

# 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 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 Chile-lime aioli 12

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

**CRISPY FLAUTAS** Mixed cheese, queso fresco, salsa verde, and romesco 19  
*Choice of chicken or beef*

**STEAMED CLAMS**  
Chorizo, jalapeno, fennel, onions, cherry tomato, seafood broth and cilantro 21

## Sopas y Ensaladas

**BLACKENED CHICKEN TORTILLA SOUP** Our hearty homemade broth with avocado, 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

**BEEF AND WATERMELON**  
Roasted golden and red beets, fresh 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

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

## Platos

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

**ENCHILADAS CON RIBEYE** Our enchiladas con queso topped with grilled Hyplains 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 Hyplains 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, mussels 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, roasted corn on the cob, homemade mole rojo and fresh tortillas 22

**RIBEYE CABALLERO**  
14 oz Hyplains ribeye steak, sautéed corn in a poblano cream sauce, asparagus and mole sauce 46

**MARKET FISH** Ask your Server for more details MP

**CHILES RELLENO** Fresh poblano peppers stuffed with our 3 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

3 Cheese Blend stuffed chile, chipotle-honey glaze, guajillo pepper sauce, cotija cheese and crispy cilantro

### SOYRIZO & VEGGIES

Roasted squash & cauliflower, soyrizo, tomatillo sauce and mixed greens

### 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

### MEZCAL

Casamigos 20  
El Silencio 10  
Clase Azul 70  
Dos Hombres 13  
Sombra 12  
Dos Boots 15  
Dalia 14  
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 liqueur  
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 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](http://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](http://www.eatatmahe.com)