



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 8.25

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn add brisket 3

GUACAMOLE 9.50

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

CHICHARRONES 9.75

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

CEVICHE* 11.50

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

SOPAS

SOPA DE LIMA 5.25/10.00

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

POZOLE ROJO 5.25/10.00

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

POZOLE VERDE 5.25/10.00

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

ENSALADAS

add grilled chicken, steak or shrimp 7
add grilled salmon 10

ENSALADA DE LA CASA 5.00

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

BETABELES 10.00

roasted red & gold beets, romaine hearts, mixed greens, hearts of palm, queso fresco, toasted & salted pepitas, don brunó red guajillo dressing

KALE VERDE 9.50

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

ENSALADA MERCADO DE POLLO 14.75

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 5

ENSALADA DE CEVICHE* 15.50

romaine hearts & field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house signature ceviche, honey lime cilantro vinaigrette

CHEF NICO'S SPECIALTIES

PASTEL DE MORAS 8.50

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

FLAN DE QUESO 7.00

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

PASTEL DE CHOCOLATE 8.50

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

CAFÉ DE OLLA 5.00

our signature blend of dark coffee, cinnamon, and oaxacan chocolate, made to order, hand shaved piloncillo brown raw sugar.

BUDIN AZTECA

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

POLLO 13.25

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

CHULETA 13.50

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

CARNE 14.00

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

VEGETALES 14.00

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

CAMARON 15.00

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

QUESADILLAS

CAMARON 14.00

grilled flour tortilla, chihuahua & goat cheese, pineapple, applewood smoked bacon, tomatoes, onions and side of rojo and verde jalapeño salsas

POLLO 12.00 CARNE or BRISKET 13.00

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

ENCHILADAS

served with white rice & black beans

SERRANO 13.25

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

BRISKET 13.50

tangy overnight braised brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo guajillo sauce

MOLE POBLANO 13.25

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

QUESO BLANCO 13.00

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

DEL MAR 17.00

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

ADICIONALES

SWEET CORN TAMAL 4.00

ELOTE CON CREMA 5.00

RICE & BLACK BEANS 4.00

SWEET PLANTAINS 5.00

CHARRED BRUSSELS SPROUTS 5.00

HOUSE CORN TORTILLAS (4) 3.00

ENTRADAS

CARNE ASADA 22.00

wood-fired marinated steak, homemade sweet corn tamal, crema mexicana, queso fresco, black beans, complimentary corn tortillas by request

CHULETA DE CERDO 20.25

fire-roasted, bone-in pork chop, elote con crema, sautéed house vegetables, pipian rojo sauce

COCHINITA PIBIL 18.75

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 18.50

fire-roasted skin-on chicken breast, white rice, sweet plátano macho, crema mexicana, queso fresco, red radish, oaxacan mole rojo

ARRACHERA 22.00

mesquite grilled skirt steak, sautéed bell peppers & onions, rice, beans, side of guacamole and grilled jalapeño, chihuahua cheese, pickled onions served with housemade corn tortillas

SHORT RIB RELLENO 20.00

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

HERRADURA SALMON 22.00

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

SALMON DE COCO 19.00

wood-grilled scottish salmon with creamy coconut rice, sautéed house vegetables, 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 13.00

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

POLLO 12.25

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

CARNE 13.50

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

BRISKET 13.50

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

CAMARON 13.50

garlic lime adobo marinated shrimp, green cabbage, jicama, tomatoes, mango, crema, queso fresco, cilantro

