

HOUSE SPECIALTIES

STEAK MADAGASCAR* 31
Juicy ribeye steak, port cream reduction, port soaked peppercorns, house cut potatoes & seasonal vegetables.

THE ROYAL ACADEMY FAJITA 18.50
Fire grilled Chicken, house curry, jasmine coconut rice, naan, chutney & buttercup lettuce.

FAJITAS WITH ALL THE FIXINGS
Sautéed peppers, onions, portobellos, Boursin, sour cream, guacamole, pico, Latin rice & Cuban black beans.
Beef Skirt Steak 19 / Free Range Chicken 18
Combination Steak & Chicken 19 / Shrimp 22 / Mixta with Beef, Chicken & Shrimp 21

CARNITAS 15
Slow roasted pork prepared Chucho's style with pineapple pico, warm tortillas, Latin rice & Cuban black beans

ALAMBRES de COSTRAS with Latin rice & Cuban black beans. Tossed with chorizo, roasted potatoes, melted queso blanco, onions, peppers, mushrooms & roasted corn on the cob. Select either corn tortillas, flour tortillas or jicama tortillas.
Choice of grilled Skirt Steak 15 / Chicken Breast 15 / Chipotle Shrimp 16.

MAMMA MIA CHICKEN 16
Fire grilled chicken breast, sliced avocado, melted feta, mozzarella, fried portobellos & cotija mashed potatoes.

POLLO CON POBLANO 16
Juicy chicken breast seared & roasted with hardwood smoked bacon, topped with creamy poblano sauce, O & P, melted jack cheese. Served with cotija mashed potatoes & grilled corn.

CHILE RELLENO GF 11
Chicken 13 / Chipotle shrimp 14
Roasted Pork 13 / Slow Roasted Brisket 14

THE TRESTLES BURRITO "SURFER'S BURRITO" 15
Large, fresh flour tortilla loaded with shrimp, roasted chicken, slow roasted brisket, mozzarella, cheddar, jalapeno, guacamole, pineapple, pico, French fries & chipotle mayo.

CURRY CHICKEN BURRITO 13.25
Thai style yellow curry with slow roasted chicken, avocado, onions, peppers, melted aged jack cheese & roasted corn. Topped with guajillo & curry sauces.

KIKI'S BURRITO 13.25
Kobe beef – Tex Mex style, queso fundido, roasted tomatoes, onions, peppers & guacamole. Topped with poblano & guajillo sauces.

CHIMIVANGA
Large & crispy flour tortilla loaded with mixed cheeses & protein of choice. Topped with pico, fresh guacamole, poblano cream & drizzle of crema. Chicken 13.25 / With slow roasted brisket 14.25

BURGERS & SUCH

Served with regular fries, sweet fries, salad, or cup of soup.

CHORIZO BURGER* 12.50
American Kobe beef, chorizo, cheddar cheese, egg – sunny side up, pico de gallo, avocado & chipotle mayo.

CLASSIC TM'S BURGER WITH CHEDDAR* 11
American Kobe beef, L&T & melted cheddar cheese.

GREEN CHILE BURGER* 12
American Kobe beef, green chilies, pico de gallo, sautéed peppers, onions, chipotle mayo & house queso.

CARNITAS SANDWICH 12
Slow roasted pork with Korean BBQ sauce, hearty slaw, house pickle, onions & melted cheddar cheese.

MESA PASTRAMI RUEBEN 13
Pastrami, hearty slaw, spicy Russian sauce & provolone cheese on toasted onion rye.

ZOOP'S GRILLED CHICKEN SANDWICH 12
Fire grilled chicken breast, mozzarella, house queso, avocado, bacon, sautéed onions, jalapeños & mushrooms. Served on brioche.

SANTA MONICA CLUB 11
Large flour tortilla loaded with fire grilled chicken, avocado, smoked bacon, mixed cheeses, crisp greens, pico de gallo & a drizzle of chipotle mayo.

