



APERITIVOS

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, jalapeño, 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, jalapeño, and seaweed salad 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 *Choice of: Chicken, Chorizo or Carne Asada* 18

LOBSTER QUESADILLA

Three cheese blend, Maine lobster, pico de gallo, sour cream, and guacamole 28

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 purée 15

CRISPY FLAUTAS

Mixed cheese, queso fresco, salsa verde, and romesco *Choice of: Chicken or Beef* 19

STEAMED CLAMS

Chorizo, jalapeño, fennel, onions, cherry tomato, seafood broth, and cilantro 21

POKE NACHOS

Yellowfin tuna, Rockfish ceviche, wasabi cream, ginger, soy, and pineapple pico 20

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 9/15

CAESAR SALAD

Baby romaine and butter lettuces, cotija cheese, and pepitas with a citrus-infused Caesar dressing 8/14

BEET AND WATERMELON

Fresh roasted golden and red beets, seared watermelon, tomatoes, crouton crumble, cotija cheese, and mixed greens lightly tossed in a basil vinaigrette 16

ENSALADA DE LA CASA

Organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons and house-made cilantro ranch dressing 8/14

Add a protein • Shrimp \$16 • Steak \$16 • Salmon \$13 • Chicken • \$11

TACOS

DOS O TRES \$17/\$21

We use only fresh, handmade tortillas for our tacos!

CARNITAS

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

BAJA FISH

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

GRILLED FISH **add \$3 each**

Grilled seasonal fish, pineapple pico de gallo, jicama slaw, and chile-lime aioli

BLACKENED SHRIMP **add \$4 each**

Pan-seared shrimp with chile-lime aioli, guacamole, slaw, and pomegranate seeds

CARNE ASADA

Grilled skirt steak, diced onion, cilantro, salsa rojo, and cotija cheese

LOBSTER **add \$7 each**

Maine lobster, citrus butter, and sriracha-agave aioli slaw

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, agave aioli slaw, and fried leeks

CHILE RELLENO

Chihuahua cheese stuffed chile, chipotle honey glaze, guajillo pepper sauce, cotija cheese, and crispy cilantro

SOYRIZO & VEGGIE

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

TACO OF THE MONTH

Ask your server for details

PLATOS

ENCHILADAS CON QUESO

Fresh tortilla, three cheese blend, homemade guajillo pepper sauce, and queso fresco 21

ENCHILADAS CON RIBEYE

Our enchiladas con queso topped with grilled ribeye steak 40

ENCHILADAS CON POLLO

Jidori free-range chicken inside fresh tortillas with our three cheese blend and homemade guajillo pepper sauce 25

LOBSTER AND SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce and sour cream 37

BAJA FISH BURRITO

Lightly breaded seasonal fish, cilantro-lime rice, guacamole, chili-lime aioli, three cheese blend, and tequila-citrus slaw 23

OLA BURRITO

Mexican rice, black beans, three cheese blend, grilled veggies, and sour cream topped with tomatillo cream and guajillo pepper sauce 22
Choice of: Chicken, Carnitas or Carne Asada

RIBEYE FAJITAS

Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo, and guacamole 40

CARNITAS

Slow braised pork, fresh tortillas, tomatillo salsa, and pico de gallo 26

AGAVE SALMÓN

Fresh grilled salmon with a tequila agave glaze, baby heirloom tomato salsa, cilantro-lime rice, and grilled asparagus 30

SIETE MARES

Mexican seafood stew with shrimp, white fish, lobster, salmon, clams, and grilled veggies in a lobster broth 28

POSOLE

Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece 23

POLLO CON MOLE

Jidori free-range chicken, homemade mole rojo, sautéed corn, and fresh tortillas 23

RIBEYE CABALLERO

14 oz ribeye steak, sautéed corn in a poblano cream sauce, asparagus, and mole sauce 47

BLACKENED MAHI MAHI

Squash purée, papaya slaw, agave glaze, plantain chips, and asparagus 36

CHILES RELLENO

Fresh poblano peppers stuffed with a three cheese blend and finished with pico cocido 25
Add a protein • Shrimp \$16 • Steak \$16 • Salmon \$13 • Chicken • \$11

SHRIMP A LA DIABLA

Jumbo prawns, spicy red pepper sauce, sautéed veggies, and cilantro lime rice 35

EXTRAS

ABUELA'S RICE AND BEANS 10

HANDMADE TORTILLAS (TRES) 7

MEXICAN RICE 7

CILANTRO-LIME RICE 7

PALAPA FAVORITES



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more guests. \$7 charge will be added for splitting entrées.*

COCKTAILS

PEACH SMASH 17

Ketel One Botanicals Peach & Orange Blossom vodka
- agave - lemon juice - peach purée - soda water

ESPRESSO MARTINI 18

Ketel One vodka - Mr Black coffee liqueur -
Seaworth cold brew - Turbinado simple syrup

KENTUCKY CABALLERO 18

Bulleit bourbon - muddled cucumber & mint -
lime juice - sweet n' sour

STRAWBERRY JALAPEÑO MARGARITA 18

Astral Blanco - muddled jalapeño - strawberry purée
- sweet n' sour

FROZEN MANGO MARGARITA 19

Don Julio Blanco - mango purée - sweet n' sour

SMOKESHOW 18

Rosaluna Mezcal - Ancho Reyes liqueur - agave -
lime juice - cilantro - pineapple juice

SPANISH MAI TAI 18

Bacardi rum - Licor 43 - lime juice - orange juice -
pineapple juice - dark cherry shrub

STRAWBERRY FIELDS 18

Gray Whale gin - strawberry purée - sweet n' sour -
agave - ginger beer

LAVENDER YUZU MARTINI 17

Titos vodka - lavender shrub - yuzu lime purée

WINE

WHITE

Ferrari Carano - Chardonnay 13/51
J Vineyards - Pinot Grigio 11/43
Daou - Sauvignon Blanc 12/47
Belle Glos - Rosé 14/55

RED

Franciscan - Cabernet Sauvignon 14/55
Justin - Cabernet Sauvignon 16/63
Kali Hart - Pinot Noir 13/51
Unshackled - Red Blend 16/63

BEER

BOTTLES & CANS

Corona Light 6
Coors Light 6
Modelo Negra 7
Long Drink 7
Pineapple High Noon 8
Black Cherry High Noon 8
Mango White Claw 8
Los Sundays Tropical Seltzer 8

DRAFT

Modelo 4.4 % Abv 9
Firestone Walker "805 Cerveza" 4.5% Abv 8
Voodoo Ranger "Juicy Haze" IPA 7.5% Abv 10
Coronado Brewing "Salty Crew" Blonde Ale 4.5% Abv 10
Pizza Port Rotating IPA 11
Rotating Hazy IPA 11

BUBBLES

La Marca - Split 12
Mumm Napa - Split 13
Roederer - Champagne 47
Taittinger - Champagne 75



2ND & PCH

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Suite 200
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90803

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VISIT OUR OTHER LOCATIONS

OLA HUNTINGTON BEACH
21040 Pacific Coast Hwy
Suite F200
Huntington Beach
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6420 Pacific Coast Hwy
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Seal Beach
California
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