PRIVATE DINING & CATERING AVAILABLE

ask a manager for more details
MESOMAYA.COM

POSTRES



WINE

BLANCOS

CASA MADERO, CHARDONNAY 10.00
mexico

RODNEY STRONG, CHARDONNAY 11.00
chalk hill, sonoma

MEIOMI, CHARDONNAY 11.00
california

GRAFFIGNA, PINOT GRIGIO 9.00
san juan, argentina

MATUA, SAUVIGNON BLANC 9.00
new zealand

BENZIGER, SAUVIGNON BLANC 9.00
north coast

ROJOS

AVALON, CABERNET SAUVIGNON 12.00
napa valley

CASA MADERO, CABERNET SAUVIGNON 11.00
mexico

EDGE, CABERNET SAUVIGNON 13.00
napa valley

NATURA, CABERNET SAUVIGNON 9.00
chile

MEIOMI, PINOT NOIR 12.00
california

RAINSTORM, PINOT NOIR 11.00
oregon

SEPTIMA, MALBEC 10.00
argentina

CLINE, ZINFANDEL 10.00
sonoma

CASA MADERO 3V, BLEND 12.00
mexico

MARQUÉS DE RISCAL, TEMPRANILLO 9.00
spain

ESPUMOSO

MUMM, BRUT PRESTIGE 13.00
napa valley

MASCHIO, PROSECCO 9.00
italy

BOTTLES

FRANCISCAN, CABERNET SAUVIGNON 55.00
napa valley

CHARLES KRUG, CABERNET 60.00
napa valley

8 YEARS IN THE DESERT, RED BLEND 85.00
orin swift, california

MARQUÉS DE RISCAL RESERVA, RIOJA 50.00
spain

ELOUAN, PINOT NOIR 45.00
oregon

ETUDE, PINOT NOIR 55.00
california

WHISPERING ANGEL, ROSÉ 45.00
france

MARGARITAS

AVOCADO 12.00

freshly muddled avocado, freshly squeezed pineapple & lime juices, cointreau, casa noble tequila crystal

TOP SHELF 12.00

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

“SKINNY” LA FLACA 11.00

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

SERRANO BERRY 10.00

freshly muddled strawberry & serrano pepper, triple sec, socorro blanco, freshly squeezed lime juice

REMOLINO SWIRL 8.00

housemade sangria swirled with frozen house margarita

DE LA CASA 8.00

la misión tequila 100% blue agave, freshly squeezed lime juice, oaxacan sea salt, prepared in-house, frozen or rocks

MANGO SANGRITA 9.00

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

CUCUMBER 9.00

freshly squeezed cucumber & lime juices, simple syrup, cointreau, casa noble tequila blanco

PINEAPPLE HABANERO 11.00

Freshly-muddled pineapple & roasted

COCKTAILS

EL VIEJO 13.00

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

MEXICAN MARTINI 12.00

freshly squeezed lime juice, cointreau, avion silver tequila

OAXACA 12.00

sombra mezcal joven, cointreau, freshly squeezed lime juice, simple syrup, oaxacan salt

LA NOVELA 12.00

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

PRIVATE DINING & CATERING AVAILABLE

ask a manager for more details
MESOMAYA.COM

MESO MAYA LOCATIONS

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

MEZCALES

ALIPÚS

SAN ANDRES 12.00

ESPINA NEGRA
TOBALÁ 12.00

VAGO

ELOTE 14.00

WAHAKA
ESPADÍN 10.00

SOMBRA
ESPADÍN 10.00

ILEGAL
ESPADÍN 10.00

ILEGAL
REPOSADO 15.00

CERVEZAS

IMPORTED 6.00

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

MEXICAN CRAFT 6.00
SEASONAL

LOCAL CRAFT 6.00
SEASONAL

DOMESTIC 5.00

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

TEQUILAS

BLANCO

AMBHAR 10.00

AVIÓN 12.00

AZUÑIA 12.00

CASA DRAGONES 15.00

CASAMIGOS 12.00

CASA NOBLE 12.00

CLASE AZUL 16.00

CÓDIGO 1530 11.00

DON JULIO 12.00

EL JIMADOR 9.00

HERRADURA 12.00

MAESTRO DOBEL 10.00

PATRÓN 12.00

VOLCAN DE MI TIERRA 14.00

REPOSADO

AMBHAR 12.00

AVIÓN 13.00

CASA NOBLE 14.00

CASAMIGOS 13.00

CLASE AZUL 20.00

DON JULIO 13.00

EL JIMADOR 10.00

HERRADURA 13.00

PATRÓN 13.00

AÑEJO

AMBHAR 15.00

AVIÓN 14.00

AZUÑIA 14.00

CASAMIGOS 16.00

CASA NOBLE 16.00

EL JIMADOR 11.00

HERRADURA 14.00

MAESTRO DOBEL 12.00

PATRÓN 14.00

AWARD-WINNING TEQUILAS

CASA DRAGONES JOVEN CRYSTAL, 5 YEAR BLEND 45.00

HERRADURA ULTRA 15.00

DON JULIO 1942 25.00

VOLCAN DE MI TIERRA CRISTALINO 16.00

CASA NOBLE SINGLE BARREL EXTRA AÑEJO, 5 YEAR 25.00

MAESTRO DOBEL DIAMANTE MULTI-AGED CLEAR, 3 YEAR 15.00

JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO, 3 YEAR 25.00

CLASE AZUL ULTRA EXTRA AÑEJO, 5 YEAR 160.00