR SHARING (2-3 PEOPLE)

GRILLED MARINATED WARM FRESH HOUSE-MADE



DRINKS



- Horchata
- Tamarindo
- Jamaica
- Maranon
- Limonada
- Apple Juice
- Orange Juice

BEVERAGE MENU

SMOOTHIES



- Vainilla
- Bananna
- Chocolate
- Strawberry
- Mango

MANGONADA




- Mango

(can or bottle)

- Fanta
- Coca cola
- Jarritos
- Inca kola
- Sprite
- Naranja
- Ginger
- Redbull
- Perrier
- Clamato



NATURAL JUICES




DESSERTS



- Churros
- Flan
- Tres leches
- Tiramisu
- Ice cream
- Cheesecake



EXTRAS



- Beans
- Rice
- Yuca
- French fries
- Tortillas
- Chips
- Salsa

DRINKS MENU



Mix Drinks

- Piña colada
- Long Island
- Sex on the beach
- Paloma
- Tequila Sunrise
- Mai Tai
- Cosmopolitan
- Jaggerboom
- Bahama Mama



Mojitos

- Mango
- Strawberry
- Mentla
- Piña



Cantaritos

Micheladas

Barilazo

Tarro Jumbo
con camarones

Cahuama familiar



Margaritas

- Traditional
- Mango
- Strawberry
- Jalapeno
- Skinny Margarita
- Cadillac Margarita

Small Biggie

Coronarita

Tequilas

- Don julio 70
- Don Julio reposado
- Don Julio silver
- Patron
- Casa amigos
- Jose cuervo
- Herradura silver
- Hornitos

Non Alcoholic

- Red bull
- Ginger
- Perrier



Beers

- Corona
- Miller light
- Modelo
- Bud light
- Heineken
- XX
- Stela
- Budweiser
- Pacifico
- Tecate
- Ultra
- Coors light
- Bluemoon



Whiskey

- Black label
- Red label
- Blue label
- Buchanans 12
- Buchanan 18
- Buchanan pineapple
- Crown royal
- Jack daniels
- Jameson