PORTOBELLO MUSHROOM MELT 10.50
Topped with our melted cheese blend, arugula, avocado, chipotle mayo & pico.

DESSERT

CHEF'S DAILY DESSERT 6

TRES LECHES - CHOCOLATE OR KEY LIME 7
House-made cake, soaked in three milks with a seasonal fruit pureé.

SINGING KARAT CAKE 6
House-made daily, glazed & seasonal berry pureé.

CRÉME BRÛLÉE 6.5
Silken buttercup cream with a caramelized sugar surface.

★ our locations

TAVOLA TRATTORIA
108 SE A Street
Bentonville, AR
479.715.4738
tavolatrattoria.com

TABLE MESA BISTRO
108 E Central Avenue
Bentonville, AR
479.715.6706
tablemesabistro.com

MIRABELLA'S TABLE
4200 S 48th Street, Suite 10
Rogers, AR
479.899.6190
mirabellastable.com

TABLE MESA®
BISTRO

MAIN
MENU

General Manager: Tyler Cash
Chef de Cuisine: Luis Herrera

STARTERS

CEVICHE DE ATUN Y SALMON* 13

Sashimi-quality ahi tuna, smoked salmon, crunchy jicama, spicy fruit salsa & a grilled avocado half.

CHEAP DATES 10

Medjool dates stuffed with gorgonzola, cream cheese & wrapped in hardwood – smoked bacon.

TLAQUEPAQUE 15

Chile con queso, ceviche de atun, guacamole, salsa & chips.

MUMBAI CHICKEN TOSTADA 11

Corn tostada, curry chicken, mango chutney, chopped herbs & greens, house peanut glaze.

EDDIE KIM'S SPECIAL ROASTED CAULIFLOWER GF 12

Chimichurri dressed whole cauliflower, farro, arugula, and hand chopped pineapple salsa

HUMMUS PLATTER 11

Warm naan, house-made hummus, plantains, basil, roasted jalapeños & Mediterranean salsa.

QUESO FUNDIDOS 8

Made to order with aged jack, mozzarella & goat cheeses. Topped with pepper jelly, served with chips & warm flour tortillas. With chorizo 9

FIRE BREAD 9

Grilled flatbread with artichokes, onions, peppers, a blend of melted cheeses & pico de gallo. With shredded chicken 10 / With chipotle shrimp 11

MACHO NACHOS 12

Layered chips with poblano cream sauce, black beans, corn & mixed cheeses. Topped with guacamole, sour cream & pico de gallo. With Beef or Chicken fajita 13 / With Chipotle Shrimp 14

DIPPING DUO 14

Our guacamole & queso fundido. With chorizo 14.5

GUACAMOLE A LA CASA GF 8

Made fresh each day. Try it with pineapple pico!

SUZI'S KETO SALSA 7

Roasted sweet pineapple pico, tomatillo salsa with tumeric - Jicama fries

HOUSE SALSA & CHIPS 2

NICE LITTLE SALAD GF 7

Organic greens, feta cheese, pico de gallo & choice of champagne vinaigrette or probiotic ranch.

SOUP & SALAD

CHICKEN TORTILLA SOUP 5

POBLANO CHICKEN CHOWDER 5

Add a cheese quesadilla for \$1 ext

MOÉ BOWL 10

Quinoa, butternut squash, portobello mushrooms, avocado, cucumber, broccoli, charred onions, leafy greens, miso vinaigrette
With chicken 15 / With Salmon 16

BLADE RUNNER BOWL 14

Crisp greens, guava forbidden rice, black beans, guacamole, roasted corn, pico de gallo, crema, Korean BBQ beef, sautéed poblanos & onions, peanut dressing

MESA MEDITERRANEAN SALAD GF

Fresh greens, artichokes, avocado, roasted grapes, cucumbers, feta cheese & Kalamata olives. Tossed in a champagne vinaigrette dressing.
With sashimi grade ahi tuna* 16 / With lemon chicken 15

MESA BBQ CHICKEN SALAD GF 15

Fresh greens, Korean BBQ chicken, melted cheese blend, toasted walnuts, cilantro, bacon, avocado & our signature probiotic ranch.

