

# EL MESON RESTAURANT MENU

## TAPAS

TAPAS ARE SERVED WITH A COMPLIMENTARY BASKET OF RUSTIC BREAD.  
ADDITIONAL BREAD IS \$1.25

### RED SNAPPER CEVICHE

RED SNAPPER MARINATED WITH CITRUS JUICES, RED ONION AND SERRANO PEPPER 10.<sup>95</sup>

### CALAMARES A LA PLANCHA

CALAMARE PAN SEARED WITH GARLIC IN EXTRA VIRGIN OLIVE OIL 6.<sup>95</sup>

### PINEAPPLE CRAB CAKES

LUMP CRAB MEAT CAKES WITH CINNAMON PINEAPPLE AND MINT LEAF CHIFFONADE 10.<sup>95</sup>

### GAMBAS AL AJILLO

SHRIMP SAUTÉED WITH GARLIC IN EXTRA VIRGIN OLIVE OIL 8.<sup>95</sup>

### GAMBAS AL ALBARIÑO

SHRIMP SAUTÉED WITH MUSHROOMS IN ALBARIÑO WHITE WINE SAUCE 8.<sup>95</sup>

### TAPAS VARIADAS

TORTILLA ESPAÑOLA, DUCK LIVER PATÉ, CHORIZO CANTINPALO, SERRANO HAM, AND MANCHEGO CHEESE 9.<sup>95</sup>

### TORTILLA ESPAÑOLA

SPANISH POTATO OMELET WITH OLIVES 4.<sup>95</sup>

### JAMÓN SERRANO Y QUESO MANCHEGO

SERRANO HAM AND AGED MANCHEGO CHEESE 5.<sup>95</sup>

### PATATAS BRAVAS

BRAISED POTATOES IN SPICY TOMATO SAUCE 4.<sup>95</sup>

### CHAMPIÑONES AL AJILLO

MUSHROOMS SAUTÉED WITH SERRANO HAM AND GARLIC IN EXTRA VIRGIN OLIVE OIL 4.<sup>95</sup>

### CROQUETAS DE JAMÓN Y POLLO

SPANISH STYLE BÉCHAMEL WITH JAMÓN SERRANO, CHICKEN, AND LEEKS 7.<sup>95</sup>

### PORK BELLY

TEXAS FREE RANGE HONEY GLAZED PORK BELLY BRAISED WITH VANILLA BEAN AND ROSEMARY 9.<sup>95</sup>

### MORCILLA AL AJILLO

SPANISH BLOOD SAUSAGE SAUTÉED WITH GARLIC IN EXTRA VIRGIN OLIVE OIL 7.<sup>95</sup>

### CHORIZO RIOJANO AL JEREZ

RIOJANO SAUSAGE SAUTÉED WITH ONIONS AND PEPPERS IN SHERRY 8.<sup>95</sup>

### BACON WRAPPED DATES

APPLE WOOD SMOKED BACON WRAPPED MEDJOOOL DATES WITH CABRALES CHEESE 5.<sup>95</sup>

### ALBONDIGAS AL JEREZ

SPICY MEATBALLS WITH GROUND LAMB IN BRANDY DE JEREZ SAUCE 8.<sup>95</sup>

### PIQUILLOS DE LA TIERRA

PIQUILLO PEPPERS WITH LAMB, RAISINS AND PINE NUTS IN PIMENTÓN SAUCE 8.<sup>95</sup>

### CODORNIZ CON MADEIRA Y AJO

TEXAS QUAIL GRILLED WITH GARLIC MADERA SAUCE 9.<sup>95</sup>

### PINCHOS DE LOMO

PORK TENDERLOIN TIPS WITH GARLIC AND LIME 8.<sup>95</sup>

### PINCHOS DE SOLOMILLO DE VACA

BEEF TENDERLOIN TIPS WITH MUSHROOMS IN PORT REDUCTION SAUCE 10.<sup>95</sup>

# EL MESON RESTAURANT MENU

## CLASSIC ENTREES

### **POBLANO CON VEGETALES**

POBLANO PEPPER WITH CHIHUAHUA CHEESE, SPINACH, PINE NUTS, RAISINS AND MUSHROOMS SERVED OVER CARROT PURÉE WITH ZUCCHINI AND YELLOW SQUASH 14.<sup>95</sup>

