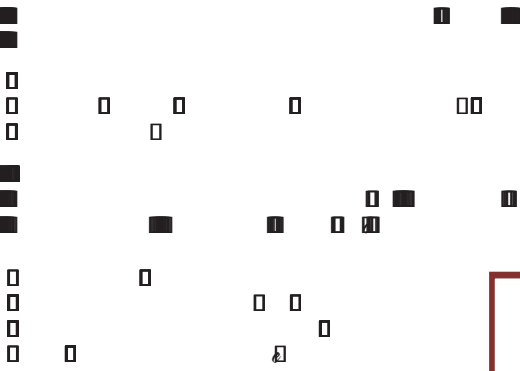


# OLA MEXICAN KITCHEN

## Aperetivos

## Platos



Sashimi grade ahi tuna, Mexican spices, avocado and seaweed salad 4

Shrimp, langostines, pico de gallo, sweet and spicy cocktail sauce

ouse made chips topped with carne asada, queso fundido, escabeche peppers, pico de gallo, sour cream, cotija cheese and guacamole 4

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

Chihuahua cheese, pico de gallo and sour cream 3  
Choice of chicken, chorizo or carne asada

Chihuahua cheese, pico de gallo, sour cream and avocado 4

off the coast of Mexico, fresh corn and chile-lime aioli

Shredded chihuahua cheese, pico de gallo and avocado 3

Chihuahua cheese, pico de gallo, onions, cherrito and cilantro

## Sopas y Ensaladas



pepitas with a citrus infused Caesar dressing 7/13

Add to any salad:  
Shrimp 2, Steak 16,  
Salmon + \$13 or Chicken

Fresh roasted golden and red beets, seared watermelon, tomatoes, crouton crumble, cotija cheese and mixed greens lightly tossed in a basil vinaigrette 1

Starter salad with organic mixed greens, Chihuahua cheese, jalapeno, tomatoes, pepitas, croutons and a house made cilantro ranch dressing 3

**ENCHILADAS CON QUESO** Fresh tortillas, 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

## 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 +\$Q each

**BLACKENED SHRIMP**  
Pan seared shrimp with chile-lime aioli, guacamole and pomegranate seeds +\$R each

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

**LOBSTER**  
Maine lobster, citrus butter, sriracha-agave aioli slaw +\$U each

**CHICKEN TINGA**  
Shredded Jidori free-range chicken braised in tinga sauce, topped with 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

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

\*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 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

### AÑEJO

Corralejo 14 Don Fulano 16  
Casamigos 19 Lunazul 14  
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

### MEZCAL

Casamigos 20  
El Silencio 10  
Clase Azul 40  
Dos Hombres 13  
Sombra 12

### 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  
Belching Beaver "Hazers Gonna Haze" Hazy IPA 6.6 ABV 11  
Firestone Walker "805" Blonde Ale 4.7% ABV 9  
Societe "The Pupil" IPA 7.5 ABV 10  
Modern Times "Orderville" Hazy IPA 7.2% ABV 11  
Avery "White Rascal" White Ale 5.6% ABV 10

### 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](http://www.olamexicankitchen.com)

### 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)