



DINNER MENU

WWW.MESAAZTECANYC.COM
91 WYCKOFF AVE, BROOKLYN NY
(347) 378 - 2838



APPETIZERS - SHARES

GUACAMOLE 14

fresh made guacamole, served with chips and salsa

FLAUTAS DE POLLO 11

lettuce, cotija cheese, salsa verde, pico and sour cream

FLAUTAS DE CAMARON 14

lettuce, cotija cheese, chipotle mayo

ELOTE ASADO OR ESQUITE V/VG 10

mayonnaise, cotija cheese, chile piquin, lime

QUESO FUNDIDO 13

melted mustard cheese, poblano peppers, pico de gallo, served with corn tortillas

Add: Mushrooms \$2 / Chorizo \$3 / Shrimp \$4

CHICKEN WINGS 16

seven chicken wings, served with blue cheese dip

Choose your sauce: Buffalo 🌶️ / Diablo 🌶️🌶️🌶️ / Serrano Mango 🌶️ OR Garlic Tamarind

TOSTADAS 13.

refried beans, lettuce, cotija cheese, sour cream, avocado

Toppings: Chicken Tinga, Carnitas, OR Al Pastor

FRIED CALAMARI 17

crispy fried calamari with pickled jalapeños, served with chipotle mayonnaise dip

STEAMED MUSSELS 16

steamed with white wine & chorizo

TORTILLA SOUP 🌶️ 14

chicken broth, cheese, avocado, tortilla strips

CALIFORNIA NACHOS 21

tortilla chips, black beans, cheese, jalapeños, pico de gallo, guacamole, sour cream

Choose your protein: Steak, Chicken, Chorizo, Al Pastor, Carnitas, Shrimp, Vegan Chorizo, Vegan Seitan OR Vegan Carnitas

AGUACHILE DE PIÑA RW 🌶️🌶️ 20

raw shrimps, cucumber, onion, avocado, pineapple citrus

OCTOPUS CEVICHE 🌶️🌶️ 20

octopus, onion, cucumber, avocado, tamarind citrus

QUESADILLAS

CARNITAS, GRILLED STEAK OR AL PASTOR 18

QUESADILLA DE BIRRIA 18

served with consommé sauce on the side

CHICKEN TINGA OR CHORIZO 18

SHRIMP QUESADILLA 19

sautéed shrimps and cheese in a guajillo sauce

MUSHROOMS OR VEGETABLES V 18

VEGAN QUESADILLA VG 19

cheese, sour cream, avocado, pico de gallo

Choose your protein: Seitan, Seitan al Pastor, Tofu, Vegan Carnitas, OR Chipotle Chorizo

ENCHILADAS

CHICKEN MOLE 🌶️ N 25

traditional mole poblano, queso fresco, lettuce

ENCHILADAS SUIZAS 23

sheered chicken, cheese, salsa verde, sour cream

SHRIMP ENCHILADAS 25

guajillio sauce, cheese, sour cream

ENCHILADAS DE PIPIAN VERDE 24

sheered chicken enchiladas, topped with pipian sauce

STEAK ENCHILADAS 24

grilled steak enchiladas with salsa ranchera

VEGETABLE ENCHILADAS V 23

sautéed vegetables, tomatillo sauce

SEITAN MOLE ENCHILADAS VG | N 25

vegan mole, lettuce, vegan cheese, rice, black beans

SALADS

MEXICAN COBB SALAD 19

baby greens, onion, tomato, avocado, queso fresco, chipotle balsamic, with grilled chicken, Mexican chorizo

CALAMARI SALAD 18

arugula, fennel, cherry tomato, lemon dressing

CESAR SALAD 12

Romaine lettuce, cotija cheese, croutons

Add: Chicken \$6 / Steak \$7 / Shrimp \$8 / Salmon \$12

* 18% gratuity will be added to all parties

* There is a 3% credit card surcharge fee for all customers paying with credit card *

