

APPETIZERS

FRESH TABLESIDE GUACAMOLE

Mashed avocados with tomatoes, onions, cilantro, jalapeños, and lime, prepared tableside. / 15.50
ADD CHICHARRÓN +3

QUESO FUNDIDO

Skillet of melted Mexican cheese with chorizo, onions, and roasted poblano peppers. / 12.50

QUESO DIP

Creamy melted cheese dip with jalapeños. / 9.95
ADD CHORIZO +2

MIRA, THESE NACHOS!

Tortilla chips topped with cheese, refried beans, lettuce, tomatoes, jalapeños, guacamole, sour cream, and drizzle of queso. / 13.95
ADD GROUND BEEF, CARNITAS, OR SHREDDED CHICKEN +4

ELOTE (MEXICAN STREET CORN)

Grilled corn on the cob topped with mayo, cotija cheese, and Tajín. / 9.95

JUST WING IT

Eight crispy wings tossed in your choice of sauce, with a side of ranch or blue cheese. Served with carrots and celery. / 13.95
SAUCES: HOMEMADE BUFFALO, BBQ, GARLIC PARMESAN, MANGO HABANERO

CHICKEN TAQUITOS

Fried corn tortillas filled with shredded chicken and topped with tomatillo salsa. Served with guacamole, sour cream, and pico. / 14.95

CEVICHE*

Mix of raw shrimp, tilapia, and scallops marinated in citrus juices with chopped red onion, cucumber, tomatoes, cilantro, and avocado. / 19.95
CHOOSE FROM OUR SIGNATURE ROJA OR VERDE STYLE



OYE FIESTA PLATTER

Mini birria quesadillas, wings, chicken taquitos, elote, and cheese nachos. Served with guacamole, sour cream, pico, and jalapeños. / 24.95

SOUPS



OYE'S SOPA DE MARISCOS

Shrimp, tilapia, scallops, mussels, and snow crab legs simmered in a tomato chile broth. Served with Mexican rice and corn or flour tortillas. / 29.95

POZOLE ROJO

Available Friday, Saturday, and Sunday Only
Traditional Mexican soup with slow-cooked pork and hominy in a red chile broth. Served with crispy tostadas. / 17.95

SALADS

TACO 'BOUT FRESH

Fried tortilla bowl with lettuce, black beans, shredded cheese, guacamole, sour cream, pico, and tortilla strips. / 13.95

FIESTA BOWL

White rice, black beans, shredded cheese, roasted corn, guacamole, sour cream, lettuce, and pico. / 12.95

ADD GROUND BEEF, CARNITAS, OR SHREDDED CHICKEN +4
ADD GRILLED CHICKEN, BARBACOA, CHORIZO, BIRRIA, OR TILAPIA +5
ADD GRILLED STEAK OR SHRIMP +7
ADD CARNE ASADA OR SALMON +9



= Vegetarian



= Oye Mira Signature Plate



= Gluten Free

Certain menu items can be prepared gluten-free or vegetarian upon request.

ENCHILADAS

THREE ENCHILADAS SERVED WITH MEXICAN RICE AND REFRIED BEANS



OYE MIRA SIGNATURE ENCHILADAS

Filled with carne asada and cheese. Topped with our signature wine sauce and sour cream. / 22.95

BIRRIA ENCHILADAS

Filled with slow-braised birria. Topped with birria consommé, cheese, cilantro, and diced onions. / 21.95

ENCHILADAS VERDES

Filled with spinach, onions, and mushrooms. Topped with salsa suiza, cheese, sour cream, and pico. Served with white rice and black beans. / 17.95

ENCHILADAS ROJAS

Filled with your choice of ground beef, carnitas, or shredded chicken. Topped with salsa roja, cheese, sour cream, and pico. / 18.95

CAMARÓN ENCHILADAS

Filled with seasoned shrimp. Topped with creamy chipotle sauce, cheese, sour cream, and pico. / 22.95

