

Mesa Modern Mexican Restaurant Week 2025

Dinner Menu

Pre-Fix \$39.95

FIRST COURSE

Guest Choice of one:

Coconut Shrimp Soup

Coconut Lemon Grass Broth, Cherry Tomato, Scallion, Sweet Potato, Shrimp

Raspberry Walnut Salad

Farmers Greens, Fresh Raspberry, Sweet Plantain, Goat Cheese crumbles & Champagne Vinaigrette

Brisket Tostada

Coffee Rubbed, Slow Braised Brisket, Gouda Queso, Pico de Gallo, Crispy Jalapeno

Second Course

Guest Choice of one:

MOJO Pork

Forever Braised Pork, House MOJO sauce, Rice & Beans, Sweet Plantain, Seasonal Vegetables

Grilled Shrimp Tinga

Creamy Coconut Rice, Honey Glazed Carrots, Tostones

MESA Mahi Mahi

Tajin Rubbed Mahi, Mango Salsa, Cilantro Rice, Brussel Sprout Succotash

Third Course

Guest choice of one:

- *Horchata Rice Pudding*
- *Chocolate Jalapeno Cake*
- *Traditional Churros*

WWW.MESAMEXICAN.COM
(610)829-2101

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Mesa Modern Mexican Restaurant Week 2025

Lunch Menu

Pre-Fix \$18.95

First Course

Guest choice of one:

Coconut Shrimp Soup

Coconut Lemon Grass Broth, Cherry Tomato, Scallion, Sweet Potato, Shrimp

Raspberry Walnut Salad

Farmers Greens, Fresh Raspberry, Sweet Plantain, Goat Cheese Crumbles, & Champagne Vinaigrette

Seafood Stuffed Portobello

Shrimp & Basa Stuffed Portobello, Broiled Manchego Cheese, Saffron Lemon Sauce

Second Course

Guest choice of one:

Salmon Tostadas

Olive tapenade, pickled red onion, cilantro & lime jalapeno crema

Portobello Asada Quesadilla

Smoked gouda, sweet potato, crispy onion straws, chimichurri aioli

Chino Latino Shrimp Tacos

Sweet & Spicy Thai Chili Sauce, Julienne Carrots, Ginger, Cilantro, Crushed Peanuts

Third Course

Guest Choice of one:

Horchata Rice Pudding

Chocolate Jalapeno Cake

Traditional Churros

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