

OLA MEXICAN KITCHEN

Aperetivos

GUACAMOLE TRADICIONAL Fresh avocado, onion, lime, cilantro, salt and pepper 13

CHEF AMADO'S GUACAMOLE Fresh avocado, onion, lime, cilantro, pomegranate, orange zest, salt and pepper 13

ACAPULCO CEVICHE* Traditional ceviche with Pacific rock fish, tequila-citrus vinaigrette and a roasted pineapple pico de gallo 17

SHRIMP CEVICHE
Pacific shrimp, pico de gallo, cucumber, diced jalapeno, fresh lime juice and crispy chips 19

AHI POKE* Sashimi grade ahi tuna, Mexican spices, avocado and seaweed salad 18

SPICY SEAFOOD COCKTAIL
Shrimp, langostines, pico de gallo, sweet and spicy cocktail sauce 20

NACHOS CON CARNE House made chips topped with carne asada, queso fundido, escabeche peppers, pico de gallo sour cream, cotija cheese and guacamole 18

QUESO FUNDIDO Melted Chihuahua cheese, sautéed chorizo, pico de gallo and fresh tortillas 13

OLA QUESADILLA Chihuahua cheese, pico de gallo and sour cream 17
Choice of chicken, chorizo, or carne asada

LOBSTER QUESADILLA
Chihuahua cheese, Maine lobster, pico de gallo, sour cream and guacamole 25

ELOTE MAN CORN Sauteed corn off the cob topped with cotija cheese and lime aioli 12

CHICKEN TAQUITOS
shredded lettuce, cotija cheese, pico de gallo and avocado puree 13

Sopas y Ensaladas

BLACKENED CHICKEN TORTILLA SOUP Our hearty homemade broth with tomato, veggies, blackened chicken, homemade tortillas and a crispy-fried chicken taquito 8/14

CAESAR SALAD Baby romaine and butter lettuces, cotija cheese and pepitas with a citrus infused Caesar dressing 7/13

Add to any salad:

Shrimp + \$16, Steak + \$16,
Salmon + \$13 or Chicken + \$11

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 15

ENSALADA DE LA CASA Starter salad with organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons and a house made cilantro ranch dressing 7/13

Platos

ENCHILADAS CON QUESO Fresh tortilla, Chihuahua cheese, homemade guajillo pepper sauce and queso fresco 18

ENCHILADAS CON RIBEYE Our enchiladas con queso topped with grilled ribeye steak 35

ENCHILADAS CON POLLO Jidori free-range chicken inside fresh tortillas with Chihuahua cheese and homemade guajillo pepper sauce 22

LOBSTER & SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce and sour cream 36

BAJA FISH BURRITO

Lightly breaded rock fish, cilantro-lime rice, guacamole, chili-lime aioli, cotija cheese and tequila-citrus slaw 22

OLA BURRITO Mexican rice, black beans, Chihuahua cheese, grilled veggies, sour cream and topped with tomatillo cream and guajillo pepper sauce 21

Choice of: Chicken, Carnitas or Carne Asada

RIBEYE FAJITAS Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo and guacamole 39

CARNITAS Slow braised pork, fresh tortillas, tomatillo salsa and pico de gallo 25

AGAVE SALMÓN Fresh grilled salmon with a tequila-agave glaze, baby heirloom tomato salsa, cilantro-lime rice and grilled asparagus 29

SIETE MARES Mexican seafood stew with shrimp, white fish, lobster, salmon and grilled veggies in a lobster broth 37

POSOLE Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece 22

POLLO CON MOLE
Jidori free-range chicken, homemade mole rojo and fresh tortillas 22

CHILES RELLENO Fresh poblano peppers stuffed with Oaxaca cheese and finished with pico cocido 24

Add : Shrimp + \$16, Steak + \$16,
Salmon + \$13 or Chicken + \$11

Tacos

Dos or Tres \$17/\$21

We use only fresh, handmade tortillas for our tacos!

CARNITAS

Slow braised pork shoulder with a fresh tomatillo salsa, diced onion and chopped cilantro

BAJA FISH

Beer 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 +\$3 each

BLACKENED SHRIMP

Pan seared shrimp with chile-lime aioli, guacamole and pomegranate seeds +\$4 each

CARNE ASADA

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

LOBSTER

Maine lobster, citrus butter, sriracha-agave aioli slaw +\$7 each

CHICKEN TINGA

Shredded Jidori free-range chicken cooked in tinga sauce, shredded lettuce, sour cream 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 stuffed chile, chipotle-honey 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 10

HANDMADE TORTILLAS (TRES) 6 | MEXICAN RICE 6 | CILANTRO-LIME RICE 6

REFRIED BLACK BEANS 6 | BORRACHO PINTO BEANS 6 | PAPAS FRITAS 7 | 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.

