Bocadillos

Appetizers

120 Guacamole- Haas avocados, red onion, cilantro, lime & queso fresco $MKT

Gorditas de Jenn- Lightly fried masa pockets filled with chile braised short rib, avocado, mexi-quesos, avocado salsa $10

Calamari a la Diabla- Pacific squid steaks flash fried, caramelized onion, red bell pepper, cilantro, chile chipotle $13

Queso Fundido- Quesos Oaxaca & Asadero, house made spicy chorizo, spinach & button mushrooms $10 add housemade tortilla$2.50

El Beso de Los Spanns- Pinto beans,Ortega chiles, chorizo, onion, jalapeños, queso asadero $6 add house made tortillas $2.50

Quesadilla de Chorizo- Flour tortilla, queso Oaxaca, housemade chorizo, chipotle sour cream, baby greens, queso fresco $ 10.50
Add Grilled chicken, steak or vegetables for $3.75
Add Mexican White Shrimp $5

Ceviche del Mar- Tilapia, Mexican White Shrimp, lime juice, onion, cucumber, roma tomato, cilantro $12

Tacos de Atun Crudo- Ahí Poke style yellowfin tuna (raw sushi grade) roasted corn, mango, cilantro, red bell pepper, chile oil, guacamole, crisp taco shells $12.50

Coctel de Camarones- shrimp cocktail Mexican white shrimp, spicy cocktail sauce, onion, cilantro, cucumber & avocado $10

Taquitos de la Casa- russet potato, spinach, mushroom in a hand rolled taquito, salsa de avocado, queso fresco $9

Corn de Calle (Mexican style street corn) Roasted corn, dried pico de gallo, mayo & cotija cheese $6.75

Tortillas Hechas a Mano House made 3 flour & 3 corn tortillas w/ chipotle or sweet butter $5

Tres Sopes Lightly fried masa cakes, refried beans,pollo, carnitas, short rib, chef paired salsas, red leaf lettuce, sour cream, pickled red onion, cotija cheese $12

Sopas Y Ensaladas

Tortilla Soup- chile pasilla chicken broth, pollo, avocado, queso Oaxaca, cilantro, tortilla strips Cup$4 Bowl $9

Caesar Classic- House made Caesar dressing, romaine lettuce, red onion, garlic croutons, cotija cheese $10
Add grilled chicken, grilled steak $3.75Mexican Shrimp or seared Ahi $5

120 Greens- Red Leaf lettuce, roma tomato, red onion, cucumber, pumpkin seed cilantro vinaigrette, cotija cheese & crispy tortilla strips $10 Add Grilled Chicken, Grilled Steak $3.75
Add Mexican Shrimp or seared Ahi $5

Jicama Y Mango- Jicama, mango, tomato, carrot, dried pico de gallo, spring mix & 120 vinaigrette $10
Add Grilled Chicken, Grilled Steak $3.75Mexican Shrimp or seared Ahi $5

Platillos Tradicionales

Traditional Plates

With Roja Rice & Ranchero Frijoles

Enchiladas Rojas Sencillas- Chile Braised beef shortribs, queso Oaxaca, corn tortillas, red chile guajillo sauce, onion, sour cream $13 Cheese only $10.50

Enchiladas Verdes – Carnitas or Mexican White Shrimp, queso Oaxaca, corn tortillas, tomatillo sauce, sour cream, cilantro, onion, cotija **Carnitas** $12.50 **Shrimp** $14.75
Cheese $10.50

Enchiladas de Mole Poblano- Pollo, Queso Oaxaca, corn tortillas, house made mole, toasted sesame seeds, queso cotija $12.75

Tour De Tacos- A tasting of our five most popular street style tacos, pastor, carnitas, pollo, carne asada & shrimp with chef paired salsas on your choice of house made flour or corn tortillas $17.50

Tacos del Barrio- *Served 3 per order* All tacos come with cilantro, onions, cotija cheese, chef paired salsas on your choice of house made flour or corn tortillas
Carnitas, Pollo or Pastor $10
Shrimp,Short Rib, Duck, Carne Asada $12 **Mushroom** $8.50

Platillos de la Casa

Plates of the House

With chef paired rice

120 Chile Relleno Duo- 2 roasted pasilla chiles, 1w/ chile braised short rib, 1 w/ blended quesos. Duo served with sautéed onion, golden raisins, cilantro& chile guajillo sauce $16
Short rib only $17.50
CheeseOnly$14.50

