



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 8

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn
add brisket 2

GUACAMOLE 9

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish

CHICHARRONES 9

berkshire pork jaw or chicken breast
tomatillo salsa verde, pickled red onions, cilantro, queso de rancho served with housemade white corn tortillas

CEVICHE* 11

isla cortés white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, fresh avocado

TOSTADITAS

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

adobo chicken 12

marinated shrimp 13

carne asada 14

SOPAS

SOPA DE LIMA 5/10

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

POZOLE ROJO 5/10

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

POZOLE VERDE 5/10

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

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.

BUDIN AZTECA

housemade white corn tortillas layered with melted chihuahua cheese, monterey jack, queso asadero
served with your choice of the following:

POLLO 13

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

CHULETA 13

seared, diced pork chop, gold potatoes, nopales, queso fresco, arugula, tomatillo salsa verde

CARNE 14

seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, red chile guajillo sauce

VEGETALES 14

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

CAMARON 15

white mar de cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

ENSALADAS

add grilled chicken, steak or shrimp 5

add grilled salmon 9

ENSALADA DE LA CASA 5

side salad of mixed greens, apples, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

ARUGULA 9

baby wild arugula, field greens, vine ripened tomatoes, goat cheese, jicama, mango, lime-chili peanuts, honey lime cilantro vinaigrette

KALE VERDE 9

green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, english cucumber, tangy mango vinaigrette

ENSALADA MERCADO DE POLLO 14

romaine hearts & iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, monterey jack cheese, avocado dressing
substitute grilled salmon 4

ENSALADA DE CEVICHE* 15

romaine hearts & field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house ceviche, honey lime cilantro 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 12
del mar enchilada 2

ENCHILADAS

served with white rice & black beans

SERRANO 13

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

BRISKET 13

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

POBLANO 13

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

QUESO BLANCO 12

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano

DEL MAR 17

jumbo lump crab meat, adobo shrimp, fresh avocado, chihuahua & muenster cheese, housemade white corn tortillas, roasted creamy tomatillo sauce

TACOS DE LA CASA

housemade soft white corn tortillas, white rice, black beans
2 tacos per order

served with habanero sauce on the side

CARNITAS 12

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

POLLO 12

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

PESCADO 13

á la plancha mahi-mahi, romaine lettuce, tomatoes, white & red cabbage, fresh avocado, serrano salsa verde, queso fresco, cilantro

CARNE 13

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

BRISKET 13

adobo marinated brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro



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ADICIONALES

SWEET CORN TAMAL 4

ELOTE CON CREMA 5

RICE & BLACK BEANS 4

SWEET PLANTAINS 4

CHARRED BRUSSELS SPROUTS 5

HOUSE CORN TORTILLAS (4) 3

BEBIDAS

COKE, DIET COKE, SPRITE,
DR PEPPER, FANTA ORANGE 2.5

MANGO ICED TEA 2.5

FRESH SQUEEZED LEMONADE 4

MEXICAN COCA-COLA, BOTTLED 3

MEXICAN SPARKLING WATER
TOPO CHICO 12 oz 3

PANNA WATER 3

CAFÉ DE LA OLLA 4

PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details
[MESOMAYA.COM](https://www.mesomaya.com)



CHEF NICO'S SPECIALTIES

PASTEL DE MORAS 7

skillet baked blueberry cake with
mexican vanilla ice cream, blueberry drizzle

ENTRADAS

CARNE ASADA 21

wood-fired marinated steak, homemade sweet corn
tamal, crema mexicana, queso fresco, black bean &
cheese tostada, creamy serrano salsa

CHULETA DE CERDO 20

fire-roasted, bone-in pork chop, elote con crema,
sautéed zucchini & carrots, pipian rojo sauce



COCHINITA PIBIL 18

yucatan-style braised pork, tangy orange, achiote sauce,
white rice, black beans, pickled red onions, habanero salsa,
served with housemade white corn tortillas

CARNITAS 18

michoacan-style pork carnitas, side guacamole, pickled
red onions, cilantro, queso fresco, arbol chile, salsa
verde, housemade corn tortillas, rice and beans

POLLO CON MOLE 18

hard-seared skin-on chicken breast, white rice, sweet
platano macho, crema mexicana, queso fresco,
red radish, oaxacan mole rojo

POLLO CON PAPAS 18

roasted chicken breast, gold potatoes, white rice,
arugula, queso fresco, chile guajillo & almond salsa



HERRADURA SALMON 22

tamarind-glazed scottish salmon, charred brussel
sprouts, crushed piquin, chile-güero chayote purée



CHILE RELLENO 15

three cheese stuffed roasted poblano pepper,
house white rice, black beans, traditional tomato sauce,
topped with seared pork carnitas, fresh avocado relish

SALMON DE COCO 18

wood-grilled scottish salmon with creamy coconut rice,
sautéed zucchini & carrots, queso fresco, salsa verde



CHIMICHURRI NEW YORK STRIP 22

à la plancha seared 10 oz. new york strip, black bean &
cheese tamal, red fresno salsa, green chimichurri

POSTRES

FLAN DE QUESO 6

mexican egg custard with cream cheese,
sugar cane caramel, dark rum whipped cream

ask your server for our full drink menu

COCKTAILS



AVOCADO 12

fresh muddled avocado, freshly squeezed
pineapple & lime juices, triple sec,
espolon tequila blanco

TOP SHELF 12

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



OAXACA 12

sombra mezcal joven, cointreau, fresh
lime juice, simple syrup, oaxacan salt

“SKINNY” LA FLACA 11

organic dulce vida tequila blanco, triple sec,
freshly squeezed lime juice, agave nectar,
on the rocks



SERRANO BERRY 10

fresh muddled strawberry & serrano pepper,
triple sec, ambhar tequila blanco,
fresh lime juice

DE LA CASA 8

cien Años sauza tequila 100% blue agave, fresh
lime juice, oaxacan sea salt, prepared in-house,
frozen or rocks



CUCUMBER 9

freshly squeezed cucumber & lime juices,
simple syrup, triple sec casamigos
tequila blanco



FUEGO 12

ambhar tequila blanco, cointreau, ancho verde,
hibiscus syrup, fresh lime juice, tajin sugar rim



REMOLINO SWIRL 8

homemade sangria swirled with
frozen house margarita



PASTEL DE CHOCOLATE 8

moist oaxacan dark chocolate cake with fresh corn
ice cream, warm chocolate rum sauce