ENCHILADAS DE MÉXICO

A trio of grilled chicken, steak, and cheese enchiladas. Topped with salsa roja, suiza, queso sauce, sour cream, and pico. / 19.95

CHIMICHANGAS

SERVED WITH MEXICAN RICE AND REFRIED BEANS



G'S CHIMICHANGA

Filled with grilled chicken, chorizo, and onions. Topped with salsa roja and sour cream. Served with a side of pico and queso dip. / 19.95

OYE CHIMI

Filled with your choice of shredded chicken or ground beef. Topped with sour cream and your choice of sauce: roja, suiza, or queso. / 17.95

SEAFOOD CHIMI

Filled with shrimp, tilapia, and scallops. Topped with creamy chipotle sauce and sour cream. / 22.95

VEGGIE CHIMI

Filled with spinach, peppers, onions, mushrooms, corn, and cheese. Topped with salsa suiza and sour cream. Served with white rice and black beans. / 16.95

BURRITOS

BIRRIA BURRITO

Slow-braised birria, Mexican rice, and refried beans. Topped with cheese, cilantro, and diced onions. Served with birria consommé. / 18.95

HANDHELD BURRITO

Mexican rice, refried beans, shredded cheese, lettuce, guacamole, sour cream, and pico. / 13.95

ADD GROUND BEEF, CARNITAS, OR SHREDDED CHICKEN +4

OAXACA BURRITO

Peppers, onions, queso tropical, white rice, and black beans. Topped with salsa roja, salsa suiza, and queso. / 14.95

ADD GRILLED CHICKEN OR CHORIZO +5
ADD GRILLED STEAK +7

HAWAIIAN BURRITO

Filled with shrimp and scallops. Topped with creamy chipotle sauce, pineapple pico, sour cream, and avocado slices. Served with white rice and black beans. / 20.95

STEAK FILET BURRITO

Filled with grilled steak filet, Mexican rice, onions, poblano peppers, shredded cheese and mushrooms. Topped with queso dip and pico. / 21.95

TACOS

THREE TACOS SERVED WITH MEXICAN RICE AND REFRIED BEANS

BIRRIA TACOS

Corn tortillas with slow-braised birria, melted cheese, cilantro, and diced onions. Served with birria consommé for dipping. / 19.95

ASADA TACOS

Corn tortillas with carne asada, cilantro, onions, and tomatillo salsa. / 19.95

FISH TACOS

Corn or flour tortillas with your choice of fried haddock or grilled tilapia, with cabbage, pico de gallo, and mango jalapeño salsa. / 19.95

TIJUANA TACOS

Corn tortillas each with chorizo, grilled chicken, and carnitas, with cilantro, onions, and tomatillo salsa. / 17.95

LEILITA'S TACOS

Flour tortillas with grilled shrimp mixed with tomatoes, onions, and melted cheese. / 17.95

TACOS EL PASTOR

Corn tortillas with pork, grilled pineapple, cilantro, onions, and tomatillo salsa. / 16.95

MIRA STREET TACOS

Corn tortillas with your choice of grilled chicken or carnitas, with cilantro, onions, and tomatillo salsa. / 16.95

CHICHARRÓN TACOS

Corn tortillas with chicharrón, cilantro, onions, and tomatillo salsa. / 16.95

FAJITAS

OYE MIRA MOLCAJETE FAJITA

Fajitas with grilled peppers and onions in a sizzling molcajete. Served with Mexican rice, refried beans, guacamole, sour cream, pico, cheese, lettuce, and corn or flour tortillas.

