



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

Executive Chef & Proprietor: Rafael Palomino

GUACAMOLES

All Double Orders: \$18.95
Substitute veggies for a **GF** option

Palomino Guacamole \$11.95
avocado, tomato, red onion, cilantro & lime juice

Frutas \$12.95
classic guacamole with seasonal fruit

Infierno \$11.95
classic guac with sriracha, habanero peppers, chili flakes & crispy jalapeno

Zapata \$13.95
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

SOUPS

Chicken Tortilla Soup \$6.95
tomato based hearty broth, rotisserie chicken, cilantro, avocado & queso fresco cheese

Roasted Red Pepper \$6.95 **GF**
garnished with corn salsita

Seasonal Soup Special \$7.95

BOTANAS

Crispy Calamari \$11.95
jalapeno aioli

Scallop Tostadas* \$15.95
seared sea scallops over crispy corn tortilla, sweet pea puree, crumbled cotija, drizzled with mango coulis

Mexican Wings \$10.95
chipotle sauce and carrot & celery slaw

Citrus Mint Ceviche* \$10.95 **GF**
poached shrimp, fresh mint & grapefruit

Queso \$8.95
our take on a classic, served with tortilla chips & julienned veggies

Beef Tenderloin Skewers* \$12.95
crispy yucca fries, classic chimichurri

Chicken Empanadas* \$9.95
rotisserie chicken, monterey jack cheese & cilantro, served with salsa verde

Nachos \$11.95
your choice of chicken, steak or vegetarian corn tortilla chips, jack cheese, tomatoes, jalapenos, black beans, scallions (add guac for \$3)

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.

TACOS + QUESADILLAS

Salmon \$10.95
seared salmon, guacamole, crispy onion straws

Falafel \$8.95
house made falafel, avocado tomato salsa, cilantro aioli

Roasted Pork \$9.95
jicama cabbage slaw, fig reduction

Pollo \$9.95
pulled chicken, crisp bacon, corn, tomato & chipotle bbq sauce

Vegetariana \$8.95
black beans, avocado, sweet plantains, tomatillo sauce, corn salsita
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

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Roasted Pork Quesadilla \$9.95
fig & chili jam, gouda cheese & jalapeno aioli

Quesadilla Vegetariana \$9.95
corn, squash, spinach, black beans & monterey jack cheese, cilantro aioli

Grilled Shrimp Quesadilla* \$11.95
monterey jack cheese, scallions, jalapeno aioli & crispy onion straws

Carne Asada Quesadilla* \$11.95
grilled steak, cheddar & mozzarella, caramelized onions and chipotle aioli

Pollo Quesadilla \$9.95
shredded chicken, black beans, cheddar cheese, tomatoes & scallions, topped with jalapeno aioli

MAIN COURSES

Enchiladas Vegetarianas \$17.95
portobello, corn, black beans, zucchini, quinoa and gouda cheese with a creamy chipotle sauce, served with cilantro rice
add chicken or roasted pork for \$3

Seared Shrimp & Scallops* \$26.95
lobster ravioli in a honey chipotle chardonnay sauce

Grilled Hanger Steak* \$23.95
chino latino lobster fried rice, saffron cilantro sauce

Pollo Asado* \$18.95
half rotisserie chicken, cucumber & tomato salad, crispy yucca fries

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

Rotisserie Chicken Enchiladas L: \$12.95 / D: \$17.95 **GF**
seasoned chicken in corn tortillas, monterey jack & cotija cheese, creamy green chile sauce, pinto beans & cilantro rice

Mac 'n' Queso \$9.95 (available for lunch)
pasta, gouda & monterey jack cheeses, jalapeno breadcrumbs
add chorizo or chicken for \$3

Pan Seared Salmon* L: \$14.95 / D: \$23.95
spinach, mushroom & quinoa enchiladas, avocado beurre blanc

Burrito Bowl \$8.95 (available for lunch)
cilantro lime brown rice, pinto or black beans, pico de gallo, sweet plantains, jalapeno sour cream

add guacamole \$3
your choice of chicken, chorizo or pork (\$3)
grilled veggies (\$2) or grilled shrimp (\$6)

SIDES

All Sides are \$3.95

Tostones (Crispy Green Plantain)

Fried Sweet Plantains

Cilantro Rice or Black Beans & Rice **GF**

Crispy Yucca Fries

Mexican Corn on the Cob **GF**