

APPETIZERS

OCTOPUS “TOSTADAS”

Octopus prepared with onion, tomato, chili pepper, and coriander, served with cucumber, and avocado.

SPICY SHRIMP “AGUACHILE”

Prepared with cucumber, onion, and spicy lime & “serrano” chili pepper sauce.

MAYAN NACHOS

Tortilla chips with cheese “au gratin,” refried beans, jalapeño peppers, and guacamole.

CHICKEN NACHOS

Tortilla chips with cheese “au gratin,” chicken, refried beans, jalapeño peppers, sour cream, and guacamole.

BUFFALO CHICKEN WINGS

With blue cheese dressing and hot sauce.

SHRIMP COCKTAIL

Served with mild tomato sauce, onion, coriander, and avocado.

CALAMARI RINGS

Breaded calamari rings served with curry tartar sauce.

FISH CEVICHE

Diced fish filet marinated with citrus juice, red onion, coriander, tomato, avocado, and cucumber.

MELTED CHEESE “POT”

Melted cheese with mushrooms or spicy sausage, served with flour or corn tortillas, roasted tomato sauce, and Mexican “pico de gallo” sauce.

SEA SCALLOP “TOSTADAS”

Thinly sliced sea scallops marinated with lime juice and “bruja” sauce, served with tomato, cucumber, coriander, and avocado on crispy corn tortillas.

TATAKI TUNA FISH SALAD

Tuna fish marinated with our house spices, accompanied with mixed lettuce, tomato, cucumber, red onion, coriander, and soy sauce.

SALADS

CAESAR SALAD

Caesar salad with homemade dressing, Parmesan cheese, and garlic croutons.

WITH CHICKEN | WITH SHRIMP

COBB SALAD

Mixed lettuces with chicken breast, avocado, blue cheese, bacon, tomato, and hard-boiled egg, all tossed with fine-herbs vinaigrette.

SEAFOOD COBB SALAD

Lettuce, tomato, bacon, hard-boiled eggs, Roquefort cheese, and avocado, served with shrimp and octopus, dressed with lime vinaigrette.

BEET SALAD

Served with spinach, green apple, mandarin supreme, sunflower seeds, and balsamic vinaigrette.

CRISPY SEED SALAD

Mixed lettuce, bacon, toasted sunflower, pumpkin, and sesame seeds, toasted almonds, dressed with vinaigrette.

FRESH FRUIT SALAD

Fruit cubes with honey.

SHRIMP SALAD

Spinach, tomato, roasted almonds, tangerine wedges, wonton, avocado, and spicy-marinated shrimp, all tossed with sesame-scented lime vinaigrette.

CRUDITÉS

Vegetable sticks served with your choice of limes and chili powder or honey-mustard dressing.

SOUPS

SEAFOOD SOUP

Seafood soup with shrimp, octopus, fish, and squid, garnished with onion, cilantro, “serrano” chili pepper, fresh avocado, and cucumber.

CHICKEN BROTH

Served with vegetables, chicken breast, and rice.

OLA MULATA SPECIALTIES

CHICKEN FINGERS

Accompanied with ranch dressing, BBQ sauce, and French fries.

BATTERED FISH TACOS

Served with cabbage salad, “chipotle”-scented mayonnaise and guacamole.

SHRIMP

Served with rice, fresh salad, and assorted sauces.

CATCH OF THE DAY PER KILO

Served with rice, fresh salad, and assorted sauces.

CHICKEN FAJITAS QUESADILLAS

Served with refried beans and guacamole.

GRILLED FLANK STEAK TACOS

Flank steak tacos with cheese “au gratin” and caramelized onion, served with corn tortillas, guacamole, refried beans, and Mexican pico de gallo sauce.

SANDWICHES

Served with french fries

CLUBHOUSE SANDWICH

Prepared with ham, chicken-celery & hard-boiled egg salad, mayonnaise, Gouda cheese, bacon, lettuce, and tomato.

MAYAN CHEESEBURGER

8 oz. of certified Angus sirloin burger with Gouda cheese, bacon, lettuce, tomato, red onion, and pickles.

GRAND SPECIAL BURGER

8 oz. of certified Angus sirloin burger with Gouda cheese, bacon, lettuce, tomato, pickles, sautéed onions, and mushrooms.

SHRIMP BURGER

Served with arúgula, goat cheese, grilled bell peppers, tomato, and “chipotle” chili pepper mayonnaise.

HOT DOG

Bacon-wrapped jumbo sausage filled with cheese.

GRILLED FLANK STEAK BAGUETTE

Flank steak baguette with Gouda cheese “au gratin”, served with jalapeño-mayonnaise, refried beans, lettuce, tomato, onion, and pickles.

VEGETARIAN BAGUETTE

With grilled zucchini, eggplant, and carrot slices, sautéed mushrooms, onion, fresh curd cheese, alfalfa sprouts, tomato, and lettuce, in a multigrain baguette.

FISH CIABATTA

Breaded fish filet with basil mayonnaise, creole cabbage salad, cucumber slices, lettuce, and tomato.

TURKEY SANDWICH

Turkey ham slices, bacon, Gouda cheese, cranberry jelly, tomato, lettuce, and mayonnaise with rye bread.

SIDE DISHES

FRENCH FRIES

“PICO DE GALLO” SAUCE WITH TORTILLA CHIPS

GUACAMOLE

FROM DE GRILL

OLA MULATA SEAFOOD GRILL

Shrimp, grilled fish fillet, octopus, and oysters, accompanied with rice, salad, cactus paddle, and grilled spring onions.

GRILLED OYSTERS

With fine herb and garlic-scented butter, accompanied with our house salad.

GRILLED OCTOPUS

Marinated with olive oil, whole grain mustard, garlic, and parsley, accompanied with rice and sautéed potatoes with Mexican spicy sausage.

“CUCARACHA” STYLE SHRIMP

Grilled shrimp marinated with lime juice, hot sauce, and spices, accompanied with refried beans, rice, and guacamole.

DESSERTS

HÄAGEN DAZS ICE CREAM

CHEESECAKE

BROWNIE A LA MODE

Served with ice cream and both chocolate and vanilla sauces.