



OLLA

COCiNA

A CONTEMPORARY

MEXICAN RESTAURANT

IN HISTORIC SAN JOSE, CA

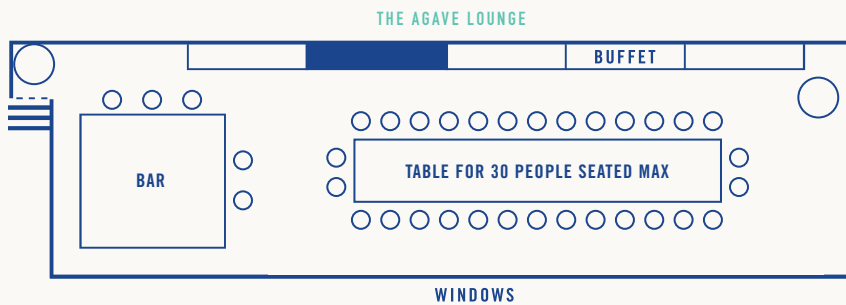
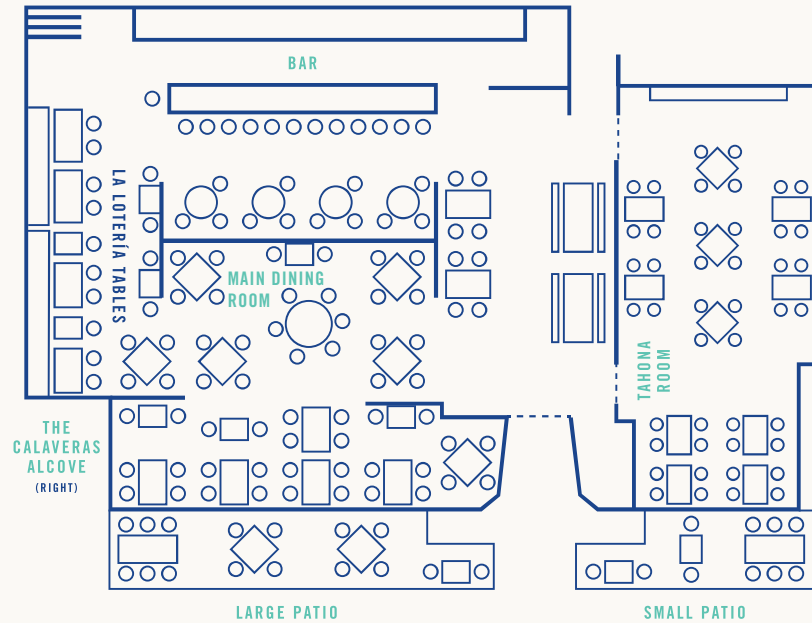


FOR INQUIRIES AND QUOTES CONTACT:

Rocio Ayala | Event Sales Manager
rocio@ollacocina.com | 408.606.7999

17 N SAN PEDRO STREET, SAN JOSE CA 95110

FLOOR PLANS



DOWNSTAIRS

THE CALAVERAS ALCOVE
30 seated / 25 standing

THE LARGE PATIO
20 standing only

THE SMALL PATIO
12 standing only

LA LOTERIA TABLES
22 seated

THE TAHONA ROOM
50 seated / 55 standing

THE MAIN DINING ROOM
(PARTIAL BUYOUT)
85 seated / 100 standing

THE ENTIRE RESTAURANT
+ INCLUDING PATIOS
165 seated / 180 w. patio
200 standing / 230 w. patio

UPSTAIRS

THE AGAVE LOUNGE
(UPSTAIRS ROOM WITH
LIMITED BAR)
30 seated / 45 standing



THE AGAVE LOUNGE



THE TAHONA ROOM



LA LOTERIA TABLES



THE CALAVERAS ALCOVE

MENU OPTIONS

RECEPTION

SELF-SERVE BUFFET

SERVES APPROXIMATELY 12 GUESTS

Appetizers

CHIPS, SALSA AND GUACAMOLE (V)

59

MISSION SALAD (V)

romaine, cabbage, carrots, beans, avocado, cotija, tortilla strips, salsa, jalapeno vinaigrette 59

CAESAR SALAD (V)

romaine, rosemary thyme croutons, cotija cheese, caesar dressing 59

NACHOS DE LA OLLA (V)

beans, monterey and oaxaca cheeses, pico de gallo, house-pickled jalapenos, crema, cilantro 69

BACON WRAPPED PRAWN

drizzled with a spicy agave glaze 85

CEVICHE TRADICIONAL*

fresh cod, shrimp, avocado, pico de gallo, cilantro, tortilla chips 89

STREET CORN (V)

cotija cheese, tajin, lime 49

We politely decline all menu modifications and substitutions with the exception of allergies and dietary restrictions *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **May contain peanuts, please inform your server of any allergies or dietary restrictions. Menu prices subject to change. FEB 2024

