



# 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 10.25

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn add brisket 2.00

### GUACAMOLE 10.75

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

### CHICHARRONES 11.00

berkshire pork jaw tossed in tomatillo salsa verde, pickled red onions, cilantro, queso fresco served with housemade white corn tortillas

### CEVICHE\* 14.00

isla cortez 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 (order of 4) 4.00 (order of 8) adobo chicken 12.00 marinated shrimp 13.00 carne asada 14.00

## QUESADILLAS

### CAMARON 14.50

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

### POLLO • CARNE 14.50

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

## SOPAS

### SOPA DE LIMA 5.50/10.25

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

### POZOLE ROJO 5.50/10.25

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

### POZOLE VERDE 5.50/10.25

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

## BUDIN AZTECA

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

### POLLO 14.25

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

### CHULETA 14.25

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

### VEGETALES 14.25

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

### CAMARON 15.50

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

## ENSALADAS

add grilled chicken or shrimp 7.00 • grilled salmon or steak 10.00

### ENSALADA DE LA CASA 5.00

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

### ENDIVIA 12.00

curly endive leaves, fresh mint leaves, super green kale, sun dried cranberries, spicy pepitas, fuji apples, grape tomatoes, roasted brussels sprouts and tarragon shallot vinaigrette

### KALE VERDE 11.00

green baby kale, fresh avocado, diced pineapple, orange slices, apple crunch, golden raisins, vine ripened tomatoes, english cucumber, tarragon mango vinaigrette

### ENSALADA MERCADO DE POLLO 15.00

romaine hearts, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, fresh avocado, monterey jack cheese, avocado dressing substitute grilled salmon 4.00

### ENSALADA DE CEVICHE\* 16.50

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

### BETABELES 10.50

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

## 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 13.00 del mar enchilada +2.00

## ENCHILADAS

served with white rice & black beans

### POLLO SERRANO 14.00

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

### BRISKET 14.50

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

### MOLE 14.00

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

### QUESO BLANCO 13.50

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

### DEL MAR 18.00

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 15.00

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

### POLLO 13.50

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

### CAMARON 15.00

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

### CARNE 15.00

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

### BRISKET 14.75

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

### 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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## ADICIONALES

SWEET CORN TAMAL 4.00

ELOTE CON CREMA 5.50

RICE & BLACK BEANS 4.00

SWEET PLANTAINS 5.00

CHARRED BRUSSELS SPROUTS 5.50

HOUSE CORN TORTILLAS (4) 3.00

ENSALADA DE LA CASA 5.00

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

## BEBIDAS

COKE, DIET COKE, SPRITE,  
DR PEPPER, FANTA ORANGE 3.00

MANGO ICED TEA 2.75

FRESH SQUEEZED LEMONADE 4.00

MEXICAN COCA-COLA, BOTTLED 3.50

MEXICAN SPARKLING WATER  
TOPO CHICO 12 oz 3.50

 CAFÉ DE LA OLLA 5.00

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

## POSTRES

PASTEL DE MORAS 8.75

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

FLAN DE QUESO 8.00

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

 PASTEL DE CHOCOLATE 8.75

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

CHURROS 8.00

con chocolate y vanilla ice cream

## ENTRADAS

CARNE ASADA 23.00

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

CHULETA DE CERDO 21.25

fire-roasted, bone-in pork chop, elote con crema,  
sautéed zucchini & carrots, 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 19.00

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

 ARRACHERA 23.75

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

 HERRADURA SALMON 22.50

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

SALMON DE COCO 21.75

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

CAMARONES À LA DIABLA 23.00

sautéed mazatlan white shrimp with garlic and guajillo  
chile diablo sauce served with house white rice,  
sautéed vegetables

## PRIVATE DINING & CATERING AVAILABLE

ask a manager for more details

MESOMAYA.COM

 CHEF NICO'S SPECIALTIES

## MARGARITAS

 AVOCADO 12.75

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

 DE LA CASA 9.00

la mission tequila 100% blue agave, freshly  
squeezed lime juice, orange liqueur, prepared in-house,  
frozen or rocks, [available to go](#)

TOP SHELF 15.00

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

“SKINNY” LA FLACA 12.00

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

SERRANO BERRY 12.00

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

REMOLINO SWIRL 10.50

homemade sangria swirled with frozen house margarita,  
[available to go](#)

MANGO SANGRITA 11.25

fresh housemade mango sangrita, with frozen house  
margarita & tajin salted rim, [available to go](#)

 CUCUMBER 12.00

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

## COCKTAILS

 OAXACA 13.00

mezcal joven, sombra, cointreau orange liqueur,  
fresh lime juice, sugar syrup, orange zest

EL CHAMAN 13.00

sombra mezcal, fresh lime juice, pomegranate,  
simple syrup, & tajin chile rim

 PINEAPPLE HABANERO 12.00

freshly-muddled pineapple & roasted habaño, mi campo reposado, fresh lime juice, cointreau,  
with a lime & chile rim • add mezcal float 2

MEXICAN MARTINI 13.50

hand-shaken, fresh lime juice, cointreau,  
avion silver tequila

 LA NOVELA 13.00

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

EL VIEJO 14.00

herradura tequila añejo, luxardo maraschino cherry,  
angostura bitters, piloncillo syrup

BOURBON MARGARITA 15.00

woodford reserve, el jimador tequila reposado,  
cointreau, agave nectar & fresh lime juice  
with an orange peel