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

RW= Raw - V= Vegetarian - VG= Vegan (Dairy Free & Meatless) - N= Nuts - 🌶️= Spicy

ENTREES - HOUSE SPECIALTIES

TAMPIQUEÑA STEAK 39

melted cheese over steak, sautéed poblano peppers with onions, served with rice and beans

SIRLOIN STEAK 39

topped with a chipotle mushroom sauce, rice & beans

GRILLED STEAK 39

carne asada con rajas y crema, sautéed poblano peppers with onions and sour cream

MOLCAJETE 46

filled with chicken, steak, chorizo, shrimps, nopales, cambray onions, over a chile gUajillo sauce, corn tortillas

CALDO DE MARISCOS 29

seafood stew with guajillo sauce

PIÑA AL PASTOR 🍷 30

spicy pork, onions, over pineapple shell, side of pico, guacamole, tortillas, cambray onions, chile toreado

CAMARONES A LA DIABLA 🍷🍷 30

sautéed shrimps in a spicy chile de arbol sauce, over rice

SALMON RELLENO 31

pan-seared salmon, shiitake mushroom stuffing, topped with a chile pasilla sauce, side of rice & beans

BURRITOS - CHIMICHANGAS

BURRITO DE BIRRIA 22

braised beef, served with a side of consommé sauce

CHICKEN TINGA OR CARNITAS 21

AL PASTOR 21

sautéed spicy pork, onions, and pineapple

GRILLED STEAK OR SHRIMP BURRITO 22

VEGAN BURRITO VG 20

rice, black beans, cheese, sour cream, coleslaw

[Protein Options: Seitan, Seitan al pastor, Grilled tofu, Vegan carnitas, OR Chipotle chorizo](#)

CHIMICHANGA 24

filled with rice, sofrito, cheese, topped with, sour cream, guacamole, pico de gallo, chipotle mayo

[Protein Options: Chicken, Chorizo, Fish, Carnitas, Birria OR Al pastor](#)

SIZZLING FAJITAS

served with rice, beans, pico de gallo, guacamole, sour cream, flour tortillas

SHRIMP OR STEAK 32 - GRILLED CHICKEN 30

COMBINATION FAJITAS 35

chicken, steak & shrimp

SEITAN FAJITAS VG 30

served with rice, black beans,

PORTOBELLO MUSHROOM V 29

HAMBURGER - TORTAS

TORTA DE MILANESA DE POLLO 20.

efried beans, Oaxaca cheese, onion, tomato, lettuce, avocado, mayonnaise

TORTA AL PASTOR 20

spicy pork, refried bean, onions, Oaxaca cheese, tomato, lettuce, avocado, mayonnaise

TORTA DE CARNITAS 20

slow roasted pork, refried beans, Oaxaca cheese, onion, tomato, lettuce, avocado, mayonnaise

AZTECA BURGER 20

seasoned beef patty, cheese, onion, tomato, lettuce, pickled jalapeños, mayonnaise

TACOS

[Add Rice & Beans +\\$5](#)

BIRRIA 7

braised beef, consommé side

SHRIMP PRESIDENT STYLE 7

chile guajillo sauce, cheese

FISH BAJA STYLE 7

coleslaw, chipotle mayo

AL PASTOR 🍷 7

spicy pork, onions, pineapples

VEGETABLES OR CACTUS V 7

STEAK, CHICKEN, OR CARNITAS 7

MEXICAN CHORIZO 7

VEGAN TACOS VG 7

black beans, pico de gallo, coleslaw

[Chipotle chorizo, Seitan, Seitan al pastor, OR Tofu](#)

VEGAN CARNITAS VG 7

sautéed mushrooms, orange citrus, coleslaw

** Any additional sides will be extra * Menu prices are subject to change **

** 18% gratuity will be added to all parties * There is a 3% credit card surcharge fee for all customers paying with credit card *
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

RW= Raw - V = Vegetarian - VG = Vegan (Dairy Free & Meatless) - N = Nuts - 🍷 = Spicy