

OLA MEXICAN KITCHEN

Aperetivos

GUACAMOLE TRADICIONAL Fresh avocado, onion, lime, cilantro, salt and pepper 12

CHEF AMADO'S GUACAMOLE Fresh avocado, onion, lime, cilantro, pomegranate, orange zest, salt and pepper 12

ACAPULCO CEVICHE* Traditional ceviche with Pacific rock fish, tequila-citrus vinaigrette and a roasted pineapple pico de gallo 15

SHRIMP CEVICHE Mexican baby shrimp, pico de gallo serrano & jalapeno puree cucumber, tostada 18

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

AGUACHILE LANGOSTINE Cucumber, red onion, cilantro, pomegranate, jalapeno, serrano, avocado, basil vinaigrette 19

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 13
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 12

Add to any salad:
*Shrimp + \$14, Steak + \$14,
Salmon + \$11 or Chicken + \$9*

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 13

ENSALADA DE LA CASA Starter salad with organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons and a house made cilantro ranch dressing 11

Platos

ENCHILADAS CON QUESO Fresh tortilla, Chihuahua cheese, homemade guajillo pepper sauce and queso fresco 16

ENCHILADAS CON RIBEYE Our enchiladas con queso topped with grilled ribeye steak 31

ENCHILADAS CON POLLO Jidori free-range chicken inside fresh tortillas with Chihuahua cheese and homemade guajillo pepper sauce 19

LOBSTER & SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce 33

BAJA FISH BURRITO

Lightly breaded rock fish, Oaxaca cheese, guacamole, white rice, chili-lime aioli and tequila-citrus slaw 19

OLA BURRITO Mexican rice, black beans, Chihuahua cheese, grilled veggies and topped with tomatillo cream and guajillo pepper sauce 19

Choice of: Chicken, Carnitas or Carne Asada

RIBEYE FAJITAS Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo and guacamole 35

CARNITAS Slow braised pork, fresh tortillas, tomatillo salsa and pico de gallo 21

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 34

POSOLE Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece 19

POLLO CON MOLE Jidori free-range chicken, homemade mole rojo and fresh tortillas 19

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

Tacos

Dos or Tres \$15/\$19
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, shiitake 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 7

HANDMADE TORTILLAS (TRES) 5 | MEXICAN RICE 5 | STEAMED WHITE RICE 5 | SAUTEED MEXICAN CORN 7
REFRIED BLACK BEANS 5 | BORRACHO PINTO BEANS 5 | PAPAS FRITAS 6 | GRILLED ASPARAGUS 7

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 13
Don Julio 13
Casamigos 15
Don Fulano *Fuerte* 13
Avion 12
Clase Azul 18
Gran Patron Platinum 35
Tres Generaciones 12
Olmea Altos 13
Volcan 14
Codigo 15
Teremana 12
DeLeon 13
Calirosa 15
Komos Rose 35

REPOSADO

Clase Azul 25
Patron 15
Don Julio 15
Familia Camarena 10
Cazadores 12
Casamigos 17
Milagro Reserve 14
Olmea Altos 13
Tres Generaciones 12
Herradura 14
Partida 13
Corralejo 12
Teremana 14
Hornitos 9
Cincoro 24
Don Fulano 16

AÑEJO

Corralejo 14
Casamigos 19
Roca Patron 16
Don Julio 16
Don Julio 1942 32
Cazadores 14
Gran Centenario 12
Tequila Ocho 16
Tres Generaciones 13
Herradura Legend 22
Cincoro 30
Clase Azul 65
Patron 16
Partida 15
Comisario 20
Teremana 15
Calirosa 16

EXTRA AÑEJO

Casa Dragones *Joven* 45
Gran Centenario *Leyenda* 26
Avion Reserva "44" 20
Clase Azul Gold 60
Komos 65
Cazadores 16
Patron 23
Mandala 32

MEZCAL

Casamigos 20
El Silencio 10
Clase Azul 40
Dos Hombres 13
Sombra 12
Dos Boots 15
La Luna 14

CRISTALINO

Dalia 14
Don Julio '70' 15
Volcan 15
Herradura Añejo 22
Komos 35
Avion 30

Ola Bebidas

CASA MARGARITA

Hacienda blue agave Tequila
sweet 'n sour- agave nectar - lime juice
14

EL JEFE

Cadillac Margarita

Hacienda blue agave Tequila- fresh sweet 'n
sour- agave nectar - Grandeza orange liqueur
17

EL DRAGÓN

Watermelon and Jalapeño

Casamigos Blanco - fresh watermelon puree
- sweet 'n sour - fresh jalapeño
17

ABREOJOS MARGARITA

Cucumber and Jalapeño

Hacienda blue agave Tequila- fresh cucumber
fresh jalapeño - agave nectar - sweet 'n sour
15

PUNTA NEGRA MARGARITA

Blackberry and Jalapeño

Hacienda blue agave Tequila- fresh blackberry
fresh jalapeño- sweet 'n sour - pineapple juice
15

PUERTO ESCONDIDO PALOMA

Don Julio Blanco - agave nectar
lime juice - grapefruit juice
16

SKINNY MARGARITA

Hacienda blue agave Tequila - fresh lime
juice- agave nectar - club soda
14

LAS GAVIOTAS MOJITO

Raspberry

Bacardi silver - raspberries - mint
fresh lime - agave nectar - club soda
15

LA SALINA MARGARITA

Mango and Habanero

Olmea Altos Blanco - Ola habanero sauce
Patron Citronge mango - sweet 'n sour
16

MICHOACÁN MARGARITA

Strawberry and Jalapeño

Casamigos Reposado - fresh strawberries - fresh
jalapeño- strawberry puree- sweet 'n' sour
16

BLOOD ORANGE MEZCALITA

Dos Boots Mezcal- blood orange puree-
sweet 'n' sour- orange liquer
16

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
Belching Beaver "Hazers Gonna Haze" Hazy IPA 6.6 ABV 10
Firestone Walker "805" Blonde Ale 4.7% ABV 8
Societe "The Pupil" IPA 7.5 ABV 9
Modern Times "Orderville" Hazy IPA 7.2% ABV 10
Avery "White Rascal" White Ale 5.6% 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
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* 15/59
Meiomi *California* 15/59

MERLOT

Kunde *Sonoma* 12/47

OTHER REDS

Pessimist *Red Blend Paso Robles* 14/55

PALAPA

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OLA LONG BEACH

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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

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