FEATURING

Lunch Specials

6.95

OFFERING A WIDE VARIETY OF REGIONAL MEXICAN DISHES

All lunch meals include rice, beans

and hand made tortillas.

LA MESTIZA

Mexican Cuisine

Market Square
6644 Odana Rd.
Madison, WI 53719

608.826.0178

We will cater your next party!

Hours :
Lunch 11 - 4

Mexican Brunch on Sat & Sun 11– 4

Dinner 4 - 10

Seven days a week

LA MESTIZA

Mexican Cuisine

La Mestiza offers Mexican cuisine with a variety of flavors from many regions throughout Mexico. The menu features dishes we grew up eating that are rarely found on menus north of the border. We hope you enjoy these authentic dishes from our Mexican kitchen which highlight the wonderful mix of cultures and cuisines that are Mexico.

Gracias a **Alejandro Romero**. His rich and varied art captures the spirit of the Mexican Culture.

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Appetizers

Queso en Salsa de Epazote 5.75

Warm cow's milk cheese served with a tomatillo poblano salsa with epazote and diced zucchini.

Quesadillas de Rajas y Queso 5.75

Freshly made corn masa turnovers filled with Chihuahua cheese and roasted poblano peppers.

Flautas de Pollo 5.75

Seasoned shredded chicken rolled in crispy corn tortillas served with queso fresco, sour cream and avocado.

Queso Fundido con Rajas 6.00

Melted Chihuahua cheese with roasted chile poblano and chorizo served with home made corn tortillas.

Guacamole 4.50

Chunky avocadoes combined with Serrano chiles, tomatoes

Onion, lime juice and cilantro.

Cóctel de Camaron 6.50

Family recipe of shrimp in a spicy tomato sauce with onions and cilantro.

Tamales del Día (Three per Order) 5.75

Corn masa tamales served with sour cream and cheese.

Fillings change daily.

Tostadas de Tinga Poblana 5.75

Small crispy corn tortillas topped with

shredded chicken slow simmered in a chipotle tomato chile sauce, sour cream and cheese.

Platter Mexicano 7.00

Includes one of each of the following:

Flauta de Pollo

Guacamole

Mexico City Style Quesadilla

Tostada de Tinga

Trio de Tacos 6.75

Pastor- Chile marinated grilled pork , onions and pineapple

Pollo– Siimmered shredded chicken in a chipotle tomato sauce

Asada– Grilled skirt steak seasoned with our house recipe.

Entrees

Pollo en Manchamanteles 13.00

Chicken breast served in a rich red chile sauce with fresh pineapple. Served with drunken beans.

Bistec con Salsa Guajillo 13.50

Beef stew with spicy red dark chile pasilla, served with black beans.

Borrego en Chile Pasilla 14.25

Lamb shoulder simmered in a dark pungent chile pasilla.,

Served with rice and beans

Cochinita Pibil 14.50

Achiote marinated pork, slow cooked with citrus juices, wrapped in banana leaves, Served with pickled red onions and Mexican rice.

Carne Asada 14.75

Garlic Marinated Beef Tenderloin seared and served with guacamole ,grilled onions pinto beans and Nopal cactus.

Camarones Enchilados 15.00

Jumbo Gulf Shrimp sautéed in fiery chile de arbol sauce.

Served with rice and beans.

Pescado a la Veracruzana 14.00

Fish of the day in a roasted tomato sauce in the style of Veracruz, studded with capers, olives cloves and jalapeno chiles. Served with Mexican rice.

Salmon 14.50

Chipotle-Honey glazed Salmon, grilled and served with

A fresh mango salsa, Served with Mexican rice.

Chiles Rellenos de Queso 13.50

Lightly Battered Roasted green chiles poblanos filled with cheese and served with Mexican rice.

Enchiladas de Pollo con Mole 12.50

Shredded Chicken wrapped in soft corn tortillas bathed in a traditional Oaxacan mole.

Vegetarian

Verduras al Mojo de Ajo 12.00
Grilled Vegetables served in a sauce of show cooked garlic

And olive oil..

Enchiladas Vegetarianas 12.00

Corn tortillas filled with seasoned vegetables in a creamy pumpkin seed sauce.

Soups and Salads

Sopa Azteca 4.25
Mexican Chicken broth garnished with smokey chile pasilla, crispy tortilla strips, queso fresco, avocado and sour cream.

