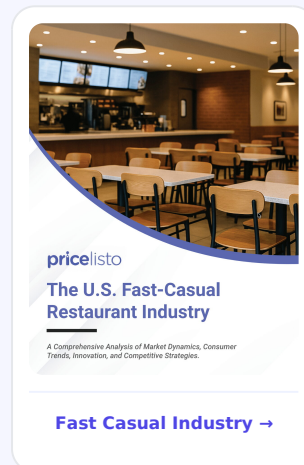




Meso Maya Comida Y Copas

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Aperitivos

ITEM	PRICE
Guacamole Fresh michoacan avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, and red radish.	\$9.00
Tamales De Pollo Two corn masa filled with chicken, Chihuahua cheese, epazote, red Fresno salsa, queso fresco, and creamy serrano drizzle...	\$8.00
Ceviche Isla Cortes white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, and fresh a...	\$11.00
Chicharrones Tomatillo salsa Verde, pickled red onions, cilantro, and queso de rancho, served with white corn tortillas.	\$9.00
Queso Poblano Melted Chihuahua cheese, pepper jack, queso Blanco, diced roasted poblano peppers, nopales, and fresh corn.	\$8.00

Sopas

ITEM	PRICE
Sopa De Lima Yucatan style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, Chihuahua cheese, and cris...	\$5.00
Pozole Rojo Traditional pre Hispanic soup with pork, red guajillo broth, hominy, green cabbage, red radish, dry oregano, and fresh l...	\$5.00
Pozole Verde Mexico city style green tomatillo chicken soup with hominy, cilantro, poblano peppers, queso fresco, and fresh lime juic...	\$5.00

Ensaladas

ITEM	PRICE
Kale Verde Green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, English cucumber, and tan...	\$9.00
Ensalada Mercado De Pollo Romaine hearts and iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, gril...	\$14.00
Ensalada De Ceviche Romaine hearts and field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house ceviche, and honey lime cila...	\$15.00
Ensalada De La Casa Side salad of mixed greens, apples, vine ripened tomatoes, queso fresco, and honey lime cilantro vinaigrette.	\$5.00

Budin Azteca

ITEM	PRICE
Pollo Budin Azteca Pulled roasted adobo chicken breast, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce.	\$13.00
Chuleta Budin Azteca Seared, diced pork chop, gold potatoes, cactus, nopales, queso fresco, arugula, and tomatillo salsa Verde.	\$13.00
Carne Budin Azteca Seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, and red chile guajillo sauce.	\$14.00
Vegetables Budin Azteca Sauteed zucchini, mushrooms, acelgas, onions, corn, queso fresco, and roasted creamy tomatillo sauce.	\$14.00
Camaron Budin Azteca White mar de Cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce.	\$15.00

Enchiladas

ITEM	PRICE
Serrano Enchiladas Pulled roasted adobo chicken breast, Chihuahua and asadero cheese, cilantro, white corn tortillas, and serrano cream sau...	\$13.00
Brisket Enchiladas Slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo...	\$13.00
Poblano Enchiladas Pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, Monterey jack cheese, blue corn tor...	\$13.00
Queso Blanco Enchiladas Chihuahua, Monterey jack and muenster cheese, white corn tortillas, signature queso poblano. Served with white rice and...	\$12.00
Del Mar Enchiladas Jumbo lump crab meat, adobo shrimp, fresh avocado, Chihuahua and muenster cheese, white corn tortillas, and roasted crea...	\$17.00

Adicionales

ITEM	PRICE
Sweet Corn Tamal	\$4.00
Elote Con Crema	\$5.00
Rice & Black Beans	\$4.00
Sweet Plantains	\$4.00
Charred Brussel Sprouts	\$5.00
House Corn Tortillas Four.	\$3.00
Copy of Sweet Corn Tamal	\$4.00