### **ENCHILADAS AL GUSTO**

BEEF, CHICKEN OR CHEESE ENCHILADAS SERVED WITH CRISPY BEEF TACO, CHILE CON QUESO, MEXICAN RICE AND PINTO BEANS 14.<sup>95</sup>

### **ENCHILADAS VERDES**

CHICKEN ENCHILADAS IN TOMATILLO SAUCE WITH SOUR CREAM SERVED WITH MEXICAN RICE AND PINTO BEANS 14.<sup>95</sup>

### **CAMARONES EN SALSA ESPAÑOLA**

GULF COAST JUMBO SHRIMP SAUTÉED IN TOMATO REDUCTION SAUCE SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 17.<sup>95</sup>

### **ENCHILADAS DEL MAR**

GARLIC SHRIMP IN FLOUR TORTILLAS WITH CHIHUAHUA AND CHEDDAR CHEESE SERVED WITH MEXICAN RICE AND PINTO BEANS 17.<sup>95</sup>

### **POLLO SALTEADO**

GRILLED CHICKEN SAUTÉED WITH ONIONS AND PEPPERS IN SHERRY SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 15.<sup>95</sup>

### **POLLO AL AJILLO**

GRILLED BREAST OF CHICKEN WITH GARLIC SAUCE SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 16.<sup>95</sup>

### **TACOS AL CARBON**

GRILLED BEEF FAJITA WRAPPED IN FLOUR TORTILLA, GUACAMOLE, PICO DE GALLO, SERVED WITH MEXICAN RICE AND PINTO BEANS 16.<sup>95</sup>

### **MASITAS**

PORK TENDERLOIN TIPS WITH GARLIC SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 15.<sup>95</sup>

### **LECHON ASADO**

ROASTED PULLED PORK WITH LEMON AND GARLIC SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 14.<sup>95</sup>

### **SOLOMILLO**

PORK TENDERLOIN FILLET WITH GARLIC AND ONIONS SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 16.<sup>95</sup>

# EL MESON RESTAURANT MENU

## CLASSIC ENTREES

CONTINUED

### **FAJITA SALTEADA**

GRILLED BEEF SKIRT STEAK SAUTÉED WITH ONIONS AND PEPPERS SERVED WITH MEXICAN RICE AND PINTO BEANS 16.<sup>95</sup>

### **SOLOMILLO EMPANIZADO**

PORK TENDERLOIN FILLET BREADED AND PAN SEARED IN EXTRA VIRGIN OLIVE OIL SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 17.<sup>95</sup>

### **ROPA VIEJA**

BRAISED SKIRT STEAK IN A TOMATO-BEEF REDUCTION SAUCE SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 16.<sup>95</sup>

### **OSSO BUCO**

BRAISED VEAL SHANK SERVED WITH RISOTTO ALA MILANESE 21.<sup>95</sup>

### **MEDALLONES**

BEEF TENDERLOIN MEDALLIONS SAUTÉED IN JEREZ PIMENTÓN SAUCE SERVED WITH FINGERLING POTATOES AND FRESH VEGETABLES 16.<sup>95</sup>

### **BISTECK EMPANIZADO**

TOP SIRLOIN FILLET BREADED AND PAN SEARED IN EXTRA VIRGIN OLIVE OIL SERVED WITH WHITE RICE, BLACK BEANS AND PLANTAINS 17.<sup>95</sup>

## **PAELLA**

PRICE LISTED IS PER PERSON – TWO PERSON MINIMUM ORDER  
EL MESON USES AUTHENTIC VALENCIA RICE  
AND THE FINEST GOLDEN THREAD SAFFRON FROM SPAIN

