



Menu curated by
Celebrity Chef
Nishant Choubey

ARTISANAL BURGERS

- Served with seasoned Fries, Choice of Sesame/multigrain Bun
- VEGETARIAN
- TRUFFLE SCENTED MUSHROOM 575
- ALFREDO Shimeji & Enoki
- MESA'S SIGNATURE VEG. 545
Cottage Cheese Patty, Slow Roasted Tomatoes, Cream Cheese
- NON VEGETARIAN
- CRISPY CHICKEN BURGER 595
Crispy Chicken Thigh, Hand-Made Purple Cabbage Slaw, Armani Sauce
- LAMB BURGER 645
Succulent slow cooked lamb encased in a brioche bun
- SMASHED TENDERLOIN 695
Smashed Patties, Caramelized Onion, Brown Butter Mayonnaise, Swiss Cheese

SOUP

- WILD MUSHROOM & PORCINI 395
- SMOKED TOMATO & FENNEL 395
- PUMPKIN 395

PIZZA

Mesa Artisanal Hand Tossed Pizzas
Choice of thin crust /or/ sourdough

VEGETARIAN

- CLASSIC ITALIAN MARGHERITA 585
Basil, Mozzarella, Plum Tomatoes
- FARM FRESH 610
Red Onion, Mushroom, Capicola
- QUATRO FORMAGGI 625
Bocconcini, Monterey Jack, Yellow Cheddar and Smoked Cheese

NON VEGETARIAN

- SPICY PAPRIKA GRILLED CHICKEN 630
Bros Eye Chili, Olives
- PESTO CHICKEN 650
Pesto Base, Grilled Chicken, Sundried Tomatoes & Parmesan Cheese

SIGNATURE PIZZA

VEGETARIAN

- ITALIAN BURRATA 900
Balsamic Glaze, Sun Dried Tomato Pesto
- CHEESE AND TRUFFLE 1500
Exotic sinful Pizza with Cheese Sauce and handpickled truffle paste

NON VEGETARIAN

- MESA STYLE PEPPERONI 795
100% Pork Pepperoni, Jalapenos, Basil
- GOAN CHORIZO & PEACH 795
Black Olives, Manchego Cheese
- PROSCIUTTO & BLUE CHEESE 900
Roasted Peach Segments, Basil Oil

SMALL PLATES

VEGETARIAN

- AVOCADO MOUSSE & POMODORO 595
Spiced up on Chip Cracker with raw Mango Salsa
- PORTOBELLO MUSHROOM FIRED ON 545
- TABLE
- SAMBAL GLAZED SILKEN TOFU 625
With raw papaya and barbequed pineapple salad
- ROESTI WITH TRUFFLED MUSHROOM 525
AND CREAMY SPINACH
- AIR DRIED ITALIAN CRISP 650
Bell Pepper, Jam, Burrata, Pesto
- TWICE BAKED CAMEMBERT SOUFFLÉ 795
Parmesan Espuma, Prune & Red Wine Glaze
- SOFTENED BRIE & OYSTER MUSHROOMS 795
- AVOCADO TOAST 545
Sourdough Toast, Crumbled Feta, Quinoa
- COTTAGE CHEESE TACO 495
Crispy Onion, Smoky Cottage Cheese, Refried Beans
- MESA SUPREME NACHOS 545
Cornmeal Tortilla, Salsa, Assorted Dips
- RED BEAN QUESADILLA 515
Red Beans, Yellow Cheddar, Assorted Salsas
- MUSHROOM QUESADILLA 525
Smoky Mixed Mushrooms, Salsa, Sour Cream, Guacamole
- CRISPY MUSHROOM CROQUETTES 495
Burnt Pepper Dip

