

OLA MEXICAN KITCHEN

Aperetivos

GUACAMOLE TRADICIONAL Fresh avocado, onion, lime, cilantro, salt and pepper 8

CHEF AMADO'S GUACAMOLE Fresh avocado, onion, lime, cilantro, pomegranate, orange zest, salt and pepper 8

ACAPULCO CEVICHE* Traditional ceviche with Mexican rock fish, tequila-citrus vinaigrette and a roasted pineapple pico de gallo 12

LANGOSTINO CEVICHE Citrus marinated langostinos, pico de gallo, mango and avocado relish 16

AHI POKE* Sashimi grade ahi tuna, Mexican spices, avocado and seaweed salad 16

NACHOS CON CARNE House made chips topped with carne asada, queso fundido, escabeche peppers, pico de gallo and guacamole 17

QUESO FUNDIDO Melted Chihuahua cheese, sautéed chorizo, pico de gallo and fresh tortillas 11

OLA QUESADILLA Chihuahua cheese, french fried potatoes, pico de gallo and sour cream 11
Choice of chicken or chorizo

ELOTE MAN CORN Four half-ears of roasted corn topped with cotija cheese and lime aioli 8

Sopas y Ensaladas

BLACKENED CHICKEN TORTILLA SOUP Our hearty homemade broth with tomato, veggies, blackened chicken, homemade tortillas and a crispy-fried chicken taquito 9

CAESAR SALAD Baby romaine and butter lettuces, cotija cheese and pepitas with a citrus infused Caesar dressing 9

Add to any salad:
*Shrimp + \$10, Steak + \$12,
Salmon + \$9 or Chicken + \$6*

BEEF AND WATERMELON Fresh roasted golden and red beets, seared watermelon, tomatoes, crouton crumble, cotija cheese and mixed greens lightly tossed in a basil vinaigrette 10

ENSALADA DE LA CASA Starter salad with organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons and a house made cilantro ranch dressing 7

Platos

ENCHILADAS CON QUESO Fresh tortilla, Chihuahua cheese, homemade guajillo pepper sauce and queso fresco 13

ENCHILADAS CON RIBEYE Our enchiladas con queso topped with grilled ribeye steak 27

ENCHILADAS CON POLLO Jidori free-range chicken inside fresh tortillas with Chihuahua cheese and homemade guajillo pepper sauce 17

LOBSTER & SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce 27

BAJA FISH BURRITO

Lightly breaded rock fish, Oaxaca cheese, guacamole, white rice, chili-lime aioli and tequila-citrus slaw 16

OLA BURRITO Mexican rice, black beans, Chihuahua cheese, grilled veggies and topped with tomatillo cream and guajillo pepper sauce 16

Choice of: Chicken, Carnitas or Carne Asada

RIBEYE FAJITAS Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo and guacamole 29

CARNITAS Slow braised pork, fresh tortillas, tomatillo salsa and pico de gallo 17

AGAVE SALMÓN Fresh grilled salmon with a tequila-agave glaze, baby heirloom tomato salsa, white rice and grilled asparagus 24

SIETE MARES Mexican seafood stew with shrimp, white fish, lobster, salmon and grilled veggies in a lobster broth 27

POSOLE Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece 15

POLLO CON MOLE Jidori free-range chicken, homemade mole rojo and fresh tortillas 15

CHILES RELLENO Fresh poblano peppers stuffed with Oaxaca cheese and finished with pico cocido 15

Tacos

Dos or Tres \$14/\$17

We use only fresh, handmade tortillas for our tacos!

CARNITAS

Slow braised pork shoulder with a fresh tomatillo salsa

BAJA FISH

Lightly battered rock fish, cotija cheese, chile-lime aioli and tequila citrus slaw

GRILLED FISH

Grilled seasonal white fish, pineapple pico de gallo, jicama slaw and chile-lime aioli +\$2 each

BLACKENED SHRIMP

Pan seared shrimp with chile-lime aioli, guacamole and pomegranate seeds

CARNE ASADA

Grilled skirt steak, queso fresco, chile de arbol and avocado salsa

LOBSTER

Maine lobster, citrus butter, sriracha-agave aioli slaw +\$4 each

CHICKEN TINGA

Shredded Jidori free-range chicken cooked in tinga sauce, corn relish and queso fresco

PORK BELLY

Braised pork belly, sriracha aioli, pickled red fresno peppers and fried leeks

SALMON AGAVE

Pan seared salmon, agave glaze, jicama slaw, brie cheese, chipotle-honey glaze and chives

CHILE RELLENO

Chihuahua cheese inside an Anaheim chile, chipotle glaze, guajillo pepper sauce, cotija cheese and crispy cilantro

VEGGIE

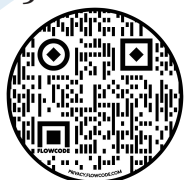
Asparagus, shitake mushrooms, corn and avocado, served with a guajillo pepper sauce

TACO OF THE MONTH

Ask your server for details

Extras

Scan here for a touchless menu:



ABUELA'S RICE AND BEANS 6

HANDMADE TORTILLAS (TRES) 4 | MEXICAN RICE 4 | STEAMED WHITE RICE 4 | SAUTEED MEXICAN CORN 6
REFRIED BLACK BEANS 4 | BORRACHO PINTO BEANS 4 | PAPAS FRITAS 6 | GRILLED ASPARAGUS 6

All of our comida is prepared with amor and comes from campesinos, rancheros and pescadores that are committed to supporting sustainability.