### **PAELLA DEL MESON**

SAFFRON INFUSED VALENCIA RICE WITH SHRIMP, SQUID, MUSSELS, CHICKEN, AND CHORIZO 24.<sup>95</sup>

### **PAELLA MARINERA**

SAFFRON INFUSED VALENCIA RICE WITH SHRIMP, RED SNAPPER, SQUID, AND MUSSELS 24.<sup>95</sup>

### **PAELLA DE LA TIERRA**

SAFFRON INFUSED VALENCIA RICE WITH LAMB CHOPS, PORK TENDERLOIN, CHICKEN, CHORIZO, AND PINE NUTS 24.<sup>95</sup>

### **ARROZ CON POLLO A LA CUBANA**

SAFFRON INFUSED VALENCIA RICE WITH CHICKEN AND SWEET PEAS SERVED WITH SWEET PLANTAINS 16.<sup>95</sup>

# EL MESON RESTAURANT MENU

## FISH

### HALIBUT

ALASKAN HALIBUT WITH CRUSHED JUNIPER BERRIES AND BLACK PEPPER  
SERVED WITH A MUSHROOM COULIS AND FRESH VEGETABLES 19.<sup>95</sup>

### PARGO ALA ROMANA

GULF COAST RED SNAPPER FILLET DUSTED WITH FLOUR AND PAN SEARED  
SERVED WITH FRESH VEGETABLES 18.<sup>95</sup>

### BACALAO EN SALSA VERDE

ATLANTIC COD WITH JUMBO SHRIMP, CRAB MEAT WHITE WINE AND PARSLEY  
SAUCE WITH MUSHROOMS AND FINGERLING POTATOES 20.<sup>95</sup>

### SALMON AL ROMERO

SCOTTISH SALMON FILLET BLACK PEPPER AND ROSEMARY SERVED WITH FRESH  
VEGETABLES 18.<sup>95</sup>

## GRILL

### CHULETAS DE CORDERO

AUSTRALIAN LAMB CHOPS WITH ROASTED PEPPER PORT REDUCTION  
SERVED WITH FINGERLING POTATOES AND FRESH VEGETABLES 20.<sup>95</sup>

### CHULETA DE CERDO

FREE RANGE HONEY GLAZED PORK FROM BLACK HILL RANCH IN KATY, TEXAS  
SERVED WITH FINGERLING POTATOES AND FRESH VEGETABLES

SHOULDER CHOP 16.<sup>95</sup>

RIB CHOP 18.<sup>95</sup>

PORTERHOUSE 20.<sup>95</sup>

### CARNE ASADA ALA TAMPIQUEÑA

FAJITA STEAK WITH CHEESE ENCHILADA, FLAUTA DE POLLO, GUACAMOLE, PICO  
DE GALLO, SERVED WITH MEXICAN RICE AND PINTO BEANS 18.<sup>95</sup>

### PALOMILLA

TOP SIRLOIN FILLET WITH ONIONS SERVED WITH WHITE RICE, BLACK BEANS AND  
PLANTAINS 17.<sup>95</sup>

### BEEF TENDERLOIN FILLET

AGED NEBRASKA BEEF TENDERLOIN WITH ROASTED PEPPER PORT REDUCTION  
SERVED WITH FINGERLING POTATOES AND FRESH VEGETABLES

8 OZ. 22.<sup>95</sup>

10OZ. 28.<sup>95</sup>

### CHULETÓN VAQUERO

AGED NEBRASKA COWBOY CUT BEEF RIB CHOP WITH ROASTED PEPPER PORT  
REDUCTION WITH FINGERLING POTATOES AND FRESH VEGETABLES 24.<sup>95</sup>

