



HOLA!

NOUVEAU MEXICAN-PERUVIAN CUISINE

Proudly Serving

TRANQUILO ESPECIAL

Made fresh in Bend, Oregon

2015 SILVER MEDAL AWARD WINNER
at the North American Brewers Association

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From catering your business lunch to serving the margarita bar at your wedding!

Entradas

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Guacamole Fresco

Made fresh at your table! 10.95

Tiraditos*

Ahi Tuna sashimi style and Peruvian ponzu (citrus-based sauce), with a truffle vinaigrette, avocado and fresh scallions. 14

Ceviche Tradicional*

A traditional Peruvian dish with Ahi Tuna marinated in citrus Aji Amarillo, (Yellow Peruvian chile) and red onions. Served with cancha (Peruvian corn), and sweet yams. 15.95

Ceviche Mexicano

Marinated in lime juice with onion, cilantro, tomatoes and avocado.
Mexican Prawns or Halibut 15.95

Empanadas Camarón (turnovers)

Fresh homemade masa turnovers stuffed with shrimp, cheese, tomatoes, onion and cilantro. Served with sour cream, guacamole and tomatillo sauce. 14.50

Quesadilla with Portobello and Epazote (savory, Mexican herb)

Flour tortilla filled with your choice of Portobello mushrooms or chicken, seasoned with Epazote (a savory Mexican herb), and jack cheese. Accompanied with sour cream, mango pico de gallo and guacamole. 14.50

Nachos Cubano

Tortilla chips topped with cheese with black beans coca-cola braised pork, topped with tomatoes, guacamole and sour cream. 13.50

Sopa de Pollo (chicken soup)

Shredded chicken, tomatoes, onions, avocado and crispy tortillas strips simmered in a savory broth topped with cilantro and cheese. Cup 9.95 Bowl 13.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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Ensaladas

Taco Salad

Seasoned tortilla strips on a bed of fresh greens with chicken or shredded beef. Topped with sour cream, guacamole, cheese and tomatoes. 12.95

Ensalada Mixta (Mixed salad)

A healthy mix of greens, roma tomatoes, mango, cucumber, avocado, dressed with a hibiscus agave vinaigrette. Add chicken 15.95 Add Halibut 18.95

Ensalada Verde

Fresh baby spinach with cucumber, queso fresco, red onion, braised mushrooms, dressed with key lime-cilantro vinaigrette. 12.50

Enchiladas

All served with rice and beans

Rojas (red)

Two corn tortillas filled with your choice of shredded chicken, shredded beef or cheese. Topped with roasted tomato sauce and cheese. 13.95

Rancheras

Your choice of chicken, cheese, shredded beef, or seasoned potatoes. Topped with red sauce, romaine lettuce, sour cream, avocado, tomatoes and Mexican cheese. 15.95

Queretanas

Corn tortillas filled with shredded chicken breast then topped with roasted tomatillo sauce, Monterrey cheese and chorizo. Served with sour cream and avocado. 15.95

Mole

Corn tortillas stuffed with your choice of pork or chicken then covered with Mole (sweet and spicy sauce), cheese, avocado, sour cream and roasted sesame seeds. 15.95

Shrimp

Pacific prawns, tomatoes, onions and cilantro sautéed with white wine, rolled in corn tortillas and covered with green tomatillo sauce topped with cheese, sour cream and avocado slices. 18.95

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combinaciones (Combinations)

All combinations with choice of meat: chicken or shredded beef.
Served with rice and beans.

- Enchilada & Taco 13.95
- Three Tacos 14.95
- Two Tacos & One Enchilada 14.95
- Chimichanga & Enchilada 15.95
- Tostada & Enchilada 13.95

Postres (Desserts)

Flan

A light egg based custard.

Churros

Fried sticks of tender dough, with a crispy shell and a cake like center. Served with vanilla ice cream. 8.95

Bananas Flameadas

Sliced bananas pan fried with butter, brown sugar, cinnamon, and fired up with rum. Served on top of vanilla ice cream. Made at your table! 14.95

Bebidas Refrescantes \$2.95

Sodas

iced Tea

Lemonade

Bebidas Especiales \$5

Mango Margarita

Strawberry Margarita

Mango Mojito

Hibiscus Tea \$2.95

18% gratuity will be added to parties of 6 or more

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Platos de Peru

Chancho a lo Sancho

Braised pork in coca-cola with yams, onions, tomatoes, and Peruvian Sofrito sauce.
Served with rice. 18.95

Ají de Gallina

Shredded chicken breast and peas in a creamy Peruvian Ají chile sauce, served with white rice and bolitas de causa (cold chile-lime infused mashed potatoes). 18.95

Costillitas de Puerco con Ají Amarillo

Grilled Baby Back Ribs smothered in a sweet and sour ají-amarillo BBQ sauce. Accompanied with causa (Peruvian infused key lime cold potato cake) and fresh salsa criolla. 19.95

Tamales de Puerco

House made Peruvian style pork tamales in banana leaves and covered with red salsa. Topped with creamy cheese sauce, mango pico de gallo and ensalada criollo.
Served with cilantro rice and black beans. 16.95

Seco de Pollo

A traditional Peruvian stew made with tender chicken, home fried potatoes, red onion, sweet yams, peas and Ají Amarillo chile-cilantro sauce. 19.95

Lomo Saltado

Tenderloin strips of beef wok-fried with red onions, roma tomatoes, and simmered in Ají (chile) Panca sauce, tossed with golden fried potatoes and served with rice. 20.95

Causa Limena*

Traditional preparation of Peruvian Tataki spicy tuna, with Ají pepper, key lime infused mashed potato and pressed into a cake. Served cold, with avocado, cilantro oil and fresh scallions. 22.95

Lenguado al Chorrillo Bay Style

Halibut, prawns, calamari, onion and tomatoes wok-fried with chorrillana style sauce.
Served with Quinoa. 22.95

Camarones Envueltos en Tocino

Pacific prawns wrapped in applewood smoked bacon, topped with chipotle cream sauce and served with Tropical Quinoa. 21.95

Platos de México

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Baja Burrito ~ México

Flour tortilla filled with your choice of chicken or shredded beef. Topped with red sauce and Monterrey cheese. Served with rice and beans. 13.95 With guacamole and sour cream 15.95

Chile Relleno

Roasted Pasilla pepper stuffed with roasted corn and Mexican cheese with light red chile arbol salsa. Topped with creamy cheese sauce and mango pico de gallo. Served with rice, refried beans and tortillas. 15.95

Marcos Pollo

Chicken breast cut into strips and sautéed with mushrooms and simmered in a chipotle cream sauce. Served with rice and black beans. 18.95

Carne Azada*

Grilled skirt steak with house seasoning. Served with rice, beans, guacamole, chimichurri sauce and tortillas. 20.95 Add Prawns 10

Tacos de Halibut

Three soft corn tortillas filled with grilled Halibut and topped with lettuce, sour cream, mango pico de gallo and avocado slices. Served with rice and black beans. 20.95

Mole Poblano

Chicken breast simmered in a lightly sweet chocolate sauce with a hint of spice. This recipe has been in our family for over 75 years. Served with rice, beans and tortillas. 19.95

Ahi Chile Relleno*

Roasted Poblano chile filled with seared Ahi and a white cheese cream sauce, served on a light red chile de arbol sauce dressed with guava balsamic reduction and mango pico de gallo, with rice and black beans. 22.95

Shrimp al Tequila

Wild Pacific prawns wrapped in banana leaves with red onions, Portobello mushroom and fresh bananas, then specially baked with chipotle chile and hint of anejo tequila. Served with rice and beans. 21.95

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