Entradas

ITEM	PRICE
Carne Asada Wood fired marinated steak, sweet corn tamal, crema mexicana, queso fresco, black bean, cheese tostada, and creamy serra...	\$21.00
Chuleta De Cerdo Fire roasted, bone in pork chop, elote con crema, sauteed zucchini, carrots, and pipian rojo sauce.	\$20.00
Cochinita Pibil Yucatan style braised pork, tangy orange, achiote sauce, white rice, black beans, pickled red onions, and habanero salsa...	\$18.00
Pollo Con Mole Hard seared skin on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, and oaxac...	\$18.00
Pollo Con Papas Roasted chicken breast, gold potatoes, white rice, arugula, queso fresco, chile guajillo, and almond salsa.	\$18.00
Costillas De Cerdo Braised baby back ribs, gold potatoes, sauteed zucchini, white rice, and tomatillo salsa Verde with white corn tortillas...	\$18.00
Short Rib Relleno Egg battered chile relleno, filled with queso de rancho. Served in a traditional tomato salsa with white rice and a shor...	\$20.00
Chimichurri Steak A la plancha seared ten ounce, new York strip, black bean, cheese tamal, red Fresno salsa, and green chimichurri.	\$22.00

ITEM	PRICE
Herradura Salmon Tamarind glazed Scottish salmon, charred brussel sprouts, crushed piquin, and chile guero chayote puree.	\$22.00
Salmon De Coco Wood grilled Scottish salmon with creamy coconut rice, sauteed zucchini, carrots, queso fresco, and salsa Verde.	\$18.00
Tacos De La Casa	
ITEM	PRICE
Carnitas Tacos De La Casa Soft white corn tortillas, white rice, black beans two tacos per order. Served with habanero sauce on the side. Pork car...	\$12.00
Pollo Tacos De La Casa Soft white corn tortillas, white rice, black beans two tacos per order. Served with habanero sauce on the side. Pulled r...	\$12.00
Pescado Tacos De La Casa Soft white corn tortillas, white rice, black beans two tacos per order. Served with habanero sauce on the side. A la pla...	\$13.00
Brisket Tacos De La Casa Soft white corn tortillas, white rice, black beans two tacos per order. Served with habanero sauce on the side. Adobo ma...	\$13.00
Carne Tacos De La Casa Soft white corn tortillas, white rice, black beans two tacos per order. Served with habanero sauce on the side. Wood gri...	\$13.00
Postres	
ITEM	PRICE
Pastel De Moras Skillet baked blueberry cake with Mexican vanilla ice cream and blueberry drizzle.	\$7.00
Flan De Queso Mexican egg custard with cream cheese, sugar cane caramel, and dark rum whipped cream.	\$6.00
Pastel De Chocolate Moist oaxacan dark chocolate cake with corn ice cream and warm chocolate rum sauce.	\$8.00
Popular Items	
ITEM	PRICE
Poblano Enchiladas Pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, Monterey jack cheese, blue corn tor...	\$13.00
Ceviche Isla Cortes white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, and fresh a...	\$11.00
Tamales De Pollo Two corn masa filled with chicken, Chihuahua cheese, epazote, red Fresno salsa, queso fresco, and creamy serrano drizzle...	\$8.00
Pollo Con Mole Hard seared skin on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, and oaxac...	\$18.00
Chicharrones Tomatillo salsa Verde, pickled red onions, cilantro, and queso de rancho, served with white corn tortillas.	\$9.00
Aperitivos	
ITEM	PRICE
Guacamole Fresh michoacan avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, and red radish.	\$9.00

ITEM	PRICE
Tamales De Pollo (Aperitivos)	\$8.00
Two corn masa filled with chicken, Chihuahua cheese, epazote, red Fresno salsa, queso fresco, and creamy serrano drizzle...	
Ceviche (Aperitivos)	\$11.00
Isla Cortes white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, and fresh a...	
Chicharrones (Aperitivos)	\$9.00
Tomatillo salsa Verde, pickled red onions, cilantro, and queso de rancho, served with white corn tortillas.	
Queso Poblano	\$8.00
Melted Chihuahua cheese, pepper jack, queso Blanco, diced roasted poblano peppers, nopales, and fresh corn.	

