



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 11.00

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

GUACAMOLE 12.00

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

SIGNATURE GUACAMOLE & QUESO COMBO 13.00

CHICHARRONES 12.00

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

CEVICHE* 16.00

isla cortes 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) **BLACK BEAN • CHICKEN 10.00**
SHRIMP • CARNE ASADA 11.00

QUESADILLAS

CHEESE 13.00

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

VEGETALES 15.00 POLLO 16.00
CARNE ASADA 17.00 BRISKET 18.00

CAMARON 17.00

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

SOPAS

SOPA DE LIMA 7.00/13.00

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

POZOLE ROJO 7.00/13.00

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

POZOLE VERDE 7.00/13.00

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 16.00

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

CHULETA 16.00

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

VEGETALES 16.00

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

CAMARON 17.00

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

ENSALADAS

add grilled chicken 7.00 • shrimp 8.00 • salmon or steak 10.00

ENSALADA DE LA CASA 6.00

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

KALE VERDE 14.00

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 17.00

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 5.00

ENSALADA DE CEVICHE* 18.00

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

BETABELES 14.00

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 14.00
del mar enchilada +3.00

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.

ENCHILADAS

served with white rice & black beans

POLLO SERRANO 15.00

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

BRISKET 16.00

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

MOLE 15.00

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

QUESO BLANCO 14.00

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

DEL MAR 19.00

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

VEGETALES 14.00

sautéed mexican calabacitas, tomatoes, onions, collard greens, corn, tomatillo 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 15.00

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

POLLO 14.00

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

CAMARON 16.00

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

CARNE 16.00

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

BRISKET 15.00

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



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ADICIONALES

SWEET CORN TAMAL 5.00

ELOTE CON CREMA 6.00

RICE & BLACK BEANS 5.00

SWEET PLANTAINS 7.00

CHARRED BRUSSELS SPROUTS 7.00

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 3.00

FRESH SQUEEZED LEMONADE 4.00

MEXICAN COCA-COLA, BOTTLED 4.00

MEXICAN SPARKLING WATER
TOPO CHICO 12 oz 4.00

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 9.00

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 9.00

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

CHURROS 9.00

con chocolate y vanilla ice cream

ENTRADAS

ARRACHERA 26.00

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

SALMON DE COCO 23.00

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

CHILE RELLENO 20.00

Traditional cheese relleno topped with Michoacan style
pork carnitas, avocado relish, tomato broth, queso
fresco, served with house white rice and black beans

CARNE ASADA 24.00

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

CHULETA DE CERDO 23.00

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

COCHINITA PIBIL 20.00

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 20.00

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

HERRADURA SALMON 24.00

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

CAMARONES À LA DIABLA 24.00

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

PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details

MESOMAYA.COM



CHEF NICO'S SPECIALTIES

MARGARITAS

AVOCADO 13.00

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

DE LA CASA 10.00

la misión 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 13.00

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

SERRANO BERRY 13.00

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

REMOLINO SWIRL 12.00

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

MANGO SANGRITA 13.00

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

CUCUMBER 13.00

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

COCKTAILS

OAXACA 14.00

illegal espadín mezcal, cointreau orange liqueur,
fresh lime juice, sugar syrup, orange zest

EL CHAMAN 14.00

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

PINEAPPLE HABANERO 13.00

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

MEXICAN MARTINI 14.00

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

LA NOVELA 14.00

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