



MESOMAYA

LUNCH | A CULINARY ADVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

APERITIVOS

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



QUESO POBLANO 12.50

melted chihuahua style cheese, pepper jack, queso blanco, roasted poblano peppers, nopales, fresh corn
add brisket 3.00

GUACAMOLE 13.50

aguacates de mexico, tomatoes, cilantro, serrano peppers, onions, lime, red radish



RIBEYE CHICHARRON 20.00

crunchy strips of ribeye, fresh guacamole, red guajillo salsa, queso fresco, cilantro, housemade corn tortillas

GUACAMOLE & QUESO COMBO 14.00

CEVICHE*

SHRIMP 17.50 FISH 18.00

MIXTO 18.50

lime marinated, tomatoes, cilantro, serrano peppers, red onions, romain lettuce, sea salt, on a blue corn tostada

QUESADILLAS

CHEESE 14.50

grilled flour tortillas with house blend of cheeses, onions, tomatoes and side of rojo and verde jalapeño salsas

VEGETALES 16.50 POLLO 17.50

CARNE ASADA 18.50 BRISKET 19.00

CAMARON 19.00

grilled flour tortilla, chihuahua style & goat cheese, pineapple, applewood smoked bacon, tomatoes, onions and red jalapeño & avocado tomatillo salsa

SOPAS



POZOLE VERDE 8.00/14.75

mexico city-style green tomatillo chicken soup with hominy, cilantro, poblano peppers, queso fresco, fresh lime juice

POZOLE ROJO 8.00/14.75

traditional pre-hispanic soup with pork, red guajillo broth, hominy, green cabbage, red radish, dry oregano, fresh lime juice

SOPA DE LIMA 8.00/14.75

yucatan-style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, chihuahua style cheese, crispy tortilla strips

CALDO TLALPEÑO 8.00/14.75

spicy chicken soup, with vegetables, avocado, tortilla strips, chihuahua style cheese, shredded chicken

ENSALADAS

add grilled chicken 9.00 • shrimp 10.00 • salmon or steak 12.00

ENSALADA DE LA CASA 7.00

romaine hearts, mixed greens, red onions, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

ENSALADA MERCADO

omaine hearts, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, fresh avocado, monterey jack cheese, avocado dressing

POLLO 19.50 / SALMON 24.00

ENSALADA DE CEVICHE* 19.50

romaine hearts, field greens, vine ripened tomatoes, avocado, red onions, honey lime cilantro vinaigrette
choice of shrimp, fish, or mlxto



BETABELES 16.50

roasted red beets, romaine hearts, argulla, toasted pepitas seeds, queso fresco, goat cheese, chipotle lime vinaigrette

LONCHE ESPECIAL

ensalada de la casa or any cup of soup, followed by your choice of one taco or enchilada, served with white rice & black beans 14.50
del mar enchilada or ribeye taco +3.00



BUDIN AZTECA

housemade white corn tortillas layered with melted chihuahua style cheese, monterey jack, muenster cheese served with your choice of the following

POLLO 18.00

pulled roasted adobo chicken breast, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

VEGETALES 17.50

sautéed zucchini, mushrooms, acelgas, onions, corn, queso fresco, roasted creamy tomatillo sauce

CAMARON 19.00

seared mazatlán jumbo blue shrimp, roasted creamy tomatillo sauce, arugula, queso fresco

TOSTADITAS

fried house corn tortillas with melted chihuahua style cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa

(order of 8) BLACK BEAN 16.00 • CHICKEN 17.00

SHRIMP 18.00 • CARNE ASADA 18.50 • COMBO 19.00



CHEF NICO'S SPECIALTIES

*please be aware that our normal kitchen operations involve shared cooking & preparation areas, including common fryer oil, containing milk, egg, fish, crustacean shellfish, tree nuts, wheat & peanuts.

ENCHILADAS

served with white rice & black beans



POLLO SERRANO 17.50

pulled roasted adobo chicken breast, chihuahua style cheese & asadero cheese, cilantro, housemade white corn tortillas, serrano cream sauce

BRISKET 19.50

slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, housemade blue corn tortillas, tomatillo guajillo



MOLE POBLANO 18.50

roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, monterey jack cheese, blue corn tortilla, mole poblano

QUESO BLANCO 16.75

chihuahua style cheese, housemade corn tortillas, signature queso poblano

SEAFOOD 21.00

sauteed mazatlan blue shrimp, stiped bass, scottish salmon, onion, peppers, mushroom, queso fresco, creamy mild chipotle, suace, avocado relish, saffron rice

VEGETALES 17.00

mexican squash, tomatoes, onions, baby portabella mushroom, carrots, acelgas, blue corn tortillas, tomatillo salsa verde

TACOS DE LA CASA

housemade soft white corn tortillas, white rice, black beans, two tacos per order, served with habanero sauce on the side



RIBEYE 19.50

seared ribeye, romaine lettuce, grilled onions and peppers, cilantro, avocado, queso fresco, jalapeño salsa verde

CARNITAS 17.00

pork carnitas, pickled red onions, chile de arbol salsa, queso fresco, cilantro

POLLO 17.25

pulled roasted adobo chicken breast, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro

CAMARON O PESCADO 18.25

garlic adobo marinated shrimp or fish, green cabbage slaw, avocado relish, cilantro, queso fresco

