



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

CEVICHE* 6/11

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

GUACAMOLE 5/9

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



QUESO POBLANO 5/8

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn add brisket 2



CHICHARRONES 9

berkshire pork jaw chicharrones with salsa verde, queso de rancho, served with handmade white corn tortillas

SOPAS

SOPA DE LIMA 5/10

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

TOSTADITAS

crispy fried homemade corn tortillas with melted chihuahua cheese, tomatoes, cilantro, lettuce, crema, arbol chile salsa served with your choice of adobo chicken or carne asada 13



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.



BUDIN AZTECA

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

CARNE 14

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

POLLO 13

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

VEGETALES 13

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

CAMARON 14

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

ENSALADAS

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

BETABELES 9

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



ENSALADA MERCADO DE POLLO 14

romaine hearts & iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy bacon, grilled chicken, monterey jack cheese, avocado dressing substitute grilled salmon 4

ENSALADA DE CEBICHE* 15

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

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

12

ENCHILADAS

served with white rice & black beans

BRISKET 13

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



MOLE POBLANO 13

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

VEGETALES 13

sautéed calabacitas, mushrooms, acelgas, onions, corn, monterey jack cheese & roasted creamy tomatillo sauce, served on blue corn tortillas

SERRANO 13

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

DEL MAR 17

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

TACOS DE LA CASA

homemade soft white corn tortillas, white rice, black beans, 2 tacos per order served with habanero sauce on the side

BRISKET 13

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

CAMARONES 13

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

CARNE 13

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

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



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ask your server for our full drink menu

MARGARITAS

AVOCADO 12

fresh muddled avocado, freshly squeezed pineapple & lime juices, triple sec & casa noble crystal

TOP SHELF 12

freshly squeezed lime juice, simple syrup, cointreau, herradura reposado tequila, freshly grated lime zest, frozen or on the rocks

OAXACA 12

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

LA FLACA 10

organic azuñia tequila blanco, triple sec, freshly squeezed lime juice, splenda, on the rocks

SERRANO BERRY 9

fresh muddled strawberry & serrano pepper, ambhar tequila blanco, fresh lime juice

DE LA CASA 8

Monte Alban tequila blanco 100% blue weber agave, fresh lime juice, Oaxacan sea salt, prepared in-house, served frozen or on the rocks

CUCUMBER 9

freshly squeezed cucumber & lime juices, simple syrup, patron silver tequila

ENTRADAS

CARNE ASADA 21

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

CHULETA DE PUERCO 20

fire-roasted, bone-in pork chop, elote con crema, mexican calabacitas, 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 homemade white corn tortillas

CARNITAS 18

michoacan-style pork carnitas, side guacamole, pickled red onions, cilantro, queso fresco, arbol chile, salsa verde, housemade corn tortillas, rice and beans

POLLO CON MOLE 18

hard-seared bone-in chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, oaxacan mole rojo

POLLO FRESCO 16

hard-seared bone-in chicken breast, green calabacitas, queso de rancho, white rice, corn masa chochoyotes, chile güero salsa

HERRADURA SALMON 22

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

CHILE RELLENO 15

three cheese stuffed roasted poblano pepper, house white rice, black beans, traditional tomate sauce, topped with seared pork carnitas, fresh avocado relish

SALMON DE COCO 18

wood-grilled scottish salmon with creamy coconut rice, mexican calabacitas, queso fresco, salsa verde

CHEF NICO'S SPECIALTIES

PRIVATE & GROUP DINING AVAILABLE

ask a manager for more details

[MESOMAYA.COM](https://www.mesomaya.com)

ADICIONALES

SWEET CORN TAMAL 4

ELOTE CON CREMA 5

MEXICAN CALABACITAS 4

SWEET PLANTAINS 4

CHARRED BRUSSELS SPROUTS 5

HOUSE CORN TORTILLAS (4) 3

BEBIDAS

COKE, DIET COKE, SPRITE,
DR PEPPER, FANTA ORANGE 2.5

MANGO ICED TEA 2.5

FRESH SQUEEZED LEMONADE 4

MEXICAN COCA-COLA, BOTTLED 3

MEXICAN SPARKLING WATER
TOPO CHICO 12 oz 3

PANNA WATER 3

CAFÉ DE LA OLLA 4

POSTRES

PASTEL DE MORAS 7

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

FLAN DE QUESO 6

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

PASTEL DE CHOCOLATE 8

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