# EL MESON RESTAURANT MENU

## SOUP

### SOPA DE AJO

GARLIC EGG DROP SOUP WITH CROUTONS 5.95

### GAZPACHO SEVILLANO

CHILLED TOMATO AND CUCUMBER SOUP WITH SERRANO HAM GARNISH 5.95

### SOPA DE POLLO

TRADITIONAL BONE-IN CHICKEN SOUP W/ CARROTS, POTATOES & CILANTRO 5.95

### ALUBIAS A LA MEXICANA

BLACK BEANS, WHITE RICE, SOUR CREAM, PICO DE GALLO, FLOUR TORTILLA 5.95

## SALAD

ADD BEEF OR CHICKEN FAJITAS FOR 4.95

ADD SHRIMP FOR 6.95

### HEIRLOOM TOMATO

W/ CABRALES BLUE CHEESE, CARAMELIZED WALNUTS, SHERRY VINAIGRETTE 9.95

### ENSALADA CAESAR

TRADITIONAL CAESAR DRESSING WITH PARMESAN & PARSLEY CROUTONS 5.95

### PUMARADA

APPLE, PEAR AND BLUEBERRIES TOSSED WITH LOCAL GOAT CHEESE OVER SPRING GREENS AND CARAMELIZED WALNUTS WITH CILANTRO MINT LEAF VINAIGRETTE 6.95

### AGUACATE CON TOSTONES

AVOCADO AND FRIED GREEN PLANTAINS TOSSED WITH TOMATOES AND RED ONIONS WITH SHERRY VINAIGRETTE 6.95

### ENSALADA DE POLLO ASADO

GRILLED CHICKEN BREAST OVER SPRING GREENS, TOMATO AND AVOCADO WITH CILANTRO-MINT LEAF VINAIGRETTE 9.95

### ENSALADA TACO

YOUR CHOICE OF BEEF OR CHICKEN GRILLED FAJITA OVER ROMAINE LETTUCE SERVED IN A FLOUR TORTILLA BASKET WITH AVOCADO AND CHILE CON QUESO 9.95

