

RED MESA LUNCH MENU

Red Mesa
4912 4th Street North
Saint Petersburg, Florida 33703
727 527 8728
www.redmesarestaurant.com
Lunch served
Monday-Saturday 11:00 to 4:00

SOPA

Tortilla Soup 7 - Chicken broth, shredded chicken and carrot-onion sofrito topped with avocado, queso fresco and crisp corn strips.

Black Bean Soup cup 3.5 bowl 4.5 - Cilantro-onion and crema.

Frijoles Charros cup 4 bowl 6 - Pinto bean soup with chorizo sausage, onion, smoked bacon, jalapeño and cilantro.

ANTOJITO ESPECIALES

Ceviche Market Price - Ask your server for today's fresh selection.

Crab Cakes 8.5 - Fried, served with habanero aioli and pineapple salsa.

Shrimp Fundido 7.5 - Shrimp, sun-dried tomato, feta and jack cheese fondue with flour tortillas.

Guacamole 8.5 - Fresh avocado, tomato, onion, jalapeño and cilantro. Served with tortillas..

Calamari Frito 7.5 - Fried calamari with habanero and chipotle chile aioli.

Wild Mushroom Fundido 9 - Chihuahua cheese fondue with wild mushrooms and tortillas.

Southwest Tuna Sashimi 11 - Seared in southwest seasonings, served rare with soy-orange coulis, wasabi aioli and chipotle tomato salsa.

Shredded Beef Taquitos 6.5 - Fried tacos with guacamole, black bean chipotle sauce, queso fresco, cilantro onion and crema.

Chorizo Fundido 9 - Chihuahua cheese fondue with chorizo sausage, poblano chile, onion and tortillas.

Fried Oysters Chipotle 8 - Fried oysters topped with spicy chipotle chile butter sauce and queso fresco.

Chips & Salsa 3 -

QUESADILLAS

Mesquite Chicken Quesadilla 9.5 - Grilled chicken, chihuahua and gouda cheese, poblano chile and onion with honey chipotle vinaigrette and black bean corn salsa.

Wild Mushroom Quesadilla 9.5 - Grilled mushrooms with feta cheese, fresh spinach, sun-dried tomatoes and balsamic vinaigrette.

WRAPS

Grilled Chicken Club Wrap 8.5 - Grilled breast of chicken, hickory smoked bacon, pico de gallo and romaine lettuce with chipotle aioli.

Mediterranean Wrap 8.5 - Fresh spinach, feta cheese, roasted red peppers, red onions, fried carrots, capers, pumpkin seeds with balsamic vinaigrette.

California Tuna Wrap 10.5 - Southwest seasoned seared tuna, baby greens, cucumber, jicama, carrot and fresh avocado with soy-orange red chile mojito.

COMBINADOS

Favorito 8.5 - Crisp shredded beef or chicken taco, chicken or cheese enchilada with salsa roja, queso fresco, cilantro onion and crema with black beans and rice.

Norteno 10 - Steak empanada with chile morita sauce and queso fresco, shredded beef taquito with guacamole and black bean sauce, and one crisp shredded beef or chicken taco. Served with congrí.

Chuy 10 - One pork tamale with salsa roja, queso fresco and cilantro-onion, a black bean tostada, beef or chicken with lettuce, pico de gallo and cheese, and a chicken or cheese enchilada with salsa roja, queso fresco, cilantro-onion, and crema. Served with congrí.

ENSALADAS DE LA CASA

Blackened Chicken Taco Salad 12 - Crisp tortilla bowl filled with romaine lettuce, black bean corn salsa, fresh avocado, queso fresco and blackened chicken breast in chipotle caesar dressing. No substitutions.

Ensalada de Pato 13 - Farm raised duck breast, pan seared medium-rare. Served with mixed baby greens in red hibiscus vinaigrette topped with pine nuts, dried cherries, sliced red onion and crumbled goat cheese. No substitutions.

Ginger Crusted Salmon Salad 12 - With baby field greens tossed in honey chipotle vinaigrette, tomatoes, rajas de poblano chile and onion, queso fresco, toasted sesame seeds and soy-orange coulis. No substitutions.

