

# OLA MEXICAN KITCHEN

## Aperetivos

- GUACAMOLE TRADICIONAL** Fresh avocado, onion, lime, cilantro, salt and pepper **11**
- CHEF AMADO'S GUACAMOLE** Fresh avocado, onion, lime, cilantro, pomegranate, orange zest, salt and pepper **11**
- ACAPULCO CEVICHE\*** Traditional ceviche with Pacific rock fish, tequila-citrus vinaigrette and a roasted pineapple pico de gallo **15**

**SHRIMP CEVICHE**  
Citrus marinated shrimp, pico de gallo, mango and avocado relish **18**

**AHI POKE\*** Sashimi grade ahi tuna, Mexican spices, avocado and seaweed salad **17**

**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 **12**

**OLA QUESADILLA** Chihuahua cheese, pico de gallo and sour cream **12**  
*Choice of chicken or chorizo*

**LOBSTER QUESADILLA**  
Chihuahua cheese, Maine lobster, pico de gallo, sour cream, guacamole **24**

**ELOTE MAN CORN** Four half-ears of roasted corn topped with cotija cheese and lime aioli **10**

## Sopas y Ensaladas

**BLACKENED CHICKEN TORTILLA SOUP** Our hearty homemade broth with tomato, veggies, blackened chicken, homemade tortillas and a crispy-fried chicken taquito **12**

**CAESAR SALAD** Baby romaine and butter lettuces, cotija cheese and pepitas with a citrus infused Caesar dressing **11**

Add to any salad:

*Shrimp + \$12, Steak + \$12,*

*Salmon + \$11 or Chicken + \$8*

**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 **12**

**ENSALADA DE LA CASA**  
Starter salad with organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons and a house made cilantro ranch dressing **10**

## Platos

**ENCHILADAS CON QUESO** Fresh tortilla, Chihuahua cheese, homemade guajillo pepper sauce and queso fresco **15**

**ENCHILADAS CON RIBEYE** Our enchiladas con queso topped with grilled ribeye steak **29**

**ENCHILADAS CON POLLO** Jidori free-range chicken inside fresh tortillas with Chihuahua cheese and homemade guajillo pepper sauce **18**

## LOBSTER & SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce **31**

## BAJA FISH BURRITO

Lightly breaded rock fish, Oaxaca cheese, guacamole, white rice, chili-lime aioli and tequila-citrus slaw **18**

**OLA BURRITO** Mexican rice, black beans, Chihuahua cheese, grilled veggies and topped with tomatillo cream and guajillo pepper sauce **18**

*Choice of: Chicken, Carnitas or Carne Asada*

**RIBEYE FAJITAS** Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo and guacamole **33**

**CARNITAS** Slow braised pork, fresh tortillas, tomatillo salsa and pico de gallo **19**

**AGAVE SALMÓN** Fresh grilled salmon with a tequila-agave glaze, baby heirloom tomato salsa, white rice and grilled asparagus **26**

**SIETE MARES** Mexican seafood stew with shrimp, white fish, lobster, salmon and grilled veggies in a lobster broth **31**

**POSOLE** Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece **18**

**POLLO CON MOLE**  
Jidori free-range chicken, homemade mole rojo and fresh tortillas **18**

**CHILES RELLENO** Fresh poblano peppers stuffed with Oaxaca cheese and finished with pico cocido **20**

## Tacos

**Dos or Tres \$15/\$18**

*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 Pacific rock 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 +\$2 each

### CARNE ASADA

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

### LOBSTER

Maine lobster, citrus butter, sriracha-agave aioli slaw +\$5 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

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.*

*A 20% gratuity will be added to parties of 8 or more guests.*

## OLA FAVORITES

Scan here for a touchless menu:



# OLA MEXICAN KITCHEN

## Tequilas

### BLANCO

Patron 12  
Don Julio 12  
Casamigos 14  
Don Fulano *Fuerte* 13  
Avion 10  
Clase Azul 18  
Gran Patron Platinum 35  
Tres Generaciones 11  
Dos Artes 18  
Olmeca Altos 13  
Volcan 14  
Codigo 15  
Teremana 10  
Jaja 13  
DeLeon 13

### REPOSADO

Clase Azul 22  
Patron 13  
Don Julio 14  
Familia Camarena 10  
Cazadores 12  
Casamigos 16  
Milagro Reserve 14  
Olmeca Altos 13  
Tres Generaciones 12  
Herradura 14  
Partida 13  
Corralejo 12  
Teremana 11  
Hornitos 9  
Cincoro 24  
Jaja 13  
Don Fulano 16

