



HOLA!

NOUVEAU MEXICAN-PERUVIAN CUISINE

Sunriver

Proudly Serving

**TRANQUILO
ESPECIAL**

Made fresh in Bend, Oregon

2015 SILVER MEDAL AWARD WINNER
at the North American Brewers Association

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Visit our website

www.holabend.com

Entradas

HOLA!

Guacamole Fresco

Made fresh at your table! 15.95

Tiraditos*

Ahi Tuna sashimi style and Peruvian ponzu (citrus-based sauce), with a truffle vinaigrette, avocado and fresh scallions. 17.95

Ceviche Mexicano

Marinated in lime juice with onion, cilantro, tomatoes and avocado.

Mexican Prawns 18.95 Halibut 19.95

Ceviche Peruano*

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. 19.95

Quesadilla with Pollo

Flour tortilla filled with seasoned chicken and jack cheese. Accompanied with sour cream, pico de gallo and guacamole. 16.95

Nachos

Tortilla chips topped with cheese with black beans coca-cola braised pork, topped with tomatoes, guacamole and sour cream. 15.95

Sopa de Pollo (chicken soup)

Shredded chicken, tomatoes, onions, avocado and crispy tortillas strips simmered in a savory broth topped with cilantro and cheese. Bowl 14.95

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. 16.95

Ensalada Mixta (Mixed salad)

A healthy mix of greens, roma tomatoes, cucumber, avocado, dressed with a hibiscus agave vinaigrette. 13.95 Add chicken 18.95 / Add Halibut 21.95

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

Platos de México

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Baja Burrito ~ Mexico

Flour tortilla filled with your choice of chicken or shredded beef. Topped with red sauce and Monterrey cheese. Served with rice and beans. 18.95 with guacamole and sour cream 20.95

Chile Relleno

Roasted Pasilla pepper stuffed with roasted corn and Mexican cheese with light red chile arbol salsa. Topped with creamy cheese sauce and pico de gallo. Served with rice and refried beans. 19.95

Marcos Pollo

Chicken breast cut into strips and sautéed with mushrooms and simmered in a chipotle cream sauce. Served with rice and black beans. 23.95

Carne Azada*

8 oz. of grilled skirt steak with house seasoning. Served with rice, beans, guacamole, chimichurri sauce and tortillas. 26.95 Add 3 Jumbo Prawns 18.95 (extra)

Tacos de Halibut

Three soft corn tortillas filled with grilled Halibut and topped with lettuce, sour cream, pico de gallo and avocado slices. Served with rice and black beans. 25.95

Shrimp al Tequila

Jumbo wild Pacific prawns wrapped in banana leaves with red onions, mushroom and fresh bananas, then specially baked with chipotle chile and hint of anejo tequila. Served with rice and beans. 30.95

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20% Gratuity will be added to parties of 6 or more.

Platos de Peru

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Chancho a lo Sancho

Braised pork in coca-cola with yams, onions, tomatoes, and Peruvian Sofrito sauce. Served with rice. 22.95

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). 22.95

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. 25.95

Tamales de Puerco

House made Peruvian style pork tamales in banana leaves and covered with red salsa. Topped with creamy cheese sauce, pico de gallo and ensalada criollo. Served with rice and black beans. 19.95

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. 24.95

Lomo Saltado

8 oz. of 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. 28.95

Causa Limena

Traditional preparation of Peruvian Tatakí spicy tuna, with Ají pepper, key lime infused mashed potato and pressed into a cake. Served cold, with avocado, cilantro oil and fresh scallions. 31.95

Lenguado al Chorrillo Bay Style

Halibut, prawns, calamari, onion and tomatoes wok-fried with chorrillana style sauce. Served with quinoa. 31.95

Camarones Envueltos en Tocino

Jumbo Pacific prawns wrapped in applewood smoked bacon, topped with chipotle cream sauce and served with tropical quinoa. 31.95

Enchiladas

All served with rice and beans

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Rojas (red)

Two corn tortillas filled with your choice of shredded chicken, shredded beef or cheese. Topped with roasted tomato sauce and cheese. 16.95

Pescado

Two soft corn tortillas filled with halibut. Served with green tomatillo sauce, cheese, sour cream and avocado. 22.95

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. 20.95

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. 22.95

Verdes

Corn tortillas filled with shredded chicken breast then topped with roasted tomatillo sauce, and Monterrey cheese. Served with sour cream and avocado. 19.95

Combinaciones (Combinations)

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

- Enchilada & Taco 16.95
- Three Tacos 18.95
- Two Tacos & One Enchilada 18.95
- Chimichanga & Enchilada 19.95
- Tostada & Enchilada 17.95

Bebidas Refrescantes 4
(refillable)
Coke, Diet Coke, Rootbeer, Sprite
Dr. Pepper, Lemonade
Iced Tea, Raspberry Ice Tea

Bebidas Especiales 6
(16 oz. non-alcoholic)
Mango Margarita
Strawberry Margarita

Bottle 5
Mexican Coke
Orange Fanta
Pineapple Fanta