NON VEGETARIAN

- PANEER ENCHILADA 495
Fajita Spiced Cottage Cheese, Corn, Peppers in Homemade Tortilla with Melted Cheddar & Sour Cream
- MESA MEZZE PLATTER 625
Assorted Dips, Smoked Tzatziki, Hummus, Baba Ganoush with Turshi Pickle
- NON VEGETARIAN
- CHICKEN WINGS 495
Chicken Wings in Homemade BBQ Sauce & Jim Beam
- CHICKEN QUESADILLA 575
Grilled Paprika Chicken, Salsa, Sour Cream & Guacamole
- CHICKEN SOUVLAKI SKEWERS 575
Succulent chicken marinated in yoghurt and grilled
- CHICKEN TACO 495
Roasted Chipotle Flavoured Chicken, Lettuce, Smoky Cheese & Pickled Onion
- ZIGZAG PRAWN BAO 775
With Yellow Curry Sauce
- BUBBLING PAPRIKA PRAWNS 750
Garlic Prawns with Blistered Cherry Tomato & Gnocchi
- WASABI PRAWNS WITH MANGO SALSA 750
- PAPRIKA SPICED LAMB MEAT BALLS 625
Minced Lamb Dumplings served with tangy tomato sauce

SALADS

VEGETARIAN

- AVOCADO RIC POMEGRANATE RED QUINOA 525
SALAD IN A JAR
- WINE MUSHROOM SALAD 525
Shiitake mushrooms, Inkoi mushrooms, shimeji mushrooms
- ITALIAN BURRATA SALAD 3045
Caramelized Figs, Compressed Beetroot, Italian Burrata with Rocket and Pesto Dressing
- GREEK AVOCADO SALAD 595
Avocado, Lettuce, Feta Dressing, Fresh Peppers
- NON VEGETARIAN
- LEBANESE CHICKEN SALAD 545
Zatar-scented Grilled Chicken, Tahini and Olives
- CHICKEN CAESAR SALAD 545
Classic Caesar Salad with Parmesan and Croutons
Add Bacon 595

Salumeria

- MESA NOVELTY CHEESE BOARD | 845
Yellow Cheddar, Parmesan, Brie, Olives, Grapes, Crackers, Emmental Cheese
- MESA NOVELTY MEAT BOARD | 895
Chorizo, Parma Ham, Smoked Chicken, Pepperoni, Mortadella, Olives, Grapes, Crackers
- BECOM VICTORIA CHEESE BOARD | 1200
Manchego, Havarti, Cheddar, Truffle Brie, Relish, Crackers, Grapes, Olives

CLASSIC PASTAS

VEGETARIAN

- PENNE PESTO 595
Penne in a Creamy Basil Pesto
- WILD MUSHROOM RAVIOLI 745
Ravioli with Mixed Mushroom and Truffle Scented Sauce
- SPINACH & RICOTTA RAVIOLI 545
With a Sage and Cheddar Sauce
- NON VEGETARIAN
- AGLIO OLIO - SPAGHETTI PEPPERINO 545
With Olive Oil, Garlic and Red Chili
- Add Chicken 595
- Add Prawn 615
- SPAGHETTI ARABBIATA 575
Spaghetti in a Spicy Amabiatta Sauce
- Add Chicken 595
- MESA LINGUINI CARBONARA 695
Linguini in a Complex Egg-cream Liaison, Crispy Bacon, Parmesan Cheese
- LAMB BOLOGNESE 695
Italian style hearty Lamb Bolognese
- TENDERLOIN PAPPARDELLE 695
Homemade Pappardelle in a rich red wine ragu