Chimayo Grilled Sea Scallops 16 - With baby arugula, roasted red pepper, hearts of palm, pine nuts, tomatoes, carrots and red onion in a light mustard vinaigrette. No substitutions.

Please note: 1 dollar charge for each extra sauce or ingredient.

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ENSALADAS

Red Mesa Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, red onion, gorgonzola cheese and corn strips.

Spinach Salad 6 - Baby spinach in hibiscus vinaigrette with candied pecans, mandarin orange segments and red onion.

Pastor Salad 7.5 - Baby field greens in tomato-cilantro vinaigrette with tomatoes, capers, red onion, romano cheese and corn strips.

Sedona Salad 7.5 - Romaine greens in house caesar dressing, with tomatoes, romano cheese, roasted red pepper and corn strips.

Trail Salad 8 - Baby field greens in balsamic vinaigrette with jicama, carrots, raisins, red onion, pumpkin seeds, strawberries and feta cheese.

Add to any of the above salads

Grilled Chicken Breast - 4

Skewer of Grilled Shrimp 5

Grilled Sirloin Steak 6

Fried Crab Cakes 6

Grilled Salmon 5

Fried Goat Cheese 4

PLATOS MEXICANOS

served with black beans and rice

Burrito Del Rey 9.5 - Your choice of shredded beef or chicken with jack cheese, poblano chile and onion. Topped with salsa roja, queso fresco, cilantro-onion and crema.

Shrimp Chipotle 9.5 - Gulf shrimp sautéed in chipotle butter on a crisp tostada topped with queso fresco. Served with chipotle chile cactus salsa.

Cheese Enchiladas 9 - Filled with monterey jack cheese topped with mild salsa roja, queso fresco, cilantro-onion and crema.

Pork Verde 8.5 - Lean chunks of roast pork in chile verde sauce made with oven roasted tomatillos, poblano chilies, onions, garlic and cilantro. Tortillas on request.

Filet Mignon Burrito 10 - Chipotle tortilla with medium rare tips of filet mignon, jack cheese, poblano chile, red pepper, diced tomatoes and onion. Served as is, no exceptions.

Chicken Enchiladas 9 - Shredded breast of chicken, one enchilada with salsa roja, one with salsa verde, both topped with queso fresco, cilantro-onion and crema.

Chile Relleno 13 - Choice of cheese or sirloin picadillo with roja or salsa verde, queso fresco, cilantro-onion and crema.

ESPECIALES DE LA CASA

Carne Asada Tacos 10 - Grilled steak and chorizo in corn tortillas topped with spicy morita chile sauce and cilantro onion. Served with congri and chimmichurri.

Ancho Chile Rub Grouper 11 - Fresh grouper broiled in mild ancho chile rub, topped with sun-dried tomato butter. Served on a pool of salsa verde with cilantro rice, habanero aioli and fresh seasonal vegetables.

Tacos de Camarones 10 - Grilled shrimp, lime infused coleslaw and chipotle aioli in flour tortillas with congri and chimmichurri.

Three Stuffed Shrimp 11 - Large gulf shrimp stuffed with 3 cheese cilantro pesto, fried crisp. Topped with spicy chipotle cream sauce and served with rice and fresh vegetables.

Shrimp Mojo De Ajo 9.5 Mojo marinated grilled breast of chicken topped with spicy chipotle cream sauce, served with cilantro rice and fresh seasonal vegetables.

Camarones con Fideo Pasta 10 - Gulf shrimp with Mexican angel hair pasta in a spicy chipotle cream sauce with peas, onions and poblano peppers topped with queso fresco.

Tamales 8.5 - Two handmade pork tamales topped with chile morita sauce, queso fresco with fresh pico de gallo and congri.

Chicken Fernandez 9.5 - Mojo marinated grilled breast of chicken topped with spicy chipotle cream sauce, served with cilantro rice and fresh seasonal vegetables.

Ginger Salmon 9.5 - Broiled ginger crusted filet of salmon. Served with rice, soy-orange coulis and fresh seasonal vegetables.

Palomilla 11 - 8 oz. Grilled Cuban style shoulder steak topped with poblano chile and onion. Served with french fries and sweet plantains.

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