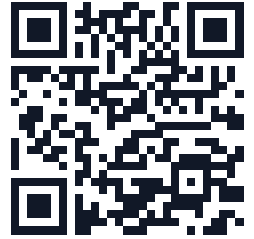


Mesa Coyoacan

372 Graham Ave Ste B 11211-1890 · +17187828171 · Updated: Jan 14, 2026

[View online menu](#)



ENSALADAS 2

Coyoacan	\$9.00
mixed greens, jicama, orange, beets, red onion, citrus-chile-arbol vinaigrette	
Xochimilco	\$9.00
mixed greens, traditional cactus salad served with queso fresco, pico de gallo and radish very popular in mexico city markets	

SOPAS 3

Sopa Azteca	\$9.00
traditional mexican tortilla soup, chicken broth, chile guajillo, chile ancho, served with queso fresco, avocado and tortilla strips	
Pozole Garibaldi	\$12.00
shredded pork, hominy corn, guajillo-ancho broth, served with lettuce, radish, oregano, avocado and tostadas	
Sopa De Mariscos	\$18.00
seafood stew, red snapper, shrimp, octopus, mussels, guajillo chile and fresh epazote leaves	

CEVICHEs 2

De Camaron	\$11.00
df style, onion, tomato, avocado, cilantro and ivans family recipe	
De Pulpo	\$12.00
tender octopus in a jalapeno citrus infusion with pico de gallo, grilled corn, avocado and orange slices	

ABRIENDO BOCA 9

Guacamole	\$8.00
salsa borracha y totopos	
Elote Asado	\$4.50
grilled corn on the cob	
Esquites	\$7.00
corn kernels, epazote, chile, mayo and lime juice with cotija cheese	
Nopal Asado	\$7.00
grilled cactus topped with rajas con crema an aztec delicacy	
Flautas-de Tinga De Pollo	\$8.00
organic shredded chicken	

Flautas-de Carnitas	\$8.00
braised berkshire pork d.f. style. topped with lettuce, queso fresco, crema fresca and avocado salsa.	
Quesadillas	\$10.00
(hand made tortilla and oaxaca cheese order of two) choose from: mushrooms and huitlacoche, rajas con crema, tinga de pollo or homemade chorizo	
Steak Quesadilla	\$11.00
grass fed marinated grilled skirt steak, oaxaca cheese, topped with avocado salsa and crema fresca	
Tostadas De Pata	\$9.00
order of two: black beans, lettuce, beef trotter a la vinaigrette topped with queso fresco and crema fresca.served cold, a delicay at mexican cantinas	

ABRIENDO BOCA - TAMALES ³

Oaxaqueno	\$9.00
chicken and black mole	
Veracruzano	\$9.00
tilapia and guajillo salsa	
Chiapaneco	\$9.00
pork picadillo, fruit, raisins, almonds	

PARA ACOMPANAR ⁴

Arroz A La Mexicana Y Frijoles Mexicanos	\$4.50
Platano Macho Frito	\$4.50
Ensalada De Nopales	\$4.50
Garden Salad	\$4.50

TACOS ⁸

De Suadero	AVAILABLE OPTIONS
a thin cut of beef from the brisket with avocado salsa (very popular in mexican taquerias)	\$9.00
	Per Order: \$3.00
De Carne Asada	AVAILABLE OPTIONS
grass fed marinated grilled skirt steak, onion and cilantro	\$9.00
	Per Order: \$3.00
De Tinga De Pollo	AVAILABLE OPTIONS
organic shredded chicken cooked in a chipotle salsa and queso fresco	\$9.00
	Per Order: \$3.00
De Pescado	AVAILABLE OPTIONS
grilled tilapia marinated with mexican herbs and topped with home made pickled cabbage salad and avocado salsa	\$9.00
	Per Order: \$3.00

De Carnitas

braised berkshire pork d.f. style, onion and cilantro

AVAILABLE OPTIONS

\$9.00

Per Order: \$3.00

Al Pastor

guajillo chile marinated pork, onion, cilantro and grilled pineapple

AVAILABLE OPTIONS

\$9.00

Per Order: \$3.00

De Nopales, Hongos Y Huitlacoche

mushrooms, huitlacoche, cactus salad and salsa borracha

AVAILABLE OPTIONS

\$9.00

Per Order: \$3.00

De Calamari

sauteed with salsa veracruzana and served with avocado salsa

AVAILABLE OPTIONS

\$9.00

Per Order: \$3.00

PLATOS FUERTES ⁹

Enchiladas Verdes

\$17.00

traditional green enchiladas stuffed with your choice of chicken, grilled steak, or vegetarian topped with oaxaca cheese, avocado, red onions and crema fresca

Enchiladas De Mole

\$14.00

chef ivans family secret recipe: chicken topped with crema fresca, avocado, onion and sesame seed

Camarones Al Ajillo

\$17.00

maya shrimp marinated with chipotle and garlic, served with rice, black beans, avocado and tortillas

Chile Relleno Vegetariano

\$13.00

roasted poblano pepper stuffed with zucchini, carrots, grilled corn, spinach or verdolagas (seasonal), covered with red tomato salsa and topped with pumpkin seeds, served with mexican rice

Pollo Al Pipian

\$16.00

roasted organic chicken in a traditional pipian salsa of pumpkin seeds, tomatillo, jalapeno chiles and zucchini, served with mexican rice and black beans

Mixiotes De Carnero

\$18.00

spiced lamb with chile ancho, chile guajillo and avocado leaves steamed in a banana leaf and served with cactus salad, black beans, and pickled habanero red onions

Chiles En Nogada

\$18.00

roasted poblano pepper stuffed with shredded pork, peaches, pears, apples and almonds covered in a walnut sauce then topped with pomegranate seeds

Carne Asada

\$18.00

grass fed grilled marinated skirt steak, served with rajas con crema, black beans and enchilada de mole

Pollo Con Mole Poblano

\$18.00

roasted organic chicken in chef ivans traditional mole poblano, served with mexican rice and homemade tortillas