

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 seasonal fresh caught fish, tequila-citrus vinaigrette, jalapeno and a roasted pineapple pico de gallo 19

SHRIMP CEVICHE
Pacific shrimp, pico de gallo, cucumber, diced jalapeno, fresh lime juice and crispy chips 21

AHI POKE* Sashimi grade ahi tuna, Mexican spices, avocado, jalapeno and seaweed salad 20

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 Three cheese blend, sautéed chorizo, pico de gallo and fresh tortillas 13

OLA QUESADILLA Three cheese blend, pico de gallo and sour cream 18
Choice of chicken, chorizo, or carne asada

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

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

CHICKEN TAQUITOS Shredded lettuce, cotija cheese, sour cream pico de gallo and avocado puree 15

Sopas y Ensaladas

BLACKENED CHICKEN TORTILLA SOUP Our hearty homemade broth with tomato, veggies, avocado, 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
Organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons and a house made cilantro ranch dressing 7/13

Platos

ENCHILADAS CON QUESO Fresh tortilla, three cheese blend, homemade guajillo pepper sauce and queso fresco 20

ENCHILADAS CON RIBEYE Our enchiladas con queso topped with grilled Hypplains ribeye steak 36

ENCHILADAS CON POLLO Jidori free-range chicken inside fresh tortillas with our three cheese blend and homemade guajillo pepper sauce 24

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 seasonal fish, cilantro-lime rice, guacamole, chili-lime aioli, three cheese blend and tequila-citrus slaw 22

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

Choice of: Chicken, Carnitas or Carne Asada

RIBEYE FAJITAS Grilled Hypplains 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 a three cheese blend and finished with pico cocido 24

Add a protein

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 seasonal fish, cotija cheese, chile-lime aioli and tequila citrus slaw

GRILLED FISH

Grilled seasonal 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 braised in tinga sauce, topped with shredded lettuce, sour cream and cotija cheese

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

REPOSADO

Clase Azul 25
Patron 15
Don Julio 15
Familia Camarena 10
Cazadores 12
Casamigos 17
Milagro Reserve 14
Olmeca Altos 13
Tres Generaciones 15
Don Julio Rosado 23
Patron El Alto 30
Herradura 14
Partida 13
Corralejo 12
Teremana 14
Hornitos 9
Cincoro 24
Don Fulano 16
Lunazul 14
Mandala 21
Komos Rosa 35

AÑEJO

Corralejo 14
Casamigos 19
Don Julio 16
Don Julio 1942 32
Cazadores 14
Gran Centenario 12
Tequila Ocho 16
Tres Generaciones 16
Herradura Legend 22
Komos Reserva 25

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

EXTRA AÑEJO

Avion Reserva "44" 20
Gran Centenario Leyenda 26
Clase Azul Gold 80
Komos 65

MEZCAL

Casamigos 20
El Silencio 10
Clase Azul 70
Dos Hombres 13
Sombra 12
Dos Boots 15
Don Julio '70' 15
Volcan 15
Herradura Anejo 22
Komos 35
Avion 30
Casa Dragones Joven 45

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

SALINA CRUZ MARGARITA

Passion Fruit

Don Fulano Blanco - passion fruit puree
lime juice - agave nectar
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 Special Lager 7
Heineken 7
Pineapple High Noon 8
Black Cherry High Noon 8
Mango White Claw 8
Corona N.A. 6

Vinos

CHARDONNAY

Chateau Ste. Michelle *Washington* 12/40
Caymus *Sea Sun California* 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 & PROSECCO

Kenwood Yulupa Split *Sonoma* 12
La Marca Prosecco Split *Italy* 14
Roederer Estate *Anderson Valley* 47

CABERNET SAUVIGNON

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

PINOT NOIR

Landmark *Sonoma* 15/59
J Vinyards *California* 16/61
Talbot *Monterey County* 70

OTHER REDS

Pessimist *Red Blend Paso Robles* 15/57
Antigal Uno *Malbec Argentina* 13/47
Orin Swift "8 Years in the Desert" *Napa Valley* 86

www.olamexicankitchen.com

OLA HUNTINGTON BEACH

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MAHÉ SEAL BEACH

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