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# Meso Maya Comida Y Copas

Menu Prices — October 26, 2026

Meso Maya Comida Y Copas menu with prices in United States, updated October 2019: 99 items across 10 categories, prices from $3.00 to $22.00.

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# Meso Maya Comida Y Copas Menu with Prices (United States)

Meso Maya Comida Y Copas menu with prices in United States, updated October 2019: 99 items across 10 categories, prices from $3.00 to $22.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/meso-maya-comida-y-copas

**Menu categories:** Aperitivos · Sopas · Ensaladas · Budin Azteca · Enchiladas · Adicionales · Entradas · Tacos De La Casa · Postres · Popular Items

## Aperitivos

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

## Sopas

| ITEM | PRICE |
|---|---|
| **Sopa De Lima**<br>Yucatan style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, Chihuahua cheese, and cris... | **$5.00** |
| **Pozole Rojo**<br>Traditional pre Hispanic soup with pork, red guajillo broth, hominy, green cabbage, red radish, dry oregano, and fresh l... | **$5.00** |
| **Pozole Verde**<br>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**<br>Green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, English cucumber, and tan... | **$9.00** |
| **Ensalada Mercado De Pollo**<br>Romaine hearts and iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, gril... | **$14.00** |
| **Ensalada De Ceviche**<br>Romaine hearts and field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house ceviche, and honey lime cila... | **$15.00** |
| **Ensalada De La Casa**<br>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**<br>Pulled roasted adobo chicken breast, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce. | **$13.00** |
| **Chuleta Budin Azteca**<br>Seared, diced pork chop, gold potatoes, cactus, nopales, queso fresco, arugula, and tomatillo salsa Verde. | **$13.00** |

| ITEM | PRICE |
|---|---|
| **Carne Budin Azteca**<br>Seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, and red chile guajillo sauce. | **$14.00** |
| **Vegetables Budin Azteca**<br>Sauteed zucchini, mushrooms, acelgas, onions, corn, queso fresco, and roasted creamy tomatillo sauce. | **$14.00** |
| **Camaron Budin Azteca**<br>White mar de Cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce. | **$15.00** |

## Enchiladas

| ITEM | PRICE |
|---|---|
| **Serrano Enchiladas**<br>Pulled roasted adobo chicken breast, Chihuahua and asadero cheese, cilantro, white corn tortillas, and serrano cream sau... | **$13.00** |
| **Brisket Enchiladas**<br>Slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo... | **$13.00** |
| **Poblano Enchiladas**<br>Pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, Monterey jack cheese, blue corn tor... | **$13.00** |
| **Queso Blanco Enchiladas**<br>Chihuahua, Monterey jack and muenster cheese, white corn tortillas, signature queso poblano. Served with white rice and... | **$12.00** |
| **Del Mar Enchiladas**<br>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**<br>Four. | **$3.00** |
| **Copy of Sweet Corn Tamal** | **$4.00** |

## Entradas

| ITEM | PRICE |
|---|---|
| **Carne Asada**<br>Wood fired marinated steak, sweet corn tamal, crema mexicana, queso fresco, black bean, cheese tostada, and creamy serra... | **$21.00** |
| **Chuleta De Cerdo**<br>Fire roasted, bone in pork chop, elote con crema, sauteed zucchini, carrots, and pipian rojo sauce. | **$20.00** |
| **Cochinita Pibil**<br>Yucatan style braised pork, tangy orange, achiote sauce, white rice, black beans, pickled red onions, and habanero salsa... | **$18.00** |
| **Pollo Con Mole**<br>Hard seared skin on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, and oaxac... | **$18.00** |
| **Pollo Con Papas**<br>Roasted chicken breast, gold potatoes, white rice, arugula, queso fresco, chile guajillo, and almond salsa. | **$18.00** |