Entrees

INCLUDES MEXICAN RICE AND BEANS

PORK TAMALES

pork tamales, tomatillo sauce, cabbage slaw 195

MOLE POBLANO TAMALES**

chicken tamales, mole poblano, crema, cabbage slaw 195

CHICKEN ENCHILADAS SUIZAS

tomatillo, crema, monterey and oaxaca cheeses 195

CHICKEN MOLE ENCHILADAS**

mole poblano, crema, sesame seeds 195

CHILE RELLENO (V)

panela and oaxaca cheeses, chipotle-tomato sauce, crema, cotija 160

SALMON

piquillo butter sauce & seasonal vegetables 325

BRAISED SHORT RIB

poblano mashed potato, guajillo reducción, salsa borracha topped with pickled radish 285

TACO BAR - BEEF BIRRIA, CHICKEN TINGA, SAUTEED SHRIMP

house-made corn tortillas, assorted salsas 195

Sweet

FLAN DE CAJETA

caramel, orange slices 59

CHURRO BITES

caramel cajeta 59



3 COURSE MEAL

PRICED PER PERSON. EACH GUEST WILL GET TO CHOOSE ONE OF EACH COURSE. HOST WILL SELECT THE 4 MAIN ENTREE SELECTIONS FOR THEIR GUEST TO CHOOSE FROM. STARTERS AND DESSERTS ARE SET AND INCLUDED WITH THE PRICE OF THE ENTREE. CHIPS, SALSA & GUAC INCLUDED FOR THE TABLE.

MENU OPTIONS

Starter

CHEF INSPIRED SOUP

MIXED GREENS (V)

cherry tomatoes, cucumber, radish, lemon vinaigrette, cotija cheese

Sweet

FLAN DE CAJETA

caramel, orange slices

CHURRO BITES

caramel cajeta

Entrees

MOLE POBLANO TAMALES \$45.00

chicken tamales, mole poblano, crema, cabbage slaw

PORK TAMALES \$45.00

tomatillo sauce, cabbage slaw

CHILE RELLENO (V) \$48.00

panela and oaxaca cheese, chipotle-tomato sauce, crema, cotija, mexican rice

SWISS CHARD ENCHILADAS (V) \$45.00

chile de arbol salsa, crema, panela cheese, avocado, mexican rice & refried black beans

CHICKEN ENCHILADAS SUIZAS \$50.00

tomatillo, crema, monterey and oaxaca cheese, mexican rice & refried beans

CARNE ASADA \$55.00

grilled steak, chorizo beans, onion, salsa, house-made tortillas

CAMARONES A LA DIABLA \$55.00

sauteed shrimp in a spicy diablo sauce, mexican rice and refried beans

POLLO CON MOLE \$55.00

roasted thigh and leg, mole poblano, mexican rice & refried beans, house-made tortillas.

We politely decline all menu modifications and substitutions with the exception of allergies and dietary restrictions *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **May contain peanuts, please inform your server of any allergies or dietary restrictions. Menu prices subject to change. FEB 2024

4 COURSE MEAL

\$65 PER PERSON. EACH GUEST WILL GET TO CHOOSE FROM THE MENU CREATED BY THE HOST OF THE EVENT. TO START, PLEASE SELECT 2 APPETIZERS FOR THE TABLE. THEN, SELECT 4 MAIN ENTREES FOR YOUR GUESTS TO CHOOSE FROM. STARTERS AND DESSERTS ARE SET MENU OPTIONS.

MENU OPTIONS

Appetizer CHOOSE TWO

STREET CORN (V)

cotija cheese, tajin, lime

BLISTERING SHISHITO PEPPERS (V)

lime, salt

CHIPS, SALSA AND GUACAMOLE (V)

CHICHARRONES

fried pork cracklins, agave, lime, tajin

Starter

CHEF INSPIRED SOUP

MIXED GREENS (V)

cherry tomatoes, cucumber, radish, lemon vinaigrette, cotija cheese

Entrees CHOOSE FOUR

MOLE POBLANO TAMALES

chicken tamales, mole poblano, crema, cabbage slaw

CHILE RELLENO (V)

panela and oaxaca cheese, chipotle-tomato sauce, crema, cotija, mexican rice

SWISS CHARD ENCHILADAS (V)

chile de arbol salsa, crema, panela cheese, avocado, mexican rice & refried black beans

CHICKEN ENCHILADAS SUIZAS

tomatillo, crema, monterey and oaxaca cheese, mexican rice & refried beans

CARNE ASADA

grilled steak, chorizo beans, onion, salsa, house-made tortillas

CAMARONES A LA DIABLA

sauteed shrimp in a spicy diablo sauce, mexican rice and refried beans

Sweet

FLAN DE CAJETA

caramel, orange slices

CHOCOLATE TAMAL

filled with dark chocolate and topped with fresh stawberries

We politely decline all menu modifications and substitutions with the exception of allergies and dietary restrictions *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **May contain peanuts, please inform your server of any allergies or dietary restrictions. Menu prices subject to change. FEB 2024

CATERING MENU (TO-GO ONLY)

CHOICE OF ENTREE

SERVES APPROXIMATELY 12 GUESTS

Appetizers

CHIPS, SALSA AND GUACAMOLE

59

MISSION SALAD (V)

romaine, cabbage, carrots, beans, avocado, cotija, tortilla strips, salsa, jalapeno vinaigrette 59

