ORTEGA'S SPECIALTIES

Carnitas Torta
slow roasted pork, romaine lettuce, tomato, avocado and queso fresco. served on grilled telera bread with garlic aioli sauce. includes charro beans, 10.99

Ensenada-Style Fish Tacos
two modelo especial beer battered fish filet tacos topped with grilled cabbage-cilantro mix, chipotle garlic aioli, and mexican crema. served on fresh hand made flour tortillas with homemade fire-roasted tomato jalapeño salsa and refried beans, 11.99

Chicken Tamale
corn masa filled with roasted chicken and topped with tangy tomatillo verde sauce, cotija and fresco cheese blend, black bean corn salsa, and mexican crema. served with rice and refried beans, 10.99

Carnitas
tender slow roasted pork cubed and topped with tangy tomatillo verde sauce and garnished with pico de gallo. includes rice, charro beans, and a fresh hand made flour tortilla, 12.99

Chicken Mole
chicken thighs paired with spicy-sweet mole sauce. includes rice, refried beans, and a large fresh hand made flour tortilla (†), 12.99

Chile Relleno
poblano chile stuffed with jack and oaxaca cheeses in a light brothy tomato sauce. served with refried beans, rice and a large fresh hand made flour tortilla, 13.99

Banana Crusted Huachinango
plantain crusted grilled pacific snapper, also known as huachinango (wah-chee-nahn-goh), is served with a roasted tomato arbol sauce. includes rice, refried beans and a homemade flour tortilla, 15.99

ENCHILADAS

two corn tortilla enchiladas topped with seasoned cabbage, pico de gallo and mexican crema. served with rice and refried beans.

Chicken Verde Enchiladas
roasted chicken enchiladas topped with tangy tomatillo verde sauce and three cheese blend, 10.99

Shrimp Enchiladas
shrimp sautéed with mushrooms, spinach, pico de gallo and topped with a three cheese blend and roasted tomato guajillo sauce, 15.99

Cheese Enchiladas
a trio of cheeses: cotija, fresco, and jack, topped with roasted tomato guajillo sauce, 10.99

Chicken Mole Enchiladas
roasted chicken enchiladas topped with spicy-sweet mole sauce and a three cheese blend (†), 12.99

Chicken Rojo Enchiladas
roasted chicken enchiladas topped with roasted tomato guajillo sauce and a three cheese blend, 10.99

Crab Enchiladas
crab meat sautéed with spinach and mushrooms, topped with a three cheese blend and served with tangy tomatillo verde sauce, 16.99

TACOS

a pair of tacos made with homemade corn tortillas topped with avocado, mexican crema and grilled cabbage-cilantro mix.

Adobo Carnitas Tacos
slow roasted pork and a sweet tangy adobo sauce. served with charro beans, 10.99

Epazote-Cilantro Chicken Breast Tacos
grilled chicken breast with epazote herb and cilantro pesto sauce. served with charro beans (†), 10.99

Poblano Queso Tacos
grilled oaxaca cheese topped with sautéed poblano chiles, carmelized onions, black bean corn salsa and cotija and fresco cheese blend. served with vegetarian black beans, 10.99

Baja Seasoned Steak Tacos
seasoned angus steak, grilled and topped with spicy chipotle sauce. served with charro beans, 11.99

Baja-Style Shrimp Tacos
shrimp sautéed in white wine topped with chipotle garlic aioli sauce. served with charro beans, 12.99

Ortega's Mahi Mahi Tacos
ortega's popular grilled mahi mahi topped with chipotle garlic aioli sauce and served with vegetarian black beans, 12.99

- an Ortega's favorite

(†) contains sesame seeds and may contain peanuts, almonds and pumpkin seeds

ORTEGA'S

A Mexican Bistro

BURRITOS

Carnitas Burrito
slow roasted pork, tomatillo verde sauce, charro beans, avocado, pico de gallo and jack cheese wrapped in a large fresh hand made flour tortilla. served with rice and charro beans, 11.99

Ortega's Steak Burrito
grilled flat iron steak, charro beans, jack cheese, avocado and huitlacoche-portobello mushroom sauce wrapped in a large fresh hand made flour tortilla. served with rice and charro beans, 14.99

Vegetarian Burrito
poblano chiles, black bean with pumpkin purée, potatoes, avocado, carmelized onions, pico de gallo and jack cheese wrapped in a large fresh hand made flour tortilla. served with vegetarian black beans, 10.99

Shrimp Burrito
sautéed shrimp, pico de gallo, avocado, jack cheese, grilled cabbage-cilantro mix, and fire-roasted tomato jalapeño sauce wrapped in a large fresh hand made flour tortilla. served with rice and refried beans, 13.99

LOBSTER

experience authentic puerto nuevo dining with our famous lobster plates. served puerto nuevo style with rice, refried beans, drawn butter, grilled lime and a large fresh hand made flour tortilla.

Lobster
the traditional specialty of *la familia ortega*; authentic puerto nuevo style grilled lobster, MP
add shrimp skewer, +10 / add grilled bistek, +12

1/2 Lobster and Bistek
ortega's surf and turf. one-half grilled lobster combined with fire grilled flat iron bistek topped with huitlacoche-portobello mushroom sauce, MP

1/2 Lobster and Shrimp
one-half grilled lobster combined with a grilled shrimp skewer. topped with epazote cilantro pesto and roasted tomato arbol sauce (†), MP

Late Breakfast
Available 'til 4pm Daily

Ortega's Amazing French Toast!
challah bread grilled to golden perfection with butter, syrup and cinnamon. served with homemade cinnamon-vanilla whipped cream, 10.99

Carnitas Hash and Eggs
slow roasted pork, potatoes and carmelized onions sautéed and topped with tomatillo verde sauce. garnished with pico de gallo and served with scrambled eggs, charro beans, and a large fresh hand made flour tortilla, 11.99

Chilaquiles con Huevos
corn tortilla chips covered in a roasted tomato guajillo sauce, topped with three cheese blend, pico de gallo and mexican crema. served with scrambled eggs and refried beans, 10.99
add: shredded chicken, +4.99 / carnitas, +5.99

Ortega's Breakfast Burrito
eggs, potatoes, bacon, carmelized onions, poblano chiles, pico de gallo, avocado and jack cheese wrapped inside a large fresh hand made flour tortilla. served with charro beans, 11.99

Huevos Rancheros
two eggs over easy served on corn tortillas, topped with a sauté of poblano chiles, bell peppers, onions and roasted tomato arbol sauce. garnished with avocado and served with rice and refried beans, 10.99

Chorizo con Huevos
eggs scrambled with chorizo, carmelized onions and poblano chiles. served with charro beans and a large fresh hand made flour tortilla, 11.99

Enjoy our full brunch menu Saturdays & Sundays 9am–2pm