Sopas

ITEM	PRICE
Sopa De Lima	\$5.00
Yucatan style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, Chihuahua cheese, and cris...	
Pozole Rojo	\$5.00
Traditional pre Hispanic soup with pork, red guajillo broth, hominy, green cabbage, red radish, dry oregano, and fresh l...	
Pozole Verde	\$5.00
Mexico city style green tomatillo chicken soup with hominy, cilantro, poblano peppers, queso fresco, and fresh lime juic...	

Ensaladas

ITEM	PRICE
Kale Verde	\$9.00
Green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, English cucumber, and tan...	
Ensalada Mercado De Pollo	\$14.00
Romaine hearts and iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, gril...	
Ensalada De Ceviche	\$15.00
Romaine hearts and field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house ceviche, and honey lime cila...	
Ensalada De La Casa	\$5.00
Side salad of mixed greens, apples, vine ripened tomatoes, queso fresco, and honey lime cilantro vinaigrette.	

Budin Azteca

ITEM	PRICE
Pollo Budin Azteca	\$13.00
Pulled roasted adobo chicken breast, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce.	
Chuleta Budin Azteca	\$13.00
Seared, diced pork chop, gold potatoes, cactus, nopales, queso fresco, arugula, and tomatillo salsa Verde.	
Carne Budin Azteca	\$14.00
Seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, and red chile guajillo sauce.	
Vegetables Budin Azteca	\$14.00
Sauteed zucchini, mushrooms, acelgas, onions, corn, queso fresco, and roasted creamy tomatillo sauce.	
Camaron Budin Azteca	\$15.00
White mar de Cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce.	

Enchiladas

ITEM	PRICE
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Serrano Enchiladas	\$13.00
Pulled roasted adobo chicken breast, Chihuahua and asadero cheese, cilantro, white corn tortillas, and serrano cream sau...	
Brisket Enchiladas	\$13.00
Slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo...	
Poblano Enchiladas (Enchiladas)	\$13.00
Pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, Monterey jack cheese, blue corn tor...	
Queso Blanco Enchiladas	\$12.00
Chihuahua, Monterey jack and muenster cheese, white corn tortillas, signature queso poblano. Served with white rice and...	
Del Mar Enchiladas	\$17.00
Jumbo lump crab meat, adobo shrimp, fresh avocado, Chihuahua and muenster cheese, white corn tortillas, and roasted crea...	
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House Corn Tortillas	\$3.00
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Wood fired marinated steak, sweet corn tamal, crema mexicana, queso fresco, black bean, cheese tostada, and creamy serra...	
Chuleta De Cerdo	\$20.00
Fire roasted, bone in pork chop, elote con crema, sauteed zucchini, carrots, and pipian rojo sauce.	
Cochinita Pibil	\$18.00
Yucatan style braised pork, tangy orange, achiote sauce, white rice, black beans, pickled red onions, and habanero salsa...	
Pollo Con Mole (Entradas)	\$18.00
Hard seared skin on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, and oaxac...	
Pollo Con Papas	\$18.00
Roasted chicken breast, gold potatoes, white rice, arugula, queso fresco, chile guajillo, and almond salsa.	
Costillas De Cerdo	\$18.00
Braised baby back ribs, gold potatoes, sauteed zucchini, white rice, and tomatillo salsa Verde with white corn tortillas...	
Short Rib Relleno	\$20.00
Egg battered chile relleno, filled with queso de rancho. Served in a traditional tomato salsa with white rice and a shor...	
Chimichurri Steak	\$22.00
A la plancha seared ten ounce, new York strip, black bean, cheese tamal, red Fresno salsa, and green chimichurri.	
Herradura Salmon	\$22.00
Tamarind glazed Scottish salmon, charred brussel sprouts, crushed piquin, and chile guero chayote puree.	
Salmon De Coco	\$18.00
Wood grilled Scottish salmon with creamy coconut rice, sauteed zucchini, carrots, queso fresco, and salsa Verde.	

Tacos De La Casa

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