CAESAR SALAD (V)

romaine, rosemary thyme croutons, cotija cheese, caesar dressing 59

CEVICHE TRADICIONAL**

fresh cod, shrimp, avocado, pico de gallo, cilantro, tortilla chips 89

CHICHARRONES

fried pork cracklings, agave, lime, tajin 59

STREET CORN

cotija cheese, tajin, lime 49

Sweet

FLAN DE CAJETA

caramel, orange slices 59

Entrees

INCLUDES MEXICAN RICE AND BEANS

PORK TAMALES

pork tamales, tomatillo sauce cabbage slaw 195

MOLE POBLANO TAMALES

chicken tamales, mole poblano, crema, cabbage slaw 195

CHICKEN ENCHILADAS 195

CHOOSE ONE SAUCE:

- mole poblano, crema, sesame seeds
- tomatillo sauce, crema, monterrey and oaxaca cheese
- chile de arbol salsa, crema, panela cheese

POLLO CON MOLE

roasted thigh and leg, mole poblano, sesame seeds 220

CAMARONES A LA DIABLA

sauteed shrimp in spicy diablo sauce, mexican rice & refried beans homemade tortillas 225

TACO BAR

beef birria, chicken tinga, seasonal vegetables 195

We politely decline all menu modifications and substitutions with the exception of allergies and dietary restrictions *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **May contain peanuts, please inform your server of any allergies or dietary restrictions. Menu prices subject to change. FEB 2024

BEVERAGES

Draft Cócteles

PRICED PER CARAFE

APPROXIMATELY 4 DRINKS PER CARAFE

TRADITIONAL MARGARITA

tequila blanco, orange liqueur, lime, agave 45.95

PRICKLY PEAR MARGARITA

tequila blanco, lime, agave, prickly pear puree, tajin salt 45.95

CUCUMBER MARGARITA

tequila blanco, lime, agave, fresh cucumber, tajin salt 45.95

SPICY MARGARITA

tequila blanco, lime, agave, jalapeno 45.95

PALOMA

tequila blanco, lime, grapefruit soda, smoked salt 45.95

POLANCO PALOMA

tequila blanco, grapefruit, cappelletti, lime, pomegranate 45.95

SAN PEDRO SANGRIA

red wine, brandy, citrus 45.95

CIELITO LINDO

mezcal, manzanilla sherry, chateau aloe liqueur, cucumber, lemon celery bitters, agave 46.95

YUCATAN VODKA

ginger, syrup, lemon, passionfruit 46.95

SANGRIA BLANCA

white wine, grapefruit, elderflower, pisco, pineapple, lime 45.95

For the Spirited

\$13.50 PER COCKTAIL

ANTICUADO

bourbon, corn liqueur, chile pasilla, angostura bitters

MEDIA NOCHE

tequila reposado, mezcal, rumchata, coffee liqueur, coconut milk

PUENTE JALISCO

tequila reposado, monkey shoulder whiskey, curacao, orange bitters

Non-Alcoholic

CHICHA MORADA

chicha syrup, pineapple, lime soda 5.95

PASSION SPRITZ

wilserton BSA, passion fruit, lime, soda 5.95

FOUNTAIN DRINKS

coke, diet, sprite, iced tea 2.95

BOTTLED BEVERAGES

Mexican Coke, Squirt, Sprite, Jarritos Mandarin & Tamarind 3.95

TOPO CHICO

sparkling water 3.95

Wine

\$31.95 PER ½ CARAFE

APPROXIMATELY 3 GLASSES PER ½ CARAFE

BENZIGER SAUVIGNON BLANC

CHLOE ROSE OF PINOT NOIR

MI TERRUNO MALBEC

Beer

PINT / CARAFE

DEL CIELO BEER MORENA MIA LAGER

7.95 / 26.95

STONE BUENAVEZA SALT & LIME LAGER

7.95 / 26.95

LAGUNITAS HAZY WONDER IPA

7.95 / 26.95

CALICRAFT TIKI TIME TROPICAL WHEAT

7.95 / 26.95

ALTAMONT MAUI WAUI IPA

7.95 / 26.95

CORONA EXTRA LAGER

6.95 / 23.95

MODELO ESPECIAL AND MODELO NEGRA

6.95 / 23.95

EVENT FAQ

CORKAGE

Our corkage fee is \$25 per 750ml and our outside dessert fee is \$2.50 per person, limitations may apply

EXTRA COSTS

All events are subject to tax, gratuity and 5% event fee

TIME SLOTS

All private dining rooms are booked for 2 hours

GUEST COUNT

Final guest counts are due 2 business days prior to your event date

VEGAN & GF

Ask about our vegan and gluten-free entree and dessert options

¡Nos vemos pronto!

**WE LOOK FORWARD
TO SERVING YOU**



FOR INQUIRIES AND QUOTES CONTACT:

Rocio Ayala | Event Sales Manager
rocio@ollacocina.com

17 N SAN PEDRO STREET, SAN JOSE CA 95110