

Appetizers

Table Side Guacamole

fresh avocados, tomatoes, onions, cilantro, jalapeños, grilled lime, and ortega's special blend of ingredients are prepared for you tableside > 7.95

Puerto Nuevo Shrimp Cocktail

large mexican white shrimp served with ortega's signature sweet cocktail sauce > 9.95

Fish Ceviche

marinated pacific snapper blended with olives, tomatoes, cilantro, jalapeños and presented on three crisp tortilla shells > 8.95

Baja Shrimp Ceviche

marinated shrimp blended with olives, tomatoes, cilantro, jalapeños and presented on three crisp tortilla shells > 8.95

Queso Fundido

baked oaxaca cheese topped with sauteed spanish chorizo, roasted poblanos, caramelized onions, and a blend of cotija and panella cheeses. served with homemade corn & flour tortillas. please allow 15 minutes to bake > 9.95

Poblano Portobello Quesadilla

two grilled corn masa quesadillas stuffed with roasted poblano chiles, portobello mushrooms and oaxaca cheese. served with a side of spicy chili de arbol sauce > 9.95

Caldos

Ortega's Chicken and Tortilla

Roasted chicken sauteed with onions, chipotle peppers, garbanzo beans, tomatoes and cilantro served with our homemade chicken stock with rice and garnished with tortilla strips and avocado > *cup* 4.95 > *bowl* 6.95

Black Bean & Pumpkin Soup

a creamy black bean soup blended with kabocha pumpkin for added texture and flavor. garnished with pico de gallo, black bean and corn salsa and a drizzle of medican crema > *cup* 4.95 > *bowl* 6.95

Puerto Nuevo Tortilla Soup

roasted chicken sauteed with onions, chipotle peppers, garbanzo beans, tomatoes and cilantro served in our homemade chicken stock with rice and garnished with tortilla strips and avocado > *cup* 4.95 > *bowl* 6.95

Ensaladas

Ortega's Mixed Greens Salad

a fresh mixed greens tossed with ortega's balsamic vinaigrette, served with a roasted grilled tomato and a blend of panela and cotija cheeses. topped with black bean corn salsa > 7.95

Caesar and Avocado Salad

classic mexican caesar salad garnished with fresh avocado and aged dried jack cheese > 7.95

Sandia Shrimp

mixed greens tossed with our homemade sesame-vinaigrette, served with grilled shrimp, fresh watermelon, avocado, and cucumber. topped with a blend of cotija and panela cheeses > 14.95

Entrées

Carnitas

slow roasted pork, cubed and served with tomatillo verde sauce. includes rice, ortega's beans, and homemade flour tortilla > 13.95

Crab Enchiladas

snow crab meat, sautéed with spinach and mushrooms, topped with a blend of cotija and panela cheeses and served with our tangy tomatillo verde sauce > 16.95

Steak Taco Trio

baja seasoned sirloin grilled and topped with our spicy chipotle sauce, cabbage, avocado, fresh pico de gallo and a drizzle of medican crema. served with charro bean > 13.95

Kobe Beef Bistek

fire grilled Kobe beef topped with huitlacoche-porcini mushroom sauce and served with seasonal vegetables. includes rice, ortega's beans, and homemade flour tortillas > 16.95

Grilled Dorado Veracruz

grilled mahi mahi is served veracruz style with oven roasted tomato sauce, sautéed red bell peppers, white wine, capers, and green olives. includes rice, refried beans and homemade flour tortilla > 16.95

Chicken Mole Enchiladas

two corn enchiladas stuffed with roasted chicken, sautéed with onions and tomatoes, topped with a blend of cotija and panela cheeses and served with ortega's mole rojo sauce. includes rice and ortega's beans (+) > 13.95

Huitlacoche and Portabello Taco Trio

the huitlacoche (pronounced weet-lah-KOH-che), a mexican delicacy, is sautéed with portabellini mushrooms and topped with cabbage, avocado, fresh pico de gallo and a drizzle of medican crema. served with vegetarian black beans > 15.95

Shrimp Taco Trio

shrimp sautéed in white wine and topped with chipotle garlic aioli sauce, cabbage, avocado, fresh pico de gallo and a drizzle of medican crema. served with charro beans > 13.95

Kobe Beef Burrito

fire grilled Kobe beef topped with huitlacoche-porcini mushroom sauce and pico de gallo. served with seasonal vegetables, rice, refried beans and a homemade flour tortilla > 16.95

Banana Crusted Huachinango

plantain crusted grilled pacific snapper, also known as huachinango (wah-chee-NAHN-goh), is served with a roasted tomato arbol sauce and seasonal vegetables. includes rice, ortega's beans, and homemade flour tortillas > 15.95

Chicken Mole

boneless grilled chicken breast paired with our unique spicy-sweet mole sauce and served with seasonal vegetables. includes rice, ortega's beans, and homemade flour tortillas (+) > 13.95

Shrimp Papagayo

three large shrimp stuffed with snow crab and penela cheese. wrapped with hickory smoked bacon and flash-fried crispy. topped with chipotle cream sauce and served with rice charro beans and homemade flour tortillas > 21.95

Mahi Taco Trio

three of ortega's popular grilled pacific mahi mahi tacos topped with our chipotle garlic aioli sauce. served with ortega's beans > 15.95

Chicken Pippian

boneless grilled chicken breast served with our creamy pumpkin seed pippian sauce and seasonal vegetables. includes rice, ortega's beans, and homemade flour tortillas > 13.95

Vegitarian Burrito

Poblano chiles, black bean and pumpkin puree, red potatoes, avocado, pico de gallo and jack cheese wrapped in a homepade flour tortilla. Served with vegetarian black beans > 12.95

Shrimp Enchiladas

two corn tortilla enchiladas stuffed with sautéed shrimp, mushrooms, spinach, pico de gallo and topped with a blend of cotija, panela and jack cheeses, cabage, mexican crema and our roasted tomato ranchero sauce. served with rice and refried beans > 15.95

Poblano Queso Taco Trio

grilled oaxaca cheese topped with sautéed poblano chiles and caramelized onions, cabbage, avocado, fresh pico de gallo, a drizzle of mexican creama and sprinkled with cotija and panela cheeses. served with vegetarian black beans > 12.95

Baja Style Lobster

Experience the authentic puerto nuevo dining experience with our famous lobster plates. served pureto nuevo style with rice, refried beans and a homemade flour tortilla

1/2 Lobster and Bistek

ortega's surf and turf. one-half grilled lobster combined with grilled bistek topped with huitlacoche-porcini mushroom sauce > 25.95

1/2 Lobster and Shrimp

one-half grilled lobster combined with four grilled shrimp topped with epazote cilantro pesto and roasted tomato arbol

sauce > 24.95

Whole Lobster

the traditional famous specialty of the familia ortega; authentic puerto nuevo style whole grilled lobster > 28.95

Postre

Variety is the spice of life... Our dessert menu varies Please ask your server for today's specialties.

Coconut Flan with Grilled Pineapple

ortega's homemade classic mexican dessert served with grilled pineapple caramelized with butter, brown sugar and orange liqueur > 9.95

Coconut Flan

ortega's original creamy flan, served a la carte > 7.95

18-Karat Cheesecake

carrot cake topped with creamy cheesecake with chopped walnuts > 8.95

White Chocolate & Raspberry Cheesecake

white chocolate and raspberry cheesecake on a chocolate cookie crust topped with pure white chocolate shavings > 8.95

Triple Chocolate Cheesecake

a blend of light chocolate, dark chocolate, and chocolate chips on a chocolate cookie crust > 8.95