### AÑEJO

Corralejo 14  
Casamigos 18  
Roca Patron 16  
Don Julio 15  
Don Julio 1942 30  
Cazadores 14  
Gran Centenario 12  
Tequila Ocho 16  
Tres Generaciones 13  
Herradura Legend 22  
Cincoro 30  
Clase Azul 65  
Patron 14  
Partida 15

### EXTRA AÑEJO

Dos Artes 20  
Gran Patron Burdeos 75  
Casa Dragones *Joven* 45  
Dos Artes Reserva Especial 22  
Dos Artes Special Edition 40  
Gran Centenario Leyenda 26  
Avion Reserva "44" 20  
Cazadores 16  
Patron 22  
Mandala 32

### MEZCAL

Casamigos 20  
El Silencio 10  
Clase Azul 40  
Sombra 12

Dos Boots 15  
La Luna 14

### CRISTALINO

Dalia 14  
Don Julio '70' 15  
Volcan 15  
Herradura Anejo 22  
Komos 35

## Ola Bebidas

### CASA MARGARITA

Hacienda blue agave Tequila  
sweet 'n sour- agave nectar - lime juice  
13

### EL JEFE

#### *Cadillac Margarita*

Hacienda blue agave Tequila- fresh sweet 'n  
sour- agave nectar - Grandeza orange liqueur  
16

### EL DRAGÓN

#### *Watermelon and Jalapeño*

Casamigos Blanco - fresh watermelon  
puree - sweet 'n sour - fresh jalapeño  
16

### ABREOJOS MARGARITA

#### *Cucumber and Jalapeño*

Hacienda blue agave Tequila- fresh cucumber  
fresh jalapeño - agave nectar - sweet 'n sour 14

### PUNTA NEGRA MARGARITA

#### *Blackberry and Jalapeño*

Hacienda blue agave Tequila- fresh blackberry  
fresh jalapeño- sweet 'n sour - pineapple juice  
14

### PUERTO ESCONDIDO PALOMA

Don Julio Blanco - agave nectar  
lime juice - grapefruit juice  
14

### SKINNY MARGARITA

Hacienda blue agave Tequila - fresh lime  
juice- agave nectar - club soda  
13

### LAS GAVIOTAS MOJITO

#### *Raspberry*

Bacardi silver - raspberries - mint  
fresh lime - agave nectar - club soda  
14

### LA SALINA MARGARITA

#### *Mango and Habanero*

Olmeca Altos Blanco - Ola habanero sauce  
Patron Citronge mango - sweet 'n sour  
15

### MICHOACÁN MARGARITA

#### *Strawberry and Jalapeño*

Casamigos Reposado - fresh strawberries - fresh  
jalapeño- strawberry puree- sweet 'n sour  
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  
Modern Times "Orderville" Hazy IPA 7.2% ABV 10  
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  
Dos Equis XX Special Lager 6  
Heineken 6  
Mango White Claw 6 Pineapple  
High Noon 8  
Black Cherry High Noon 8  
JuneShine Grapefruit Paloma 9  
Heineken N.A. 5

## Vinos

### CHARDONNAY

Chateau Ste. Michelle *Washington* 10/39  
Landmark *Sonoma* 13/51

### OTHER WHITES

Simi *Sauvignon Blanc Sonoma* 10/39  
Maso Canali *Pinot Grigio Italy* 13/51  
Daou *Rosé Paso Robles* 14/55  
Kim Crawford *Sauv Blanc New Zealand* 13/51

### CHAMPAGNE

Kenwood Yulupa Split *Sonoma* 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](http://www.olamexicankitchen.com)

### PALAPA

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### OLA LONG BEACH

6420 E. Pacific Coast Hwy, Ste 230  
562.430.0055

### OLA HUNTINGTON BEACH

21040 Pacific Coast Hwy, Ste F200  
714.969.7300

### MAHÉ SEAL BEACH

1400 Pacific Coast Hwy  
562.431.3022  
[www.eatatmahe.com](http://www.eatatmahe.com)

### THE LAST STRAW!

Ola is committed to the removal of plastic pollution from our beaches and oceans. Sustainable straws are available upon request. For more information visit [www.last-straw.com](http://www.last-straw.com)