GUAJILLO SALMON SALAD GF 16

Fresh greens, blackened salmon with our guajillo spice blend, roasted corn, avocado & pico de gallo. Comes with our champagne vinaigrette.

FISH MARKET & SHELLFISH

AUSTRALIAN SEABASS GF 24

Fresh barramundi, jasmine coconut rice, green curry, baby broccoli

OAXACA SALMON GF 22

The freshest salmon rubbed with a guajillo spice blend, chipotle shrimp, portobellos, Asian greens & cotija mashed potatoes.

PAN ROASTED SALMON GF 21

The freshest salmon coated with herbs & seasonings. Topped with lemon butter & blue crab meat. Served with cotija mashed potatoes & Asian greens.

FORBIDDEN HOUSE SALMON 21

Cedar wrapped Salmon, curry sauce, mango chutney
Served with guava forbidden rice & Asian greens.

SEARED AHI TUNA GF* 23

Seared rare sushi grade tuna with wasabi aioli, pineapple salsa, forbidden rice & Asian greens.

BLUE WATER QUESADILLA 15

Two flour quesadillas loaded with blue crab, shrimp, mixed cheeses, roasted corn, touch of poblano cream sauce & mango. Served with forbidden rice.

TACOS

Served with two (2) fresh flour tortillas, sautéed onions & peppers, a blend of fresh cheeses, Latin rice & Cuban style black beans

MAHI MAHI FISH TACOS GF 15

Organic corn tortillas with slaw, chipotle aioli, avocado, pico, peppers & onions. Served with Latin rice & Cuban style black beans.

KOREAN BBQ TACOS 13

Choice of butter cup lettuce, jicama tortillas or flour tortillas, grilled skirt steak, slaw & Korean BBQ sauce.

SLOW ROASTED PORK 13

Our tender, fall of the bone carnitas topped with pineapple, pico, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO 13

Slow roasted chicken thigh and breast meat, melted aged jack & mozzarella cheeses & pico de gallo.

VEGGIE – VEGAN TACO 12

Sautéed fresh seasonal vegetables rolled in an organic corn tortilla or jicama tortillas. Served with farro.

SLOW ROASTED CHIPOTLE BRISKET 13

Tender brisket roasted for a minimum of 6 hours. Topped with melted aged jack & cheddar cheeses & pico de gallo.

PICADILLO 12

Kiki's Tex-Mex beef, two hard shell tacos, topped with cheddar, lettuce, pico de gallo, a little salsa

ENCHILADAS

Served with two (2) enchiladas wrapped in organic white corn tortillas with a blend of fresh cheeses, sauce, choice of Forbidden rice or Latin rice & Cuban style black beans.

SLOW ROASTED PORK 14

Our tender, fall of the bone carnitas topped with tomatillo & creamy poblano sauce, melted aged jack & mozzarella cheeses.

CHICKEN RANCHERO 14

Slow roasted chicken thigh and breast meat, topped with creamy poblano sauce, melted aged jack & mozzarella cheeses.

CHEESE ENCHILADAS 11

Medley of melted aged jack, mozzarella & goat cheeses, topped with our signature pobano cream & guajillo sauces.

SLOW ROASTED CHIPOTLE BRISKET 14

Tender brisket roasted for a minimum of 6 hours. Topped with melted aged jack & mozzarella cheeses & our signature guajillo sauce.

BUTTERNUT SQUASH 14 (HOUSE FAVORITE)

Sautéed butternut squash & spinach, melted aged jack & mozzarella. Topped with creamy goat cheese medallion & signature tomatillo & creamy poblano sauces.