

Meso Maya

4800 W Park Blvd 75093-2330 · +19723724473 · Updated: Jan 14, 2026

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APERITIVOS 5

Queso Poblano Bowl \$11.00

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn.

Guacamole \$12.00

fresh michoacan avocados, white onion, diced tomtoes, cilantro, serrano peppers, fresh lime juice, red radish

Queso Fundido \$12.00

melted queso menonita, muenster enchilado, shredded oaxaca cheese, grilled onions, roasted poblano rajas, oregano, housemade corn tortillas choice of chorizo or calabacita vegetables

Smoked Chicken Taquitos \$11.00

crispy corn torilla filled with smoked chicken, potato, tomato, chihuahua cheese, queso fresco, served with salsa verde and creamy avocado

Combo guac/queso \$13.00

ed chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn and acan avocados, white onion, diced tomtoes, cilantro, serrano peppers, fresh lime juice, red radish.

TOSTADITAS 8

4 Piece Bean & Cheese Tostaditas \$10.00

fried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

8 Piece Bean & Cheese Tostaditas \$16.00

fried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

4 Piece Adobo Chicken Tostaditas \$10.00

fried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

8 Piece Adobo Chicken Tostaditas \$16.00

fried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

4 Piece Marinated Shrimp Tostaditas \$11.00

ried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

8 Piece Marinated Shrimp Tostaditas \$16.00

ried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

4 Piece Carne Asada Tostaditas \$11.00

fried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

8 Piece Carne Asada Tostaditas

\$16.00

fried house corn torilla with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa.

QUESADILLAS 4

Quesadilla Camaron

\$17.00

grilled flour tortilla, chihuahua & goat cheese, pineapple, applewood smoked bacon, tomatoes, onions and side of rojo and verde jalapeño salsas

Quesadilla Pollo

\$16.00

grilled flour tortillas with house blend of cheeses, onions, tomatoes and side of rojo and verde jalapeño salsas

Quesadilla Carne

\$17.00

grilled flour tortillas with house blend of cheeses, onions, tomatoes and side of rojo and verde jalapeño salsas

Quesadilla Cheese

\$13.00

grilled flour tortillas with house blend of cheeses, onions, tomatoes and side of rojo and verde jalapeño salsas

SOPAS 3

Sopa De Lima

\$7.00

yucatan-style chicken soup, chayote squash, carrots, onions, celery, cilantro, fresh avocado, chihuahua cheese, crispy tortilla strips

Pozole Rojo

\$7.00

traditional pre-hispanic soup with pork, red guajillo broth, hominy, green cabbage, red radish, dry oregano, fresh lime juice

Pozole Verde

\$7.00

mexico city-style green tomatillo chicken soup with hominy, cilantro, poblano peppers, queso fresco, fresh lime juice

BUDIN AZTECA 4

Budin Azteca Pollo

\$16.00

housemade white corn tortillas layered with melted chihuahua cheese, monterrey jack, munster cheese served with pulled roasted adobo chicken breast, black beans, arugula, queso fresco, roasted creamy tomatillo sauce.

Budin Azteca Chuleta

\$16.00

housemade white corn tortillas layered with melted chihuahua cheese, monterrey jack, munster cheese served with seared diced pork chop, gold potatoes, nopales, queso fresco, arugula, tomatillo salsa verde

Budin Azteca Vegetales

\$16.00

housemade white corn tortillas layered with melted chihuahua cheese, monterrey jack, munster cheese served with sauteed zucchini, mushrooms, acelgas, onions, corn, queso fresco and roasted creamy tomatillo sauce.

Budin Azteca Camaron

\$17.00

housemade white corn tortillas layered with melted chihuahua cheese, monterrey jack, munster cheese served with white mar de cortex shrimp, serrano, cilantro, black beans, arugula, queso fresco and roasted creamy tomatillo sauce.

ENSALADAS 4

Ensalada De La Casa

\$6.00

side salad of mixed greens, apples, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

Kale Verde	\$14.00
green baby kale, fresh avocado, diced pineapple, orange slices, apple crunch, golden raisins, vine ripened tomatoes, english cucumber, tarragon mango vinaigrette	
Ensalada Mercado De Pollo	\$17.00
romaine hearts, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, fresh avocado, monterrey jack cheese, avocado dressing	
Betabeles	\$14.00
roasted red gold betes, romaine hearts, mixed greens, hearts of palm, queso fresco, toasted & salted pepitas, don brunó red guajillo dressing	
TACOS 5	
Carnitas Tacos	\$15.00
pork carnitas, pickled red onions, chile de arbol salsa, queso fresco, cilantro, housemade soft white corn torillas, white rice, black beans 2 tacos per order served with habanero sauce on the side	
Pollo Tacos	\$14.00
pulled roasted adobo chicken breast, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro, housemade soft white corn torillas, white rice, black beans 2 tacos per order served with habanero sauce on the side	
Camaron Tacos	\$16.00
garlic lime adobo marinated shrimp, green cabbage, jicama, tomatoes, mango, crema, queso fresco, cilantro, housemade soft white corn torillas, white rice, black beans 2 tacos per order served with habanero sauce on the side	
Carne Tacos	\$16.00
wood-grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro housemade soft white corn torillas, white rice, black beans 2 tacos per order served with habanero sauce on the side	
Brisket Tacos	\$15.00
adobo marinated brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro, housemade soft white corn torillas, white rice, black beans 2 tacos per order served with habanero sauce on the side	
ENCHILADAS 6	
Enchiladas Pollo Serrano	\$15.00
pulled roasted adobo chicken breast, chihuahua & asadero cheese, cilantro, housemade white corn tortillas, serrano cream sauce	
Enchiladas Brisket	\$16.00
slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, housemade white corn tortillas, tomatillo guajillo	
Enchiladas Mole	\$15.00
pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, monterrey jack chesse, housemade white corn tortillas, mole poblano	
Enchiladas Queso Blanco	\$14.00
chihuahua, monterrey jack & munster cheese, housemade white corn tortillas, signature queso poblano	

