



EXECUTIVE CHEF & PROPRIETOR
RAFAEL PALOMINO

FOLLOW MESA + CHEF PALOMINO

@MESAMEXICAN

@CHEFPALOMINO

BRUNCH MENU 11 - 4PM
DINNER MENU BEGINS AT 4PM

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

SOUPS & BOTANAS

TORTILLA SOUP */ \$8.95
Served with shredded chicken, crispy tortilla,
avocado, pico de gallo, cotija cheese

POZOLE SOUP */ \$8.95
Served with corn, shredded chicken, avocado,
cilantro

CRISPY CALAMARI */ \$16.95
Served with jalapeño aioli

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

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

MESA NACHOS* / \$15.50 **GF**
Corn tortilla chips, jack cheese, tomatoes,
jalapeños, black beans, scallions and
choice of chicken, steak or vegetarian

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

BRUNCH MAINS

MIMI'S FRENCH TOAST / 13.95 **VG**
Thick slices of Texas toast dusted with cinnamon
sugar, drizzled with maple syrup and a side scoop
of vanilla ice cream & topped with seasonal fruit

MEXICAN BENEDICT* / \$13.95
Two poached eggs with bacon, avocado & jalapeño
hollandaise served on English muffins served with a
side of breakfast potatoes

VEGETARIAN BREAKFAST
QUESADILLA* / \$11.95 **VG**
Two flour tortillas stuffed with scrambled eggs,
spinach, tomato, mushrooms & Monterey jack
cheese

** (add chorizo sausage +\$5)**

CUBAN SANDWICH* / \$13.95
Roasted pork, ham, cheddar cheese, whole grain
mustard, pickles on a pressed baguette. Served
with house-cut French fries

MEXICAN FRITTATA* / \$12.95 **GF**
An omelet with chorizo, tomatoes, onions, smoked
Gouda cheese, jalapeños & spinach served with a
side of fresh salsa

CHICKEN & WAFFLES* / \$16.95
South of the border chipotle fried chicken served
with maple waffles

STEAK & EGGS* \$16.95 **GF**
Grilled steak with two eggs cooked to order with
chimichurri sauce and breakfast potatoes

HUEVOS RANCHEROS* / \$12.95 **VG GF**
Fried eggs over crispy tortillas with black beans,
house-made salsa & sliced avocado served with
breakfast potatoes

THREE MEAT SKILLET* / \$14.95
Bacon, Sausage, Chorizo topped with two
poached eggs and hollandaise served with
breakfast potatoes

AVOCADO TOAST* / \$12.95 **VG**
Topped with pico de gallo, avocado and a fried
egg

PALOMINO BENEDICT* / \$15.95
Bacon, 2 poached eggs, brisket served on english
muffin with a jalapeño hollandaise sauce and
served with breakfast potatoes

MEXICAN GRANOLA YOGURT / \$13.95 **VG**
Greek yogurt with infused lime, granola, flax &
chia seeds, acai berry, graded lime zest and
raspberry garnish

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*

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

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* / \$13.95
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 salsa

CRISPY COD* / \$14.95
Avocado, cabbage & honey chipotle aioli

VEGETARIANA / \$14.95 **VG GF**
Black beans, avocado, sweet plantains, tomatillo sauce & corn salsa

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

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

BEEF & 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)***

VEGAN DISHES

VEGAN NACHOS / \$17.95 **VG**
Impossible Meat, jalapeños, tomatoes, scallion, corn salsa, 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 salsa, rice, beans, guacamole. Topped with avocado cream, chipotle & black bean sauce

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**