| ITEM | PRICE |
|---|---|
| **Costillas De Cerdo**<br>Braised baby back ribs, gold potatoes, sauteed zucchini, white rice, and tomatillo salsa Verde with white corn tortillas... | **$18.00** |
| **Short Rib Relleno**<br>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**<br>A la plancha seared ten ounce, new York strip, black bean, cheese tamal, red Fresno salsa, and green chimichurri. | **$22.00** |
| **Herradura Salmon**<br>Tamarind glazed Scottish salmon, charred brussel sprouts, crushed piquin, and chile guero chayote puree. | **$22.00** |
| **Salmon De Coco**<br>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**<br>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**<br>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**<br>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**<br>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**<br>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**<br>Skillet baked blueberry cake with Mexican vanilla ice cream and blueberry drizzle. | **$7.00** |
| **Flan De Queso**<br>Mexican egg custard with cream cheese, sugar cane caramel, and dark rum whipped cream. | **$6.00** |
| **Pastel De Chocolate**<br>Moist oaxacan dark chocolate cake with corn ice cream and warm chocolate rum sauce. | **$8.00** |

## Popular Items

| ITEM | PRICE |
|---|---|
| **Poblano Enchiladas**<br>Pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, Monterey jack cheese, blue corn tor... | **$13.00** |
| **Ceviche**<br>Isla Cortes white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, and fresh a... | **$11.00** |
| **Tamales De Pollo**<br>Two corn masa filled with chicken, Chihuahua cheese, epazote, red Fresno salsa, queso fresco, and creamy serrano drizzle... | **$8.00** |
| **Pollo Con Mole**<br>Hard seared skin on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, and oaxac... | **$18.00** |
| **Chicharrones**<br>Tomatillo salsa Verde, pickled red onions, cilantro, and queso de rancho, served with white corn tortillas. | **$9.00** |

## Aperitivos

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

## Sopas

| ITEM | PRICE |
|---|---|
| **Sopa De Lima**<br>Yucatan style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, Chihuahua cheese, and cris... | **$5.00** |
| **Pozole Rojo**<br>Traditional pre Hispanic soup with pork, red guajillo broth, hominy, green cabbage, red radish, dry oregano, and fresh l... | **$5.00** |
| **Pozole Verde**<br>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**<br>Green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, English cucumber, and tan... | **$9.00** |
| **Ensalada Mercado De Pollo**<br>Romaine hearts and iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, gril... | **$14.00** |
| **Ensalada De Ceviche**<br>Romaine hearts and field greens, vine ripened tomatoes, fresh avocado, mango, jicama, house ceviche, and honey lime cila... | **$15.00** |
| **Ensalada De La Casa**<br>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**<br>Pulled roasted adobo chicken breast, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce. | **$13.00** |
| **Chuleta Budin Azteca**<br>Seared, diced pork chop, gold potatoes, cactus, nopales, queso fresco, arugula, and tomatillo salsa Verde. | **$13.00** |
| **Carne Budin Azteca**<br>Seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, and red chile guajillo sauce. | **$14.00** |
| **Vegetables Budin Azteca**<br>Sauteed zucchini, mushrooms, acelgas, onions, corn, queso fresco, and roasted creamy tomatillo sauce. | **$14.00** |
| **Camaron Budin Azteca**<br>White mar de Cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, and roasted creamy tomatillo sauce. | **$15.00** |

## Enchiladas

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

## Adicionales

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| **House Corn Tortillas**<br>Four. | **$3.00** |
| **Copy of Sweet Corn Tamal** | **$4.00** |

## Entradas

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

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| **Salmon De Coco**<br>Wood grilled Scottish salmon with creamy coconut rice, sauteed zucchini, carrots, queso fresco, and salsa Verde. | **$18.00** |

## Tacos De La Casa

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| **Pollo Tacos De La Casa**<br>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**<br>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**<br>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**<br>Soft white corn tortillas, white rice, black beans two tacos per order. Served with habanero sauce on the side. Wood gri... | **$13.00** |

## Postres

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|---|---|
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| **Flan De Queso**<br>Mexican egg custard with cream cheese, sugar cane caramel, and dark rum whipped cream. | **$6.00** |
| **Pastel De Chocolate**<br>Moist oaxacan dark chocolate cake with corn ice cream and warm chocolate rum sauce. | **$8.00** |