



MESOMAYA

DINNER | 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

TAMALES DE POLLO 8

two corn masa filled with chicken, chihuahua cheese, epazote, red fresno salsa, queso fresco, creamy serrano drizzle

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

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

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

PASTEL DE MORAS 7

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

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

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

ADICIONALES

SWEET CORN TAMAL 4

ELOTE CON CREMA 5

RICE & BLACK BEANS 4

SWEET PLANTAINS 4

CHARRED BRUSSEL SPROUTS 5

HOUSE CORN TORTILLAS (4) 3

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.

POSTRES

FLAN DE QUESO 6

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

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

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

COSTILLAS DE CERDO 18

braised baby back pork ribs, gold potatoes, sautéed zucchini, white rice, tomatillo salsa verde with housemade white corn tortillas

SHORT RIB RELLENO 20

egg-battered chile relleno, filled with queso de rancho, served in a traditional tomato salsa with white rice & a short rib guiso with chile pasilla

CHIMICHURRI

NEW YORK STRIP 22

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

HERRADURA SALMON 22

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

SALMON DE COCO 18

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

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

PASTEL DE CHOCOLATE 8

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



MESOMAYA

WINE | SPECIALTY DRINKS | TEQUILA

WINE

BLANCOS

CASA MADERO, CHARDONNAY 10
mexico

RODNEY STRONG, CHARDONNAY 11
chalk hill, sonoma

MEIOMI, CHARDONNAY 11
california

GRAFFIGNA, PINOT GRIGIO 9
san juan, argentina

MATUA, SAUVIGNON BLANC 9
new zealand

BENZIGER, SAUVIGNON BLANC 9
north coast

ROJOS

AVALON, CABERNET SAUVIGNON 12
napa valley

CASA MADERO, CABERNET SAUVIGNON 11
mexico

EDGE, CABERNET SAUVIGNON 13
napa valley

NATURA, CABERNET SAUVIGNON 9
chile

MEIOMI, PINOT NOIR 12
california

RAINSTORM, PINOT NOIR 11
oregon

SEPTIMA, MALBEC 10
argentina

CLINE, ZINFANDEL 10
sonoma

CASA MADERO 3V, BLEND 12
mexico

MARQUES DE RISCAL, TEMPRANILLO 9
spain

ESPUMOSO

MUMM, BRUT PRESTIGE 13
napa valley

MASCHIO, PROSECCO 9
italy

BOTTLES

FRANCISCAN,
CABERNET SAUVIGNON 55
napa valley

CHARLES KRUG, CABERNET 60
napa valley

8 YEARS IN THE DESERT,
RED BLEND 85
orin swift, california

MARQUES DE RISCAL
RESERVA, RIOJA 50
spain

ELOUAN, PINOT NOIR 45
oregon

ETUDE, PINOT NOIR 55
california

WHISPERING ANGEL, ROSÈ 45
france

MESO MAYA LOCATIONS

PRESTON FOREST • DOWNTOWN DALLAS
LAKEWOOD • FORT WORTH
WEST PLANO • ADDISON

MARGARITAS

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

"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

REMOLINO SWIRL 8

homemade sangria swirled with
frozen house margarita

DE LA CASA 8

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

MANGO SANGRITA 9

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

CUCUMBER 9

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

MEZCALES

ALIPUS
SAN ANDRES 12

ESPINA NEGRA
TOBALA 12

VAGO
ELOTE 14

WAHAKA
ESPADIN 10

SOMBRA
ESPADIN 10

ILEGAL
ESPADIN 10

ILEGAL
REPOSADO 15

CERVEZAS

IMPORTED 6
CORONA EXTRA, CORONA LIGHT,
DOS XX LAGER, MODELO ESPECIAL,
NEGRA MODELO, PACIFICO, VICTORIA

MEXICAN CRAFT 6
SEASONAL

LOCAL CRAFT 6
SEASONAL

DOMESTIC 5
BUD LIGHT, MICHELOB ULTRA,
MILLER LITE, SHINER BOCK,
BUCKLER (NON-ALCOHOLIC)

PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details
MESOMAYA.COM

HOUSE SPECIALTIES

COCKTAILS

FUEGO 12

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

CHICA DE HUMO 11

illegal mezcal, cointreau, triple sec, ancho reyes,
fresh pineapple & lime juices

EL VIEJO 13

el tesoro tequila anejo, orange zest, luxardo
maraschino cherry, angostura bitters, piloncillo syrup

MEXICAN MARTINI 12

fresh lime juice, cointreau,
avion silver tequila

OAXACA 12

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

LA NOVELA 12

el jimador tequila blanco, fresh lime & orange juices,
passion fruit, chile morita syrup, muddled serrano

HIBISCUS 12

cazadores tequila blanco 100% blue agave, triple sec,
ancho reyes, mango & hibiscus purée, fresh lime juice

CACTUS MARTINI 12

milagro silver tequila, elderflower liqueur, fresh
muddled mint & basil, simple syrup, fresh lime juices
& sea salt-cured cactus

PUERTO ESCONDIDO 12

sombra mezcal joven, cointreau, fresh muddled
cilantro & sage, fresh pineapple & lime juices,
agave nectar

TEQUILAS

BLANCO

AMBHAR 10

AVIÓN 12

AZUÑIA 12

CASA DRAGONES 15

CASAMIGOS 12

CASA NOBLE 12

CLASE AZUL 16

CODIGO 1530 11

DON JULIO 12

EL JIMADOR 9

HERRADURA 12

MAESTRO DOBEL 10

PATRÓN 12

VOLCAN DE MI TIERRA 14

REPOSADO

AMBHAR 12

AVIÓN 13

CASA NOBLE 14

CASAMIGOS 13

CLASE AZUL 20

DON JULIO 13

EL JIMADOR 10

HERRADURA 13

PATRÓN 13

AÑEJO

AMBHAR 15

AVIÓN 14

AZUÑIA 14

CASAMIGOS 16

CASA NOBLE 16

EL JIMADOR 11

HERRADURA 14

MAESTRO DOBEL 12

PATRÓN 14

AWARD-WINNING TEQUILAS

CASA DRAGONES JOVEN CRYSTAL,
5 YEAR BLEND 45

HERRADURA ULTRA 15

DON JULIO 1942 25

VOLCAN DE MI TIERRA CRISTALINO 16

CASA NOBLE SINGLE BARREL
EXTRA AÑEJO, 5 YEAR 25

MAESTRO DOBEL DIAMANTE
MULTI-AGED CLEAR, 3 YEAR 15

JOSE CUERVO RESERVA DE LA FAMILIA
EXTRA AÑEJO, 3 YEAR 25

CLASE AZUL ULTRA EXTRA AÑEJO, 5 YEAR 160