



# 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 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

### QUESO FUNDIDO 11.50

melted queso menonita, muenster enchilado, shredded oaxaca cheese, grilled onions, roasted poblano rajas, oregano, housemade corn tortillas choice of seared pork, chorizo or calabacita vegetales

### SMOKED CHICKEN TAQUITOS 10.00

crispy corn tortilla filled with smoked chicken, potato, tomato, chihuahua cheese, queso fresco, served with salsa verde and creamy avocado

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

## 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

## ENSALADAS

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

### ENSALADA DE LA CASA 5.50

romaine hearts, 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

## CHEF NICO'S SPECIALTIES

### 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

## 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 or CARNE 14.50

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

### 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 sauce

### 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

## 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

\*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.

## ENTRADAS

### CARNE ASADA 23.00

wood-fired marinated skirt steak, homemade sweet corn tamal, crema mexicana, queso fresco, refried black beans

### CHULETA DE CERDO 21.25

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

### COCHINITA PIBIL 18.75

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

### POLLO CON MOLE 19.00

wood-fired chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, mole rojo oaxaqueño

### 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

### SHORT RIB RELLENO 21.00

egg-battered chile poblano, filled with queso fresco, with a traditional tomato broth with house white rice & a short rib guiso in chile pasilla

### HERRADURA SALMON 22.50

pan-seared scottish salmon, tamarind-glazed, charred brussels sprouts, chile-güero, chayote purée

### SALMON DE COCO 21.75

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

## 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

## PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details

[MESOMAYA.COM](http://MESOMAYA.COM)



# MESOMAYA

DESSERT | WINE | SPECIALTY DRINKS | TEQUILA | MEZCAL

## HOUSE SPECIALTIES

### 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

**CAFÉ DE 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

### WINE

#### BLANCOS

**MATUA, SAUVIGNON BLANC** 9.00  
new zealand

**KIM CRAWFORD, SAUVIGNON BLANC** 12.00  
new zealand

**GRAFFIGNA, PINOT GRIGIO** 10.00  
san juan, argentina

**MEIOMI, CHARDONNAY** 11.00/32.00  
california

**FRANCISCAN, CHARDONNAY** 12.00  
sonoma

#### ROSE

**MEIOMI, ROSE** 11.50/32.00  
california

#### ROJOS

**IRON & SAND, CABERNET SAUVIGNON** 16.00/45.00  
napa valley

**NATURA, CABERNET SAUVIGNON** 10.00  
chile

**LOUIS MARTINI, CABERNET** 13.50/40.00  
napa valley

**MEIOMI, PINOT NOIR** 12.50/38.00  
california

**BOEN, PINOT NOIR** 13.00/40.00  
oregon

**SEPTIMA, MALBEC** 10.00  
argentina

**THE SHOW, MALBEC** 10.00/30.00  
sonoma

**JOEL GOTT, MERLOT** 12.00  
california

**FINCA NUEVA, TEMPRANILLO** 11.00/33.00  
spain

**UPSHOT, BLEND** 12.00/36.00  
sonoma

**CASA MADERO 3V, BLEND** 13.00/39.00  
mexico

**ABSTRACT, BLEND** 21.00/55.00  
sonoma

#### ESPUMOSO

**MUMM, BRUT PRESTIGE** 13.00  
napa valley

**RUFFINO, PROSECCO** 9.00  
italy

### CERVEZAS

#### IMPORTED

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

#### LOCAL CRAFT

DALLAS BLONDE, LAKEWOOD LAGER

#### DOMESTIC

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

### 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, soccoro 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

### MEZCALES

**SOMBRA ESPADIN** 10.00

**ILEGAL ESPADIN** 10.00

**BOZAL ENSEMBLE** 12.50

**VAGO ELOTE** 14.00

**BOZAL CUIXE** 13.00

**WAHAKA TOBALA** 14.00

### AWARD-WINNING TEQUILAS

**DON JULIO 1942** 29.00

**CASA DRAGONES JOVEN CRYSTAL, 5 YEAR BLEND** 45.00

**HERRADURA ULTRA** 18.00

**SOLEDAD EXTRA AÑEJO, 8 YEAR** 30.00

**CASA NOBLE SINGLE BARREL EXTRA AÑEJO, 5 YEAR** 25.00

**JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO, 3 YEAR** 30.00

**CLASE AZUL AÑEJO** 75.00

**CLASE AZUL ULTRA EXTRA AÑEJO, 5 YEAR** 160.00

### TEXAS CLASSIC

**RANCH WATER** 13.50  
topo chico, freshly squeezed lime juice, tres agaves organic tequila blanco, sub casamigos plus 2.00

### 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 habañoero, 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

### TEQUILAS

#### BLANCO

**LA MISIÓN** 9.00

**EL JIMADOR** 10.00

**DULCE VIDA** 11.50

**AVIÓN** 12.00

**AZUÑIA** 12.00

**CASA NOBLE** 12.00

**MAESTRO DOBEL** 12.00

**DON JULIO** 12.50

**HERRADURA** 12.50

**LALO** 13.00

**PATRÓN** 13.00

**CASAMIGOS** 13.50

**CASA DRAGONES** 15.00

**CLASE AZUL** 17.00

#### REPOSADO

**EL JIMADOR** 11.00

**HORNITOS** 11.00

**TEREMANA** 12.00

**TRES AGRAVES** 13.00

**AVIÓN** 13.00

**DON JULIO** 13.50

**HERRADURA** 13.50

**PATRÓN** 14.00

**CASA NOBLE** 14.00

**CASAMIGOS** 15.00

**ROCA PATRÓN** 16.00

**CLASE AZUL** 25.00

#### AÑEJO

**EL JIMADOR** 12.00

**AVIÓN** 14.00

**HERRADURA** 15.00

**CASA NOBLE** 16.00

**DON JULIO** 16.00

**CASAMIGOS** 17.00

**PATRÓN** 17.00

**CASA DRAGONES** 30.00

### MESO MAYA LOCATIONS

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