

PLEASE JOIN US FOR
SUNDAY BRUNCH
WITH DJ
11:30 AM - 4:00 PM



LUNCH/DINNER MENU

EXECUTIVE CHEF & PROPRIETOR
RAFAEL PALOMINO

FOLLOW MESA + CHEF PALOMINO

@MESAMEXICAN

@CHEFPALOMINO

GUACAMOLE

All Double Orders - \$20.95

PALOMINO GUACAMOLE / \$13.95 **VG GF**

Avocado, tomato, red onion, cilantro,
jalapeños & lime juice

FRUTAS GUACAMOLE / \$15.95 **VG GF**

Classic guacamole with seasonal fruit

INFIERNO GUACAMOLE / \$14.95 **VG GF**

Classic guacamole with sriracha, habanero
peppers, chili flakes & crispy jalapeño

ZAPATA GUACAMOLE* / \$16.95 **GF**

Classic guacamole with chorizo sausage

TACOS

All Tacos Come in Orders of 3 (No Mix & Match)

POLLO TINGA* / \$12.95 **GF**

Pulled chicken, crispy bacon, corn, tomato
& chipotle bbq sauce

BRISKET* / \$14.95 **GF**

Pineapple, pickled cabbage, and raisin guajillo
sauce

SALMON* / \$13.95

Seared salmon, guacamole & crispy onion
straws

PORK* / \$12.95

Braised Pork with Asian cabbage slaw &
fig reduction

CARNE ASADA* / \$13.95 **GF**

Grilled steak, crispy sweet potato, shiitake
mushrooms, & jalapeño mustard aioli

FALAFEL / \$10.95 **VG**

House made falafel, avocado tomato salsa &
cilantro aioli

SHRIMP* / \$13.95 **GF**

Blackened shrimp & mango salsita

CRISPY COD* / \$14.95

Avocado, cabbage & honey chipotle aioli

VEGETARIANA / \$14.95 **VG GF**

Black beans, avocado, sweet plantains,
tomatillo sauce & corn salsita

*** (add chicken or pork for \$5)***

SOUPS & BOTANAS

TORTILLA SOUP* / \$8.95 **GF**

Served with shredded chicken, crispy tortilla, avocado, pico
de gallo, cotija cheese

POZOLE SOUP* / \$8.95 **GF**

Served with corn, shredded chicken, avocado, cilantro

CRISPY CALAMARI* / \$16.95

Served with jalapeño aioli

TUNA TOSTADAS* / \$17.95 **GF**

Yellowfin tuna tartare tostada style topped with mango
and wasabi (3 pcs)

MESA WINGS* / \$14.95

8 wings - Choose from blueberry, pineapple or chipotle
sauce

MANGO CEVICHE* / \$14.95 **GF**

Poached shrimp, jalapeño, mango, fresh mint and citrus

QUESO CON CHORIZO* / \$13.95 **GF**

Our take on a classic queso mixed with chorizo served
with corn tortilla chips & chopped veggies

BEEF TENDERLOIN SKEWERS* / \$17.95 **GF**

Served with crispy yucca fries + classic

chimichurri

COCONUT SHRIMP* / \$15.95

Three pieces served with sweet plantains and Chino Latino
lemongrass sauce

CRISPY BRUSSEL SPROUTS / \$12.95

Roasted brussel sprouts with a pomegranate glaze and
cotija cheese

CHICKEN EMPANADAS* / \$12.95

2 braised chicken tinga empanadas with smoked gouda
cheese and tomatillo sauce

MESA NACHOS* / \$15.50 **GF**

Corn tortilla chips, jack cheese, tomatoes, jalapeños, black
beans, scallions

** (add guacamole +\$3, chicken +\$5, steak +\$7) **

QUESADILLAS

ROASTED PORK QUESADILLA* / \$13.95

Fig & chili jam, gouda cheese & jalapeño aioli

GRILLED SHRIMP QUESADILLA* / \$14.95

Monterey jack cheese, scallions, jalapeño aioli & crispy
onion straws

QUESADILLA VEGETARIANA* / \$11.95 **VG**

Corn, squash, spinach, black beans & monterey jack
cheese, cilantro aioli

CARNE ASADA QUESADILLA* / \$13.95

Grilled steak, cheddar, mozzarella, caramelized onions and
chipotle aioli

POLLO QUESADILLA* / \$12.95

Shredded chicken, black beans, cheddar cheese, tomatoes
& scallions, topped with jalapeño aioli

VG: Vegetarian
GF: Gluten Free

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*consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness*

LUNCH MAINS

Available Monday - Friday
until 4pm

MEXICAN BURGER* / \$13.95

Ground beef burger on a brioche roll with bacon jam, egg & arugula served with house-cut french fries

MODERN "BANDEJA PAISA"/ \$15.95 **GF**

Grilled steak or grilled chicken, served with avocado, white rice, tostones or sweet plantains, mixed greens, a fried egg & frijoles charros

CUBAN SANDWICH* / \$13.95

Roasted pork, ham, cheddar cheese, whole grain mustard, pickles on a pressed baguette served with house-cut french fries

BURRITO* / \$13.95

Choice of chicken, pork, brisket, or vegan chorizo.