CARNE 18.75

wood-grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro

BRISKET 19.50

slow cooked brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro



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ADICIONALES

- CHORIZO GREEN BEANS 10.00
- SWEET CORN TAMAL 7.00
- ELOTE CON CREMA 8.00
- WHITE RICE 4.00
- SWEET PLANTAINS 9.25
- CHARRED BRUSSELS SPROUTS 9.25
- HOUSE CORN TORTILLAS (4) 3.00
- BLACK BEANS 4.00
- POBLANO MASHED POTATOES 6.00

BEBIDAS

- COKE, DIET COKE, SPRITE,
DR PEPPER, FANTA ORANGE 3.75
- MANGO ICED TEA 3.75
- FRESH SQUEEZED LEMONADE 5.00
- MEXICAN COCA-COLA, BOTTLED 5.25
- MEXICAN SPARKLING WATER
TOPO CHICO 12 oz 5.25

POSTRES

- PASTEL DE MORAS 10.00
skillet baked blueberry cake with mexican vanilla ice
cream, blueberry drizzle
- FLAN DE QUESO 9.50
mexican egg custard with cream cheese, sugar cane
caramel, dark rum whipped cream
-  PASTEL DE CHOCOLATE 11.00
moist oaxacan dark chocolate cake with fresh corn ice
cream, warm chocolate rum sauce
- CHURROS 10.00
con chocolate y vanilla ice cream

PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details

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ENTRADAS

-  ARRACHERA 28.00
mesquite grilled skirt steak, peppers & onions, rice, beans
served with house made corn tortillas
add jumbo shrimp 3.50 each or grilled chicken 5.00
- SALMON DE COCO 24.50
wood-grilled scottish salmon with creamy coconut rice,
sautéed house vegetables, queso fresco, salsa verde
- RIBEYE BISTEK 45.00
poblano and cheese yukon potatoes, charred brussles,
and chimichurri salsa
- CARNITAS RELLENO 22.00
traditional cheese relleno topped with crispy
pork carnitas, avocado relish, tomato broth,
rice, beans, queso fresco
- CARNE ASADA 26.50
wood-fired marinated skirt steak, homemade sweet
corn tamal, crema mexicana, queso fresco,
refried black beans
- CHULETA TOMAHAWK 26.00
wood-grilled bone-in porkchop with charred
green beans, elote con crema, queso fresco &
pumpkin seed pipian rojo
-  COCHINITA PIBIL 22.00
yucatan-style braised pork shoulder, achiote sauce,
white rice, black beans, pickled red onions, habañero
salsa, served with housemade corn tortillas
- POLLO CON MOLE 22.00
wood-fired chicken breast, white rice, sweet platano
macho, crema mexicana, queso fresco, red radish,
mole rojo oaxaqueño
-  SEAFOOD POBLANO 25.00
sauteed mazatlan blue shrimp, striped bass, scottish
salmon, onions, peppers, mushroom, queso fresco,
avocado, saffron rice creamy mild chipotle sauce
-  HERRADURA SALMON 25.50
pan-seared scottish salmon, tamarind-glazed,
charred brussels sprouts, chile-güero, chayote purée
- CAMARONES À LA DIABLA 25.00
sauteed jumbo mazatlán blue shrimp, garlic,
chile guajillo diablo sauce, white rice,
sweet platano macho



CHEF NICO'S SPECIALTIES

MARGARITAS

-  AVOCADO 15.00
patron silver tequila, muddled avocado,
pineapple, lime, cointreau
-  DE LA CASA 10.50
tequila 100% blue agave, lime juice, orange liqueur,
frozen or rocks
available to go
- TOP SHELF 17.00
soccorro tequila reposado, lime, cointreau,
grated lime zest, rocks or frozen
- “SKINNY” LA FLACA 14.75
dulce vida blanco, triple sec, lime juice,
agave nectar, on the rocks
- SERRANO BERRY 14.75
lalo blanco, muddled strawberry &
serrano pepper, triple sec, lime
-  CUCUMBER 14.75
tres agaves blanco, cucumber, ime juices,
sugar cane, triple sec
- JALAPEÑO 14.50
corralejo blanco tequila, lime, pineapple juice, agave,
jalapeño liqueur, rocks or frozen
-  REMOLINO SWIRL 14.00
our signature house made sangria swirled with our classic
frozen margarita, available to go
- MANGO SANGRITA 14.50
our signature house made mango sangria, swirled with
our classic frozen margarita, available to go
- MAS MARGARITAS
-  OAXACA 16.00
400 conejos aspadin mezcal, cointreau orange liqueur,
fresh lime juice, orange zest
-  PINEAPPLE HABANERO 14.75
cuervo traditional blanco, muddled pineapple &
roasted habanero, lime juice, cointreau,
lime & chile rim
add mezcal float 2
- MEXICAN MARTINI 15.00
lalo tequila blanco, hand-shaken,
fresh lime juice, cointreau
- SUEÑO DE NOVELA 15.50
herradura tequila blanco, lime juice, passion fruit,
chile morita syrup
- PALOMA 15.00
socorro reposado tequila, lime & grapefruit juice, splash
of sparkling, tajin coated rim, rocks or frozen