

Mexico City

[4]

Oaxacan Inspired

MESA MERCADO

MEXICO

TO START

Favorites of the Mexican Table

CRAFTED SALSA TRIO W/CHIPS 3

Take a tour of México's diverse flavors, with three styles of house crafted salsas.

QUESO FUNDIDO 8.75

Melted queso Oaxaca, chorizo, corn, rajas, served with blue corn tortillas or chips.

ESQUITÉ 7.95 | VEGETARIAN |

Roasted spiced corn, mayo, queso fresco, cotija cheese served with blue corn tortillas.

MY GUACAMOLE 9.99

Our market-to-table guacamole is served fresh 'deconstructed' for you to mix exactly the way you like it!



MEXICAN WET NACHOS 9.99

Corn chips, fresh green tomatillo salsa, tomatoes, beans, queso fresco. Add Carnitas 4 Add Steak 5

WE FAITHFULLY STAND BEHIND MÉXICO'S SYMBOL OF PRIDE AND AUTHENTICITY. THE ENTIRE MESA MERCADO EXPERIENCE - FROM OUR MENUS, OUR SERVICE, OUR ARTWORKS AND ARTIFACTS - IS INTENDED TO SHARE A UNIQUE SLICE OF MEXICAN CULTURE THAT WAS INTRODUCED TO ME BY MY MOTHER.

Señor Ernesto Delgado de Tequila

MESA MERCADO

MARKET-TO-TABLE MEXICAN FOOD

A religious food experience...

INTRODUCTION

Antojitos 'small dishes' designed to be shared

TINGA DE POLLO TOSTADAS 11.95

Three spicy and smokey pulled chipotle chicken tostadas, refried beans, lettuce, tomatoes, cream & queso fresco.

* CEVICHE DE PESCADO 12.85

Fresh chunks of meaty white fish "cooked" in citrus juices, onion and cilantro. Served chilled with chips.

TACOS DORADOS 9.95 | VEGETARIAN |

A Mexican street food staple! Three crispy tortillas filled with smashed potatoes. Topped with lettuce, tomatoes, sour cream, cheese & mild salsa.

SALADS

Market fresh greens

ENSALADA MIXTA 9

Harvest blend greens, raspberry vinaigrette, fuji apples, dried cranberries, glazed sweet pecans and queso fresco. Add Chicken 5 Add Steak 5.5 Add shrimp 6

SAUTÉED SHRIMP SALAD 14.5

Harvest blend, pineapple, vine grape tomatoes, radish, red pickled onions and tamarindo vinaigrette.

SOUPS & STEWS

Comfort food at it's best

A CUP OF POBLANO SOUP 6.5 (w/ a pleasant kick)

Smooth and creamy roasted poblano pepper soup.

ALBÓNDIGAS 12.95

Smokey Mexican meatball stew, melded with carrots, celery, Mexican squash and chipotle peppers. Served with warm corn tortillas.

CALDO DE COSECHA Bowl 10.95 | VEGAN |

An abundance of fresh veggies that celebrate the bounty of the California farms!

POZOLE ROJO 14.5

Pre-colonial stew, combining juicy pork and hominy with red chiles. Served with oregano, limes & tostadas.

CALDO DE RES 13.99

Tender beef chunks with an abundance of fresh vegetables, celebrating the beautiful bounty of California farms!

¡TACOS!

Best way to eat Mexican Food... in a tortilla!

ASADA TACOS 13.95

Two blue corn tortillas filled with marinated steak, topped w/ poblano chile, roasted corn, queso fresco, cream & cilantro. Served w/ rice & beans.

AL PASTOR TACOS 13.99

Two blue corn tortillas filled with roasted pork, marinated with house made grilled pineapple salsa. Try in a burrito, chipotle flour tortilla!

WILD ALASKAN COD FISH TACOS 13.99

Two blue corn tortillas, lightly battered & fried, topped with cabbage, tomatoes, cilantro & aioli chipotle garlic sauce. Rice & Beans.

TIERRA MADRE TACOS (Mother Earth) 12.99 | VEGETARIAN |

Two blue corn tortillas, fresh grilled spinach, mushrooms, onions, roasted poblano, avocado all served on blue corn tortillas, with queso fresco. Try in a quesadilla! 13.99

THE SHOW

Exhibiting the Culinary History of México

CHILE VERDE PLATE 15.5

Slow-cooked pork in a green tomatillo sauce, fresh onion rings, topped with a roasted pepper. Served with rice, beans and warm tortillas.

CARNITAS A LA MERCADO 15.95

Slow simmered, savory pulled pork with grilled onion and cascabel salsa. Served with spanish rice, beans & warm tortillas.

MOLE OAXAQUEÑO 16.95

Layers of chiles, spices and chocolate reveal themselves in our mol-lay-wa-ha-kay-nyoh sauce, plated over tender chicken. Served with Mexican-style rice and warm tortillas.

CHICKEN ENCHILADAS 14.95

three corn tortilla enchiladas stuffed with marinated shredded chicken. Choose your sauce, green tomatillo, red guajillo sauce, mole sauce or try one of each. Served with rice and beans.

MAR Y TIERRA SHRIMP DISH 17.95

Garlic sauteed chipotle marinated shrimp, roasted corn and poblano strips all on a pea purée base. Served with white rice.

CHILE EN NOGADA 14.95 The national dish of México!

Roasted poblano chili stuffed with beef & pork, raisins, nuts, herbs, white walnut sauce, raspberry sauce. Served with white rice. Traditionally served at room temperature.

CARNE ASADA AND ENCHILADA 17.95

Grilled steak with onions and mushrooms, an enchilada with your choice of green, red or mole sauce. Served with rice and beans.

PORK CHOP AND ADOBO SAUCE 15.95

Tender pork chop in a rich dark guajillo chile sauce. Served with rice, beans, red pickled onions and warm tortillas.



VERACRUZANO PESCADO 16.99

Eco-friendly Barramundi fish filet covered in a spicy and colorful sauce of sautéed tomatoes, olives, garlic, onion, capers and pepperoncini's.

CHILE RELLENO DE QUESO 13.99 | VEGETARIAN |

Roasted poblano pepper stuffed with queso fresco, egg battered, fried and topped with a chile tomato sauce and sour cream.

POLLO DEL MERCADO 16.99

Half roasted chicken with adobo and Mexican herb rub all served with rice, beans and Mexican slaw. Warm Tortillas.

TAMAL & ENCHILADA COMBO 15

Pork filled tamal topped with mole sauce and a green tomatillo chicken enchilada. Served with rice and beans.

¡Buen Provecho!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.