Guacamole, corn salsita, rice, beans, tomatillo sauce, Monterrey jack cheese, lettuce & tomato served with house-cut french fries

MESA SALMON* / \$18.95 **GF**

Grilled salmon served with a quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula topped with saffron mojito sauce

MAINS COURSES

ENCHILADAS VEGETARIANAS/\$19.95 **VG**

Seasonal veggies, corn, onions, black beans, and cheese with a creamy chipotle sauce, served with cilantro rice

*****(add chicken or pork for \$5)*****

GRILLED HANGER STEAK*/ \$26.95 **GF**

Served with Chino Latino shrimp fried rice topped with chimichurri sauce

MAC 'N' QUESO/\$14.95 **VG**

Gouda & monterey jack cheese, jalapeño breadcrumbs

**Can add chicken, pork, chorizo (\$5), or steak (\$7)

CHICKEN ENCHILADAS* L: \$14.95/ D: \$19.95 **GF**

Seasoned chicken in corn tortillas, monterey jack & cotija cheese, creamy green chile sauce, pinto beans & poblano-cilantro rice

SEARED SHRIMP & SCALLOPS*/ \$28.95

Lobster Ravioli, Shrimp and Scallops served with corn, tomato, scallions, stuffed in a potato basket topped with a honey chipotle chardonnay sauce

MESA SALMON* /\$26.95 **GF**

Grilled salmon served with a quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula topped with saffron mojito sauce

BURRITO BOWL /\$13.95 **VG GF**

Cilantro lime brown rice, pinto or black beans, pico de gallo, sweet plantains, jalapeño, sour cream and poblano-cilantro rice

***Add chicken, pork, chorizo (\$5) | Add grilled veggies, mushrooms (\$4)

***Add steak (\$7), shrimp (\$8), salmon (\$8)

BRAISED BRISKET* /\$24.95 **GF**

Braised Brisket served with sweet potato carrot mash

COSTILLAS MEXICANAS RIBS (1/2 RACK OR FULL RACK)* /\$18.00 OR \$27.95

Served with Mexican slaw and sweet & spicy brussel sprouts

SPICY CHICKEN BOWL* /\$18.95

Fried Chicken smothered in spicy sauce, avocado, pickled ginger, asian slaw, black beans and poblano-cilantro rice

SALADS

MEXICAN CAESAR* / \$13.95

Hearts of romaine, cotija cheese, croutons, corn salsa & garlic anchovy vinaigrette

CALAMARI SALAD* / \$15.95

Crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish & sweet lime vinaigrette

BEET & AVOCADO / \$13.95 **VG GF**

Served with Grapefruit segments, arugula and lime vinaigrette

MEXICAN CHOPPED COBB* /\$13.95

Greens, chorizo, avocado, sweet plantains, tomato, red onion with a roasted tomatillo vinaigrette

***Add to any Salad: Grilled Salmon & Shrimp (\$8)
Steak(\$7), Grilled Chicken/Pork (\$5)
or Portobello Mushroom (\$4)***

FAJITAS

***All fajitas are served with lemon rice, refried beans, pico de gallo, sour cream, guacamole and flour tortillas*

POLLO & CHORIZO* / \$21.95

STEAK* / \$25.95

SHRIMP* / \$25.95

VEGETARIAN / \$21.95

Portobello mushrooms, brussel sprouts, roasted peppers, zucchini, onions

VEGAN DISHES

VEGAN NACHOS / \$17.95 **VG**

Impossible Meat, jalapeños, tomatoes, scallion, corn salsita, avocado cream, chipotle, and black bean sauce

VEGAN TACO / \$13.95 **VG**

Impossible Meat, avocado and pico de gallo

VEGAN BURRITO / \$15.95 **VG**

Impossible Meat, corn salsita, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce & served with fries

SIDES

TOSTONES (CRISPY GREEN PLANTAIN) \$7.75 **VG GF**

SWEET PLANTAINS / \$7.75 **VG GF**

CRISPY YUCCA FRIES / \$7.75 **VG GF**

MEXICAN CORN ON THE COB / \$6.75 **VG GF**

POBLANO CILANTRO RICE / \$5.95 **VG GF**

POBLANO BLACK BEANS & RICE / \$5.95 **VG GF**

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