A \$7 charge will be added for splitting entrees

OLA FAVORITES

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 13
 Olmea Altos 13
 Volcan 14
 Codigo 15
 Teremana 12
 DeLeon 13
 Calirosa 13
 Komos Rose 35
 Lunazul 12

REPOSADO

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

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 16
 Herradura Legend 22
 Cincoro 30
 Clase Azul 65
 Patron 16
 Partida 15
 Comisario 20
 Teremana 15
 Calirosa 16
 Lunazul 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

CRISTALINO

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

PALAPA

&

OLA LONG BEACH

6420 E. Pacific Coast Hwy, Ste 230
 562.430.0055

Ola Bebidas

CASA MARGARITA

Hacienda blue agave Tequila
 sweet 'n sour- agave nectar - lime juice
 15

EL JEFE

Cadillac Margarita

Hacienda blue agave Tequila- fresh sweet 'n
 sour- agave nectar - Grandeza orange liqueur
 18

EL DRAGÓN

Watermelon and Jalapeño

Casamigos Blanco - fresh watermelon puree
 sweet 'n sour - fresh jalapeño
 18

ABREOJOS MARGARITA

Cucumber and Jalapeño

Hacienda blue agave Tequila- fresh cucumber
 fresh jalapeño - agave nectar - sweet 'n sour
 16

PUNTA NEGRA MARGARITA

Blackberry and Jalapeño

Hacienda blue agave Tequila- fresh blackberry
 fresh jalapeño- sweet 'n sour - pineapple juice
 16

PUERTO ESCONDIDO PALOMA

Don Julio Blanco - agave nectar
 lime juice - grapefruit juice
 17

SKINNY MARGARITA

Hacienda blue agave Tequila - fresh lime
 juice- agave nectar - club soda
 15

LAS GAVIOTAS MOJITO

Raspberry

Bacardi silver - raspberries - mint
 fresh lime - agave nectar - club soda
 16

LA SALINA MARGARITA

Mango and Habanero

Olmea Altos Blanco - Ola habanero sauce
 Patron Citronge mango - sweet 'n sour
 17

MICHOACÁN MARGARITA

Strawberry and Jalapeño

Casamigos Reposado - fresh strawberries - fresh
 jalapeño- strawberry puree- sweet n' sour
 17

BLOOD ORANGE MEZCALITA

Dos Boots Mezcal- blood orange puree-
 sweet n' sour- orange liquer
 17

MARGARITA OF THE MONTH

Ask your server for details.

Cervezas

DRAFT BEER

Pacifico 4.5% ABV 9
 Dos Equis Amber 5.0% ABV 9
 Modelo 4.4% ABV 9
 Corona 4.5% ABV 9
 Negra Modelo 5.4% ABV 9
 4sons "Clouded Thoughts" Hazy DIPA 8.1% ABV 11
 Belching Beaver "Hazers Gonna Haze" Hazy IPA 6.6 ABV 11
 Firestone Walker "805" Blonde Ale 4.7% ABV 9
 Belching Beaver "Phantom Bride" IPA 7.1% ABV 10
 4sons "Johnny's Filthy IPA" 7.6% ABV 11
 Flashpoint German Pilsner 5.4% ABV 9

BOTTLES AND CANS

Corona Light 6
 Bohemia 7
 Coors Light 6
 Tecate 7
 Dos Equis XX Special Lager 7
 Heineken 7
 Mango White Claw 7
 Pineapple High Noon 8
 Black Cherry High Noon 9
 Heineken N.A. 6

Vinos

CHARDONNAY

Chateau Ste. Michelle *Washington* 12/40
 Landmark *Sonoma* 14/52

OTHER WHITES

Simi *Sauvignon Blanc Sonoma* 11/39
 Maso Canali *Pinot Grigio Italy* 13/51
 Daou *Rosé Paso Robles* 15/57
 Kim Crawford *Sauv Blanc New Zealand* 14/51

CHAMPAGNE

Kenwood Yulupa Split *Sonoma* 12
 Roederer Estate *Anderson Valley* 47

CABERNET SAUVIGNON

14 Hands *Washington* 12/41
 Daou *Paso Robles* 16/61

PINOT NOIR

Landmark *Sonoma* 15/59
 Meiomi *California* 16/61

MERLOT

Kunde *Sonoma* 13/47

OTHER REDS

Pessimist *Red Blend Paso Robles* 15/57

www.olamexicankitchen.com

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