



# MESOMAYA

BRUNCH MENU | SATURDAY & SUNDAY UNTIL 3PM

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## BRUNCH MENU

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



### HUEVOS BORRACHOS 12

choice of brisket or chorizo, tossed with scrambled eggs, corn hash, poblano peppers, onions, potatoes, served with house white rice black beans, pickled red onions, a side of habanero salsa & freshly made corn tortillas

### CHILAQUILES TRADICIONALES\* 12

roasted white chicken, sautéed onions, serrano peppers, tomatoes, black beans, served on a bed of crispy tortilla strips, topped with two sunny side up eggs, a blend of chihuahua cheese & queso fresco, your choice of tomatillo salsa (verde) or red guajillo salsa (rojos)



### CROQUE SEÑOR\* 12

sliced ham, chihuahua cheese & avocado sandwich, made with mexican pan dulce, topped with two sunny side up eggs & roasted tomato broth



### HUEVOS MOTULEÑOS\* 12

crispy blue corn tortilla, jamon selecto, two eggs sunnyside up, platano macho, black beans, queso fresco, tomato broth, fresh avocado

### CHORIZO MIGAS 13

eggs scrambled with sautéed pork chorizo, tortilla strips, onions, tomatoes, serrano peppers, queso fresco and crema mexicana

### SKINNY HUEVOS 13

egg whites scrambled with fresh spinach, mushrooms, tomatoes, avocado, queso fresco  
add grilled salmon 4



### MEXICAN TOAST 13

egg battered mexican pan dulce, vanilla cream cheese, strawberries, blueberries, caramelized bananas, drizzled with piloncillo cinnamon syrup

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## ADICIONALES

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FRESH FRUTA 4

SWEET PLANTAINS 4

ELOTE CON CREMA 5

SWEET CORN TAMAL 4

CHARRED BRUSSELS SPROUTS 5



### 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.



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## BEBIDAS

### BUENAS MAÑANAS ESPECIALES 3

choice of mimosa, bloody mary or house sangria  
saturday and sunday, until 3pm only

## MARGARITAS

### AVOCADO 12

fresh muddled avocado, freshly squeezed pineapple & lime juices, triple sec & casa noble crystal

### TOP SHELF 12

freshly squeezed lime juice, simple syrup, cointreau, herradura reposado tequila with freshly grated lime zest, frozen or rocks

### LA FLACA 10

organic azuñia tequila blanco, triple sec, freshly squeezed lime juice, splenda, on the rocks

### SERRANO BERRY 9

fresh muddled strawberry & serrano pepper, ambar tequila blanco, with fresh lime juice

### REMOLINO SWIRL 8

homemade sangria swirled with frozen house margarita

### DE LA CASA 8

Monte Alban tequila blanco 100% blue weber agave, fresh lime juice, Oaxacan sea salt, prepared in-house, served frozen or rocks

### MANGO SANGRITA 9

fresh housemade mango sangrita, with frozen house margarita & tajin salted rim

### CUCUMBER 9

freshly squeezed cucumber & lime juices, simple syrup & patron silver tequila

## COCKTAILS

### EL VIEJO 13

codigo 1530 reposado tequila, orange zest, luxardo maraschino cherry, angostura bitters, piloncillo syrup

### MEXICAN MARTINI 12

freshly squeezed lime juice, cointreau, avión silver tequila

### MEXICAN MULE 12

casamigos reposado tequila, fresh lime juice, ginger beer, mint

### LA NOVELA 12

el jimador blanco, freshly squeezed lime & orange juices, passion fruit, chile morita syrup, muddled serrano

### HAND-SHAKEN PINA COLADA 10

don q white & coconut rums, creme de coco, fresh pineapple & lime juices

### MOJITO 9

traditional cuban mojito with don q rum

### SANGRIA ROJA 6/25

by the glass or by the pitcher

## HOUSE SPECIALTIES