### GAMBAS CON AGUACATE

SHRIMP SAUTÉED WITH GARLIC IN OLIVE OIL OVER SPRING GREENS AND AVOCADO WITH SHERRY VINAIGRETTE 10.95

### ENSALADA DE SALMON

GRILLED SALMON, ASPARAGUS, CARAMELIZED WALNUTS OVER SPRING GREENS WITH CILANTRO-MINT LEAF VINAIGRETTE 12.95

# EL MESON RESTAURANT MENU

## LUNCH SPECIALS

LUNCH PORTIONS AVAILABLE MONDAY THRU SATURDAY UNTIL 3:00 PM

### EL MESON'S CUBAN SANDWICH

HOT PRESSED SANDWICH WITH ROASTED PULLED PORK, HAM, SWISS CHEESE,  
AND PICKLES 9.<sup>95</sup>

### ENCHILADAS AL GUSTO

BEEF, CHICKEN OR CHEESE ENCHILADAS, WITH YELLOW RICE, PINTO BEANS 8.<sup>95</sup>

### LECHON ASADO

ROASTED PULLED PORK WITH WHITE RICE, BLACK BEANS AND PLANTAINS 8.<sup>95</sup>

### POLLO AL AJILLO

CHICKEN WITH GARLIC SAUCE, WITH WHITE RICE, BLACK BEANS, PLANTAINS 9.<sup>95</sup>

### MILANESA DE CERDO

PORK MEDALLIONS BREADED AND PAN SEARED WITH CREAMY LEMON CAPER  
SAUCE

SERVED WITH FINGERLING POTATOES AND FRESH VEGETABLES 9.<sup>95</sup>

### PICADILLO ALA CRIOLLA

CUBAN STYLE GROUND BEEF WITH SWEET PEAS AND RAISINS, SERVED WITH  
WHITE RICE, BLACK BEANS, PLANTAINS 8.<sup>95</sup>

### MASITAS

PORK TENDERLOIN TIPS WITH GARLIC, WITH WHITE RICE, BLACK BEANS,  
PLANTAINS 9.<sup>95</sup>

### CARNE GUISADA

TOP SIRLOIN BEEF STEWED WITH CARROTS AND POTATOES, SERVED WITH WHITE  
RICE, BLACK BEANS AND PLANTAINS 8.<sup>95</sup>

# EL MESON RESTAURANT MENU

## NACHOS & QUESADILLAS

ADD BEEF OR CHICKEN FAJITAS FOR 4.<sup>95</sup>

ADD SHRIMP FOR 6.<sup>95</sup>

### NACHOS CON FAJITAS

BEEF FAJITAS, CHIHUAHUA CHEESE, PINTO BEANS, JALAPENOS 9.<sup>95</sup>

### NACHOS DEL MAR

SHRIMP SAUTÉED IN OLIVE OIL & GARLIC, CHIHUAHUA CHEESE, JALAPENOS 10.<sup>95</sup>

### NACHOS CUBANOS

BLACK BEANS, SWEET PLANTAINS, CHIHUAHUA CHEESE, JALAPENOS 8.<sup>95</sup>

### QUESADILLAS DE LA CASA

CHICKEN, MUSHROOMS, AND CHIHUAHUA CHEESE 10.<sup>95</sup>

### QUESADILLAS DEL MAR

SHRIMP SAUTÉED IN OLIVE OIL AND GARLIC WITH CHIHUAHUA CHEESE 11.<sup>95</sup>

### QUESADILLAS DE ESPINACA

SPINACH, MUSHROOMS, AND CHIHUAHUA CHEESE 9.<sup>95</sup>

## ARTISAN CHEESES

ANY SELECTION OF FOUR CHEESES 9.<sup>95</sup>

**CAMEMBERT** COW'S MILK, SOFT, DELICATE SALTY TASTE, *NORMANDY, FRANCE*

**AZEITÃO** SHEEP'S MILK, SOFT, STRONG, EARTHY AROMA, *SETUBAL, PORTUGAL*

**CABRALES** COW'S MILK, SOFT, PRONOUNCED SPICY FLAVOR, *ASTURIAS, SPAIN*

**TETILLA** COW'S MILK, SEMI-SOFT, LIGHT-SALTED TASTE, *GALICIA, SPAIN*

**MAHÓN** COW'S MILK, SEMI-SOFT, SLIGHTLY SALTY WITH NUTTY AROMA, *MINORCA, SPAIN*

**LEONORA** GOAT'S MILK, SEMI-SOFT, COMPLEX, LINGERING FINISH, *LEÓN, SPAIN*

**TOLEDO** COW, SHEEP & GOAT, FIRM, SPICY PAPRIKA, *ESTREMADURA, PORTUGAL*

**GARROTXA SANT GIL D'ALBIO** GOAT, FIRM, NUTTINESS, *CATALUNYA, SPAIN*

**RONCAL** SHEEP'S MILK, FIRM, NUTTY AND PIQUANT FLAVORS, *NAVARRA, SPAIN*

# EL MESON RESTAURANT MENU

## DESSERTS

### TRADITIONAL FLAN

TRADITIONAL CARAMEL CUSTARD 5.95

### ORANGE CRÈME BRULEE

VANILLA BEAN CRÈME BRULEE INFUSED WITH ORANGE AND THE ESSENCE OF SERRANO PEPPER 6.95

### FLOURLESS CHOCOLATE CAKE

WITH HOME STYLE CHOCOLATE SAUCE AND FRESH BERRIES 6.95

### WHITE CHOCOLATE PANNA COTTA

TRADITIONAL ITALIAN CUSTARD PUDDING WITH WHITE CHOCOLATE AND FRESH BERRIES 6.95

### ARROZ CON LECHE

TRADITIONAL RICE PUDDING WITH CRUSHED HAZEL NUTS AND RAISIN PUREE 4.95

### HOMEMADE TRES LECHES

MOIST VANILLA CAKE DRENCHED IN THREE KINDS OF MILK WITH BLACKBERRY REDUCTION 5.95

**NOTE:** THERE IS A \$5 CHARGE FOR SPLIT ENTREES AND \$2 FOR SUBSTITUTIONS. PLEASE BE AWARE THAT 20% GRATUITY IS ADDED FOR PARTIES LARGER THAN SIX. NO SEPARATE CHECKS. TO-GO ORDERS ARE SUBJECT TO A \$1.25 SERVICE CHARGE.