



LUNCH/DINNER MENU

EXECUTIVE CHEF & PROPRIETOR
RAFAEL PALOMINO

FOLLOW MESA + CHEF PALOMINO

@MESAMEXICAN

@CHEFPALOMINO

GUACAMOLE

All Double Orders - \$18.95

PALOMINO GUACAMOLE / \$13.95 **VG**
Avocado, tomato, red onion, cilantro,
jalapeños & lime juice

FRUTAS GUACAMOLE / \$15.95 **VG**
Classic guacamole with seasonal fruit

INFIERNO GUACAMOLE / \$14.95 **VG**
Classic guacamole with sriracha, habanero,
chili flakes

ZAPATA GUACAMOLE* / \$16.95
Classic guacamole with chorizo sausage

BOTANAS

EGGPLANT MEATBALLS / \$15.95 **VG**
Tomato basil sauce & grated Manchego

CRISPY CALAMARI* / \$16.95
Served with zucchini frites & jalapeno aioli

TUNA TOSTADAS* / \$17.95
Yellowfin tuna tartare, tostada style, topped with
mango salsa & wasabi (3 pcs)

MESA WINGS* / \$14.95 **GF**
8 wings - Choose from blueberry, pineapple,
chipotle or elote sauce

CHARRED TOMATO CEVICHE*/\$14.95 **GF**
Poached shrimp, charred tomato, onion & citrus

QUESO CON CHORIZO*/ \$13.95
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 & Chino
Latino lemongrass sauce

CRISPY BRUSSEL SPROUTS / \$12.95 **VG GF**
Roasted brussel sprouts with a pomegranate glaze &
cotija cheese

CHICKEN EMPANADAS* / \$12.95
Two pollo tinga empanadas with smoked gouda
cheese & tomatillo sauce

MESA NACHOS* / \$15.50 **VG**
Corn tortilla chips, jack cheese, tomatoes, jalapeños,
black beans, scallions
(add guacamole +\$3, chicken +\$5, steak +\$7)

TACOS

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

All Tacos Served on Corn Tortillas

POLLO TINGA* / \$12.95 **GF**
Pulled chicken, crispy bacon, corn, tomatoes, red
peppers & bbq sauce

BRISKET* / \$14.95 **GF**
Pineapple, pickled cabbage, raisin guajillo sauce,
fried jalapeno

SALMON* / \$13.95
Seared salmon, guacamole & crispy onion straws

CARNE MOLIDA* / \$13.95 **GF**
Traditional carne molida with red onion, cilantro &
lime

FALAFEL / \$10.95
House made falafel, avocado, pico de gallo, pickled
red onion & jalapeno aioli

SHRIMP* / \$13.95 **GF**
Blackened shrimp & mango salsa

CRISPY MAHI* / \$14.95
Avocado, cabbage, fried jalapeno & honey chipotle aioli

AVOCADO TEMPURA / \$14.95 **VG**
Brussel sprouts, sweet corn salsa & tomatillo sauce

PORK* / \$12.95 **GF**
Braised pork with Asian cabbage slaw, fried jalapeno & fig
reduction

QUESADILLAS

DUCK CONFIT QUESADILLA* / \$17.95
Fig jam, gouda cheese, jalapeno aioli & pomegranate
reduction

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, jalapeno aioli

CARNE ASADA QUESADILLA* / \$13.95
Grilled steak, cheddar cheese, caramelized onions &
chipotle aioli

POLLO TINGA QUESADILLA* / \$12.95
Shredded chicken, black beans, cheddar cheese,
tomatoes, peppers & 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*

BURGERS & MORE

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, fried egg & refried beans

CUBAN SANDWICH* / \$13.95

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

BURRITO* / \$13.95

Choice of chicken, pork, or brisket.

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

MAIN COURSES

ENCHILADAS VEGETARIANAS/\$19.95 **VG**

Peppers, squash, quinoa, corn, onions, black beans, & cheese with a creamy chipotle sauce, served with cilantro rice

GRILLED SKIRT STEAK*/ \$28.95

Served with Chino Latino shrimp fried rice topped with chimichurri sauce

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

Gouda & monterey jack cheese, jalapeños & breadcrumbs

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

RED SNAPPER MILANESE / \$26.95

Served whole (head, tail, bone-in) & fried, with arugula, peppers & manchego cheese with a lemonette

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

Seasoned chicken in corn tortillas, monterey jack & cotija cheese, creamy green chile sauce, served with cilantro rice

SEARED SHRIMP & SCALLOPS*/ \$28.95

Lobster ravioli, shrimp and scallops served with corn, tomato, scallions, red onion, 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 of shiitake mushrooms, sweet plantain, & arugula topped with saffron mojito sauce

BURRITO BOWL /\$13.95 **GF**

White rice, pinto or black beans, pico de gallo, sweet plantains, jalapeño aioli

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

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

SEAFOOD ENCHILADAS* / \$26.95 **GF**

Shrimp & Mahi in corn tortillas, cheddar cheese, creamy chipotle sauce, served with cilantro rice

PORK RELLENO/ \$27.95 **GF**

Spinach, roasted red pepper & manchego cheese in a pork loin, served with creamy polenta & seasonal vegetables

SPICY CHICKEN BOWL* /\$18.95

Fried chicken strips with sweet chili, avocado, pickled ginger, asian slaw, black beans and cilantro rice

SOUPS & SALADS

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

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

MEXICAN CAESAR* / \$13.95

Hearts of romaine, cotija cheese, jalapeno 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 fresh grapefruit segments, arugula and citrus beet vinaigrette

MEXICAN CHOPPED COBB* /\$13.95

Greens, chorizo, avocado, manchego crumbles, 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* / \$21.95

STEAK* / \$27.95

SHRIMP* / \$25.95

VEGETARIAN / \$19.95 **VG**

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

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 & served with french 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**

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

RICE & BLACK BEANS / \$5.95

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