

MESA

MODERN MEXICAN

42 S. 3rd Street Easton, PA
610.829.2101 mesamexican.com

GUACAMOLES

All Double Orders: \$18.95

Served with crispy corn tortilla chips
Substitute veggies for a **GF** option

Palomino Guacamole \$10.95 

avocado, tomato, red onion, cilantro & lime juice

Guacamole con Frutas \$11.95 

classic guacamole with seasonal fruit

Sweet Pea Guacamole \$11.95

sweet peas mashed with avocado, white onion,
cilantro & a touch of lime juice
add jumbo lump crabmeat for \$5

Zapata Guacamole \$12.95

classic guacamole with chorizo

SALADS

Mexican Caesar \$9.95

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

Beet & Avocado \$10.95 **GF** 

grapefruit segments, arugula & lime vinaigrette

Mexican Chopped Cobb \$11.95

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

Market Kale \$10.95 **GF** 

kale, avocado, cherry tomatoes, cotija cheese, black beans,
almonds, pickled red onion, creamy mustard vinaigrette

Add to Any Salad: Grilled Salmon or Shrimp \$6

Grilled Chicken or Portobello Mushroom \$3


TACOS + QUESADILLAS

Salmon \$10.95

sweet pea jalapeno puree, queso fresco cheese & scallions

Roasted Pork \$9.95

caramelized onion & red apple compote, chipotle bbq sauce


Vegetariana \$8.95 

black beans, avocado, sweet plantains, tomatillo sauce, corn salsita

*sub corn tortilla for **GF** option **add chicken or pork for \$3**

Crispy Cod* \$9.95

battered cod, avocado, red cabbage & honey chipotle sauce

Mushroom & Quinoa \$8.95 

quinoa, portobello mushrooms & red pepper, cucumber cilantro
relish *sub corn tortilla for **GF** option

add chicken or pork for \$3

Carne Asada* \$10.95

grilled steak, crispy sweet potato & shiitake mushrooms,
jalapeno mustard aioli

Pollo \$9.95

pulled chicken, crisp bacon, corn, tomato & jalapeno aioli

Falafel \$8.95 

house made falafel, avocado tomato salsa, cilantro aioli

+

Roasted Pork Quesadilla \$9.95

fig & chili jam, gouda cheese & jalapeno aioli

Quesadilla Vegetariana \$8.95 

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

Grilled Shrimp Quesadilla* \$10.95

monterey jack cheese, scallions, jalapeno aioli & crispy
onion straws

Carne Asada Quesadilla* \$9.95

grilled steak, cheddar & mozzarella, caramelized onions
and chipotle aioli

BOTANAS

Crispy Calamari \$11.95

avocado wasabi sauce

Scallop Tostadas* \$13.95

seared sea scallops, guacamole & mango relish

Mexican Wings \$10.95

chipotle sauce and carrot & celery slaw

Ceviche* \$10.95

poached shrimp, ginger soy broth, citrus, red onion & cilantro

Beef Tenderloin Skewers* \$12.95 **GF**

sweet potato & apple hash, garlic aioli

Nachos (chicken or steak) \$10.95

crispy tortilla chips, jack cheese, tomatoes,
jalapenos, black beans, scallions (add guac for \$3)

SOUPS

Chicken Tortilla Soup \$6.95

tomato based hearty broth, cilantro, avocado &
queso fresco cheese

Clam Chowder \$6.95

classic New England style chowder with chorizo topped
with crispy jalapeno

Roasted Red Pepper \$6.95 **GF** 

garnished with corn salsita

SIDES

All Sides are \$3.95

Tostones (Crispy Green Plantain)

Fried Sweet Plantains

Cilantro Rice or Black Beans & Rice

Frijoles Charros (red bean & ham stew)

Mexican Corn on the Cob

MAIN COURSES

Vegetarian Enchiladas \$17.95 

portobello, corn, zucchini, quinoa and gouda cheese with a creamy
chipotle sauce, served with black bean & potato hash
add chicken or roasted pork for \$3

Seared Shrimp & Scallops* \$25.95

lobster ravioli in a honey chipotle chardonnay sauce

Grilled Hanger Steak* \$23.95

chino latino lobster fried rice, saffron cilantro sauce

Rotisserie Chicken Enchiladas L: \$12.95 / D: \$17.95

seasoned chicken in corn tortillas, monterey jack & cotija cheese,
creamy green chile sauce, black bean hummus & cilantro rice

Pollo Asado* \$18.95

half rotisserie chicken with crispy yucca, cucumber & tomato salad

Mac 'n' Queso \$9.95 (available for lunch)

pasta, gouda & monterey jack cheeses, jalapeno breadcrumbs
add chorizo or chicken for \$3

Chino Latino Stir Fry L: \$11.95 / D: \$15.95 

cilantro lime brown rice, quinoa, seasonal vegetables, egg,
soy sauce & avocado yogurt dip

add chicken (\$3), chorizo (\$3), pork (\$3), grilled shrimp (\$6)

Burrito Bowl L: \$11.95 / D: \$15.95

cilantro lime brown rice, pico de gallo, guacamole,
sweet plantain, jalapeno sour cream - your choice of grilled chicken,
grilled steak or pulled pork

Roasted Chicken Roulade* \$19.95 **GF**

chorizo, goat cheese, raisins & roasted peppers, garlic arugula
whipped potatoes, Spanish sherry sauce

Bacon Wrapped Pork Tenderloin* \$19.95 **GF**

sun-dried tomato whipped potatoes, sauteed spinach & thyme
herbed chimichurri sauce

Pan Seared Salmon* L: \$14.95 / D: \$23.95

spinach, mushroom & quinoa enchiladas, avocado beurre blanc

GF Gluten Free Item  Vegetarian Option

NOTE: All dishes are spicy by request!

Please notify your server of any food allergies or aversions

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

Due to the sensitivity of celiac disease, customers with this condition
are recommended to notify their server prior to ordering so we may
take extra care in preparing your meal without any gluten exposure.

Executive Chef & Proprietor: Rafael Palomino