- VEGGIE 20.95
- CHICKEN OR PORK 22.95
- STEAK OR SHRIMP 24.95
- MIX ANY TWO 26.95

HAWAIIAN FAJITA

Sizzling molcajete with shrimp, scallops, tilapia, pineapple, onions, peppers, and corn or flour tortillas. / 28.95

BUILD-A-DILLA

Flour tortilla filled with melted cheese, served with sour cream, pico, and guacamole. / 12.50

1) ADD PROTEIN:

GROUND BEEF, CARNITAS, OR SHREDDED CHICKEN +4

GRILLED CHICKEN, BARBACOA, CHORIZO, BIRRIA, OR TILAPIA +5

STEAK OR SHRIMP +7

2) CHOOSE YOUR VEGGIES:

PEPPERS, ONIONS, SPINACH, MUSHROOMS, CORN, ZUCCHINI, JALAPEÑOS, BLACK BEANS

DESSERT

HOMEMADE TRES LECHES CAKE / 9

HOMEMADE CARAMEL FLAN / 9

FRIED ICE CREAM / 8.50

CHURROS / 8.50

WARM BROWNIE & ICE CREAM / 8.50

STRAWBERRY CHEESECAKE / 8.50

OYE SPECIALS



OYE MIRA SIGNATURE MOLCAJETE*



A traditional sizzling molcajete with carne asada, pollo asado, chorizo, carnitas, shrimp, queso tropical, peppers, and cactus in a special roasted sauce. Served with Mexican rice and refried beans. / 57.95

CHOICE OF TWO SIDES FOR THE FOLLOWING PLATES

RIBEYE*

14 oz fire-grilled ribeye served in a skillet with garlic herb butter. / 39.95

T-BONE*

16 oz fire-grilled T-bone served in a skillet. / 35.95

CARNE ASADA*

Skirt steak served with guacamole and fried jalapeño. Choice of corn or flour tortillas. / 26.95

POLLO ASADO

Grilled chicken breast topped with onions and mushrooms. / 22.95

CHILES RELLENOS

Two fried cheese-stuffed poblano peppers topped with salsa roja. / 21.95

BARBACOA DEL PATRÓN

Tender, slow-cooked barbacoa served with guacamole and tomatillo salsa. Choice of corn or flour tortillas. / 21.95

SIDES

Mexican Rice	White Rice	Refried Beans	Black Beans
Mashed Potatoes	Roasted Potatoes	French Fries	Roasted Corn
Grilled Asparagus	Sautéed Broccoli	Steamed Carrots	Sautéed Vegetables

SEAFOOD SPECIALS

ADD SIDE OF SHRIMP +5 OR SCALLOPS +7



MOLCAJETE DEL MAR

A traditional sizzling molcajete with shrimp, scallops, tilapia filet, and octopus simmered in our signature tomato sauce. Served with Mexican rice and refried beans. / 46.95

GRILLED OCTOPUS

Whole fire-grilled octopus served in a molcajete with Mexican rice, grilled zucchini, charred lemon, and cilantro. / Market Price

RED SNAPPER

Whole fried red snapper served with white rice and a side salad. / 36.95

GRILLED MAHI MAHI

8 oz filet served over white rice topped with our signature wine sauce. Served with mashed potatoes and grilled asparagus. / 30.95

SEAFOOD COCKTAIL*

Shrimp, octopus, and crab in a tomato-citrus cocktail sauce with avocado, cucumber, onions, cilantro, and fresh lime. Served chilled with crackers. / 25.95

GRILLED SALMON

8 oz filet served with white rice, grilled pineapple, zucchini, and red peppers. / 28.95

PAELLA

Mexican rice, shrimp, scallops, clams, mussels, chorizo, peppers, onions, and corn, simmered in a rich infused broth. / 27.95

GRILLED TILAPIA

8 oz filet served with white rice, black beans, roasted corn, and avocado slices. / 21.95

A LA CARTE

MEXICAN RICE / 4.50

FRENCH FRIES / 5.50

WHITE RICE / 3.50

MASHED POTATOES / 5.95

REFRIED BEANS / 3.50

ROASTED POTATOES / 5.50

BLACK BEANS / 3.50

GRILLED ASPARAGUS / 5.95

4OZ GUACAMOLE / 4.50

SAUTÉED VEGETABLES / 4.95

ADDITIONAL SIDES UPON REQUEST