SIGNATURE PASTAS

- FETA & RICOTTA GNUDI 595
With Blue Cheese and Olive Nut
- CHARGILLED LASAGNE VEG. 525
Char-grilled Baked Lasagne, Bell Peppers, Zucchini, Mushrooms, Spinach, Yellow Cheddar
- TRUFFLE TAGLIOLINI AGLIO OLU 995
Tagliolini tossed in Aglio Olio sauce with Black Truffle Shavings
- SPICY MEXICAN CHICKEN & PEPPER FUSILLI PASTA 595
Grilled sliced Chicken Supreme, Assorted Bell Peppers, Fresh Basil & Tomato
- HOME MADE GREEN TAGLIATELLE 595
WITH SAUSAGE & ARTICHOKE
Spinach Tagliatelle with Fresh Herbs, Chicken Sausage and Artichokes
- PULLED LAMB RAGU 695
- PAPPARDELLE WITH HAZELNUTS
Homemade Saffron Pappardelle with Red Vin and Pulled Lamb Ragù

MAINS

VEGETARIAN

- CHIMICHURRI COTTAGE CHEESE 525
Grilled chimichurri spiced cottage cheese with potato Pavi and carrot orange puree
- MESA EGGPLANT PARMIGIANA 450
Tomato & Cheese Sauce Served with Ciabatta
- CHERMOULA CRUSTED TOFU 550
With Coconut Sauce Served with Black Rice
- MEXICAN BOWL 575
Corn, Refried Beans, Guacamole
- TOFU BIBIMBAP 650
Tofu, Sichuan Sauce, Pickle Imitation Mango Egg
- NON VEGETARIAN
- TERIYAKI CHICKEN BIBIMBAP 695
Chicken, Kimchi, Cucumber, Sunny-side Egg, Rice
- CAJUN SPICED GRILLED CHICKEN BREAST 725
Sautéed Greens, Mashed Potato, Jus
- PARMA WRAPPED CHICKEN 825
With slow cooked Zucchini
- CLASSIC FRIED FISH AND CHIPS 745
- CRISPY HARISSA JOHN DORY 925
A North African spice blend with Red Chillies and Cummin Powder
- CAPREAL SCENTED FISH 825
With Clean Chorizo Rice
- MIXED SEAFOOD RISOTTO IN A LEAF 755
With Lemon Oil

SIGNATURE MAINS

VEGETARIAN

- THREE MUSHROOM RISOTTO IN A LEAF 690
Three Mushroom Risotto, Porcini, Button Mushroom, Shiitake Mushroom, Confit Garlic
- NON VEGETARIAN
- ATLANTIC SALMON 1595
Pan Seared Salmon with Creamy Mashed Potatoes, Sautéed Green, Lemon Butter Sauce
- MESA STYLE LAMB BOUQUIGNON 875
Super succulent lamb with meat & garlic rice
- PISTACHIO CRUSTED NEW ZEALAND 1645
LAMB RACK
Served with Roasted Becca, Potato Pavi & Sauté Green, Red Wine Jus
- PORK RIBS 1250
Hoisin glazed and roasted baby potato
- TENDERLOIN STEAK 1095
Served with Potato Pavi, Bok Choy, Bone Marrow Borsalaise
- EXTRA SIDES 250



DESSERTS

- TRAMISU CLASSIC (Eggless) 495
Coffee-soaked Ladyfingers, Rich Mascarpone Cheese, Cocoa Duxing
- TART AU CITRON 425
Lemon Crèmeaux, Pate Sable, Blueberry, Cranberry and Raspberry Coulis "Tart Au Citron"
- KUNAFEH (Eggless) 425
Turkish Dessert with Katakifi, cream cheese and pista
- BLACK FOREST PULL ME UP 450
Millefeuille style cake with almond flakes
- MADAGASCAR 425
Belgian Chocolate Mousse with Coffee Ice and Sea Salt
- WARM APPLE PIE 395
- GLUTEN-FREE BAKED SOUFFLE AU CHOCOLATE 425
- CHOICE OF PREMIUM ICE CREAM 2 SCOOPS 350
Vanilla/Coffee

Note: Gluten free pasta on request

*Do please inform us of any allergies | Recommended | 1 Gluten Free | 2 Lactose Free | 3 Vegan | All prices in INR | Government taxes as applicable | 10% Service charge levied.