Ensalada Caesar add Chicken, 2.00 4.75

Chopped Romaine dressed with Caesar dressing and garlic croutons.

Ensalada de Jícama y Pepino 4.75 *Jicama, and cucumber salad with a lime cilantro dressing.*

Side Dishes

Verduras en Vinagre 2.50
A Mexican classic! Pickled cauliflower, carrots , garlic cloves and jalapeño peppers

Cebollitas a la Parrilla 1.75
Grilled green onions salt and oil

Arroz Mexicano 1.75
Tomato infused rice with vegetables

Frijoles Borrachos 2.00
Pinto beans in a pork flavored beer broth

Frijoles Vegetarianos 1.75

Black beans cooked with epazote leaves

Lunch

Chilaquiles con Carne Asada 7.50
Corn tortillas lightly simmered in a tomatillo sauce topped with sour cream, crumbled cheese, and skirt steak..

Enchiladas de Pollo con Mole 8.50

Enchiladas Vegetarianas 8.00
Corn tortillas simmered in a creamy pumpkin seed sauce.

Quesadillas de Rajas y Queso 5.75
Freshly made corn masa turnovers filled with Chihuahua cheese and roasted poblano peppers.

Flautas de Pollo 5.75

Seasoned shredded chicken rolled in crispy corn tortillas served with queso fresco sour cream and avocado.

Queso Fundido con Rajas 6.00

Melted Chihuahua cheese with roasted chile poblano and chorizo served with home made corn tortillas.

Guacamole 4.50

Tamales del Día (Three per Order) 5.75
Corn masa tamales served with sour cream and cheese.

Tostadas de Tinga Poblana 5.75

Platter Mexicano 7.00

Flauta - Guacamole - Quesadilla - Tostada

Fresh Avocado, Onion, Cilantro, Tomato and lime juice.

Trio de Tacos Pollo - Asada - Pastor 6.75

Marinated pork, grilled and served with a pineapple salsa., Shredded chicken in chipotle tomato sauce . Skirt steak seasoned with garlic and spices.

Quesadilla Norteña 6.25
Flour tortilla filled with cheese and your choice, chicken or steak.

Mexican Brunch

Served Saturday and Sunday from 11 to 4

Huevos en Salsa Verde 5.75
Eggs with a green chile, tomatillo salsa and a side of black beans

Quesadilla Norteña 6.25 *Flour tortilla filled with cheese and your choice of chicken or steak*

Huevos con Chorizo 6.25

Scrambled eggs tossed with a house made Mexican sausage and black beans.

Chilaquiles con Carne Asada 7.50

Corn tortillas lightly simmered in a tomatillo sauce topped with sour cream, crumbled cheese, and skirt steak.

Huevos a la Mexicana 5.75

Scrambled eggs in a fresh salsa mexicana and black beans

Huevos Motuleños 5.75

Fried Eggs Served on a crispy corn tortilla with black bean purée, ham, peas and plantains. Served in a brothy tomato sauce.

Tamales del Dia 5.75

Three tamales topped with salsa, cheese and sour cream.

Huevos Rancheros 5.75

Scrambled eggs served in a smoky roasted tomatillo sauce.

Pozole Soup 6.25

Pork hominy stew in a red chile pasilla broth served with Cabbage, radish, oregano and onion.

Torta Vegetariana 6.00

Classic Mexican sandwich served with beans, avocado, lettuce, tomato, cheese, sour cream .

Desserts

Pastel de Tres Leches 5.00
Three milk cake

Flan de Kalhua 4.25

Custard

Platanos con Cajeta 5.25 *Ripe plantains in a warm goats's milk caramel*

Drinks

House Margarita 6.00
Tequila Hornitos, Gran Torres Orange Liquer, fresh squeezed lime juice, served on the rocks.

Sangría 5.75
Classic Spanish style sangria with lots of fruit!

Cervezas 3.50
Bacardi, limes and mintmake this cuban drink so refreshing!

Mojito 6.50
Bacardi, limes and mintmake this cuban drink so refreshing!

House wine 5.50

Tequilas See tequila list for pricing*A Large selection of 100% Blue Agave tequilas*

Non Alcoholic Drinks

House made Mexican Drinks 1.75

Agua de Jamaica Horchata Tamarindo

Sprite, Coke, Diet Coke, Lemonade 1.25

Raspberry iced tea fruit punch

Assorted Mexican Sodas (Jarritos) 1.50

Café de Olla 2.00

Jugo de Naranja 1.75