Lamb Shank Birria- 21oz braised lamb shank, lightly spiced chile broth, onion, cilantro, Mexican style street corn $18.75

Mole Negro de Pollo- Roasted ½ Chicken, house made mole, toasted sesame seeds, cilantro, pickled red onion $14.75

Carne Asada- 8oz House marinated Sterling Farms skirt steak, onion, cilantro, roasted corn chimichurri, cotija, ranchero sauce $16

Tierra Y Mar House marinated Sterling Farms skirt steak, 5 Mexican White Shrimp roasted onion, garlic, cilantro, roasted corn chimichurri, cotija $19.50

Chile Braised Short Rib- 10oz slow braised short rib, sautéed greens, pozole risotto, cilantro, cotija $21

Carnitas Nortenas- Pork carnitas, cilantro, pickled red onion, chile verde, street corn, cotija $17

Duck Confit Chilaquiles- Duck confit, casserole style enchiladas, corn tortillas, roasted poblano chile sauce, queso Oaxaca, onions, cilantro, Mexican sour cream, queso cotija $18

Camarones al Mojo de Ajo- 1DZ spicy Mexican white shrimp, garlic, tequila, cilantro, onion, red & yellow bell peppers $19

Snapper Veracruzano- Pan seared red snapper, onion, tomato, bell peppers, green olives, capers, garlic, cilantro, white wine, crispy sweet potato $17

Mahi Mahi con Salsa Verde- Grilled filet, salsa verde , cilantro, onion, pumpkin seeds $18.50

Agave Nectar Chipotle Glazed Salmon- Sautéed calabacitas, onion, sweet yellow corn $17 limited availability

Vegetarian con Salsa Verde- Sweet potato, roasted chayote, sautéed peppers, onions, cilantro, pumpkin seeds & salsa verde $11

120 Tilapia- Pan Seared Tilapia, sautéed mushroom, poblano chiles, sweet corn, onion, garlic, Tequila garlic cream sauce $17.75

Mole ribs- Tender St. Louis baby back ribs, homemade mole, sesame seeds, street corn, crispy fries **Half rack** $17 **Full rack** $24

Add Housemade Tortillas 2.50
Family Style Beans & Rice $4.50
Extra Sauce $1.20
Please see side list for all extras!

Platillos de California

Plates of California

Burrito de la Casa- Queso Asadero, red rice, refried beans, cilantro, onion, red chile guajillo sauce, sour cream, cotija cheese **Steak or Carnitas** 12.50 **Pollo** 11.50 **add salsa verde** $1.50

Baja Style Fish or Shrimp Tacos Battered White Fish or Mexican White Shrimp, agave salsa, pico de gallo, avocado salsa, chipotle sour cream on house made corn or flour tortillas $13

Taquitos Hecho a Mano- 5 Hand rolled taquitos, choice of beef or chicken, avo/tomatillo salsa, sour cream, cilantro, cotija cheese $12.50

Tortas- *Mexican Style Sandwich* on fresh bolillo, light spread of refried beans, guacamole, lettuce, tomato, queso fresco, mayo, salsa roja and crispy skinny fries
Choice of **Carne Asada, Pollo, Carnitas,**
Short rib or Burnt Cheese $12

Ortega 120 Kobe Burger- 8 oz. Kobe beef patty, lettuce, tomato, Ortega chile, queso asadero, spicy mayo, pan de leche bun and crispy skinny fries $14

Ortega 120 Extras!

Sides & Chingas!

$1.20

Sauces

Salsa Picosa	Salsa Habanero
Avocado Salsa	Salsa Verde
Tomatillo Salsa	Mole Negro
Chipotle Sour Cream	Sour Cream

Cheese

Queso Cotija	Queso Oaxaca

Chingas
Pickled Red Onion
Escabeche (pickled carrots, onions, jalapenos)
Jalepenos

Sides:
Family Style Beans & Rice $4.50
Frijoles Rancheros $3.50
Roja Rice $3.50
Lime Rice $4.00
Guacamole $2.50

ORTEGA 120

1814 S. PCH, Redondo Beach, CA 90277
310.792.4120
www.ortega120.com

"What could be more Mexican than Nachos? **Absolutely Everything!"**
...Anthony Bourdain