Enchiladas Del Mar	\$19.00
jumbo lump crab meat, adobo shrimp, fresh avocado, chihuahua & muenster cheese, housemade white corn tortillas, roasted creamy tomatillo sauce	
Enchiladas Vegetales	\$14.00
Sautéed calabacitas, mushrooms, acelgas, onions, corn, monterrey jack cheese, roasted creamy tomatillo sauce	
ENTRADAS 9	
Carne Asada	\$24.00
wood-fire marinated steak, housemade sweet corn tamal, crema mexicana, queso fresco, black bean & cheese tostada, creamy serrano salsa.	
Chuleta De Cerdo	\$23.00
fire-roasted, bone-in pork chop, elote con crema, sauteed zucchini & carrots, pipian rojo sauce.	
Cochinita Pibil	\$20.00
yucatan-style braised pork, tangy orange, achiote sauce, white rice, black beans, pickled red onions, habanero salsa, served with housemade corn totillas	
Pollo Con Mole	\$20.00
hard-seared skin-on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, oaxacan mole rojo.	
Arrachera	\$26.00
mesquite grilled skirt steak, sauteed bell peppers & onions, rice, beans, side of guacamole and grilled jalapeño. chihuahua chesse, pickled onions served with house made corn torilla	
Short Rib Relleno	\$23.00
egg-battered chile poblano, filled with queso fresco, with a tradicional tomato broth with house white rice & a short rib guiso in chile pasilla	
Herradura Salmon	\$24.00
tamarind-glazed scottish salmon, charred brussels sprouts, crushed piquin, chile-guero chayote purée	
Salmon De Coco	\$23.00
wood-grilled scottish salmon with creamy coconut rice, sautéed zucchini & carrots, queso fresco, salsa verde	
Camarones A La Diabla	\$24.00
sautéed mazatlan white shrimp with garlic and guajillo chile diablo sauce served with house white rice, sautéed vegetables	

POSTRES 4

Pastel De Moras	\$9.00
skillet backed blueberry cake with mexican vanilla ice cream, blueberry drizzle	
Flan De Queso	\$8.00
mexican egg custard with cream cheese, sugar cane caramel, dark rum whipped cream	
Pastel De Chocolate	\$9.00
moist oaxacan dark chocolate cake with corn ice cream, warm chocolate rum sauce	

Churros	\$9.00
con chocolate y vanilla ice cream	

ADICIONALES 12

Sweet Corn Tamal	\$5.00
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Traditional sweet corn tamal, crema & queso fresco

Elote Con Crema	\$6.00
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Roasted fresh corn tossed with lime cream, queso fresco, and Chile piquin

Rice & Black Beans	\$5.00
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White rice & refried black beans

Sweet Plantains	\$7.00
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South American sweet plantains, macho, with crema, queso fresco

Charred Brussels Sprouts	\$7.00
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Crispy Brussels sprouts, butter, soy sauce, chili flakes

4 House Corn Tortillas	\$3.00
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House-made gluten-free fresh corn tortillas, 4 pieces

Coconut rice	\$5.00
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Coconut creamy white rice

Rice	\$2.00
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White rice cooked Garlic & onion flavor

Black Beans	\$2.00
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Refried black beans with little lard.

Salsa de Mesa Half Pint	\$4.00
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House made freshly daily, wood roasted tomatoes, roasted white onion, roasted serranoes, roasted habanero, roasted garlic.

Salsa de Mesa Pint	\$8.00
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House made freshly daily, wood roasted tomatoes, roasted white onion, roasted serranoes, roasted habanero, roasted garlic.

Salsa de Mesa Quart	\$15.00
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House made freshly daily, wood roasted tomatoes, roasted white onion, roasted serranoes, roasted habanero, roasted garlic.

BEBIDAS 11

Coke	\$3.00
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Diet Coke	\$3.00
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Sprite	\$3.00
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Dr. Pepper	\$3.00
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Fanta Orange	\$3.00
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Minutemaid lemonade	\$3.00
Mango Iced Tea	\$3.00
Fresh Squeezed Lemonade	\$4.00
Mexican Coca-Cola Bottle	\$3.50
Topo Chico	\$5.00
Cafe De Olla	\$5.00