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

OLA FAVORITES

OLA MEXICAN KITCHEN

Tequilas

BLANCO

Patron 10
Don Julio 10
Casamigos 11
Avion 10
Clase Azul 14
Gran Patron Platinum 35
Tres Generaciones 11
Dos Artes 18
Des Ma Dre 11
Volcan 14
Codigo 15
Jaja 13
Elevaso 12

REPOSADO

Clase Azul 18
Patron 11
Don Julio 12
Familia Camarena 10
Cazadores 10
Casamigos 14
Milagro Reserve 14
Des Ma Dre 12
Olmeca Altos 13
Tres Generaciones 12
Herradura 12
Partida 13
Corralejo 12
Hornitos 9
Cincoro 22
Jaja 13

AÑEJO

4 Copas 15
Corralejo 14
Casamigos 16
Roca Patron 16
Don Julio 13
Don Julio 1942 30
Don Julio '70' Cristalino 15
Cazadores 12
Gran Centenario 12
Tequila Ocho 14
Des Ma Dre 13
Hornitos Cristalino 14
Tres Generaciones 13
Don Julio Real 60
Cincoro 28
Volcan Cristalino 15
Clase Azul 60
Patron 12
Partida 15

EXTRA AÑEJO

Dos Artes 20
123 Organic Diablito 25
Gran Patron Burdeos 75
Casa Dragones Joven 45
Dos Artes Reserva Especial 22
Dos Artes Special Edition
40 Avion Reserva "44" 20
Cazadores 14
Patron 20
Mandala 32
Elevaso 16

MEZCAL

Casamigos 20
El Silencio 10
Clase Azul 40
Gem & Bolt 13
Sombra 12

Ola Bebidas

CASA MARGARITA

Exotico Blanco - fresh sweet 'n sour
agave nectar - lime juice

11

EL JEFE

Cadillac Margarita

Exotico Blanco - fresh sweet 'n sour -
agave nectar - Torres orange liqueur

15

EL DRAGÓN

Watermelon and Jalapeño

Casamigos Blanco - fresh watermelon
puree - sweet 'n sour - fresh jalapeño

15

ABREOJOS MARGARITA

Cucumber and Jalapeño

Exotico Blanco - fresh cucumber
fresh jalapeño - agave nectar - sweet 'n sour

13

PUNTA NEGRA MARGARITA

Blackberry and Jalapeño

Exotico Blanco - fresh blackberry - fresh jalapeño
sweet 'n sour - pineapple juice

13

PUERTO ESCONDIDO PALOMA

Don Julio Blanco - agave nectar - lime
juice - grapefruit juice - Red Bull Yellow

13

SKINNY MARGARITA

Exotico Blanco - fresh lime juice
agave nectar - club soda

12

LAS GAVIOTAS MOJITO

Raspberry

Bacardi silver - raspberries - mint
fresh lime - agave nectar - club soda

13

LA PIÑA MANZANILLA

Pineapple Margarita

Patron silver - fresh pineapple juice agave
nectar

14

TEQUILA OLD FASHIONED

Casamigos Reposado & Mezcal - agave
nectar homemade candied cherries - bitters

14

MARGARITA OF THE MONTH

Ask your server for details.

Cervezas

DRAFT BEER

Pacifico 4.5% ABV 8
Dos Equis Amber 5.0% ABV 8
Modelo 4.4% ABV 8
Corona 4.5% ABV 8
Negra Modelo 5.4% ABV 8
Beachwood "Citraholic" IPA 7.1% ABV 10
Karl Strauss "Boat Shoes" Hazy IPA 7.2% ABV 9
Firestone Walker "805" Blonde Ale 4.7% ABV 8
Belching Beaver "Phantom Bride" IPA 7.1% ABV 9
Maui Brewing Pineapple "Mana" Wheat 5.5% ABV 9

BOTTLES AND CANS

Corona Light 6
Bohemia 6
Coors Light 5
Tecate 6
Heineken N.A. 5
Dos Equis XX Special Lager 6
Heineken 6
Belching Beaver Peanut Butter Stout 8
Mango White Claw 6
Modern Times Tropical Fruit Sour 8
Dogfish Head "SeaQuench" Session Sour 7
Grapefruit High Noon 8
Watermelon High Noon 8
Pineapple High Noon 8

Vinos

Landmark Sonoma 13/51

3É É Sauvignon Blanc Sonoma 5
Kim Crawford Sauvignon Blanc New Zealand 13/51
King Estate Pinot Grigio Willamette Valley 3/51
Fleur de Mer Rosé Cotes de Provence 4/55

Mumm Split Napa 12
Roederer Estate Anderson Valley 47

CABERNET SAUVIGNON

14 Hands Washington 10/39
Daou Paso Robles 15/59

PINOT NOIR

Landmark Sonoma 14/55
Meiomi California 15/59

MERLOT

Kunde Sonoma 12/47

OTHER REDS

Pessimist Red Blend Paso Robles 14/55

www.olamexicankitchen.com

OLA LONG BEACH

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OLA HUNTINGTON BEACH

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MAHÉ SEAL BEACH

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562.431.3022
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THE LAST STRAW!

Ola is committed to the removal of plastic pollution from our beaches and oceans. Avocado straws are available upon request. For more information visit www.last-straw.com