

WE COMBINE LOCAL, ORGANIC INGREDIENTS WITH INTERNATIONAL, MODERN, & TRADITIONAL ELEMENTS.

WE INVITE YOU TO DINE IN HOLLYWOOD'S ULTIMATE GASTRONOMIC EXPERIENCE FEATURING METICULOUSLY CRAFTED DISHES & DRINKS FIT FOR EVERY OCCASION.

FOOD

STARTERS

- PANIPURI**
Spicy Tuna With Avocado Creme & Serrano Pepper
28
- RED SNAPPER CEVICHE**
Passion Fruit, Yuzu, Tomato, Cilantro, Serrano Peppers and Avocado Creme
28
- SOFT TACOS**
Sea Bass Tempura, Cilantro Aioli, Pico De Gallo
28
- Vegan - Avocado Tempura, Salsa Verde
18
- FILET MIGNON TACOS**
With Truffle Aioli, Arugala, Pickled Onion and Serrano Peppers
28
- WAGYU BEEF SLIDERS**
Gouda Cheese, Cabbage Slaw, Caramelized Onions, Garlic Aioli
27
- VEGAN SLIDERS**
Falafel sliders, Roasted Red Peppers, Pickled Onions, Arugala, Green Tahini
22
- LAMB LOLLIPOPS**
Potato Puree, Beets, Garlic Demi Glaze
2 - \$25 / 4 - \$45
- SEA SCALLOPS**
Jumbo Sea Scallops Served On Warm Beet Puree, With Roasted Baby Carrots, Baby Turnips, & Pearl Onions & Topped With Red Wine Demi Glaze
35
- LA MESA GUACAMOLE**
Avocado, Tomato, Onion, Cilantro Topped with Pomegranate
16

SASHIMI

- KAMPACHI** (Yellowtail Crudo)
Wasabi Yuzu, Serrano, Pickled Onion, Cilantro
30
- TUNA TATAKI**
Tuna Tataki On Avocado Cream, Black Bean Mango Shallot Salsa, Mandarin & Chili Ponzu & Micro Cilantro
28

SASHIMI cont.

- A5 WAGYU NIGIRI**
Truffle Aioli, Honey Soy Glaze, Pickled Wasabi, and Yuzu
Kosho Lightly smoked
35

KAMPACHI

- Market Fresh Salmon Paired With A Wasabi Yuzu Sauce And Garnished With Bright & Spicy Serrano Peppers, Zesty Pickled Onion, And Fresh Fresh Cilantro
25

MAINS

- GRILLED BRANZINO**
Topped With Fresh Microgreens & A Bright House Vinaigrette
35
- FILET MIGNON**
Creamy Mashed Potatoes, Savory Glazed Carrots & Pearl Onions & Finished With A Red Wine Demi-Glaze
46
- ROASTED BEET**
Glazed Roasted Beet Fillets On Creamy Sweet Potato Puree
25
- CRISPY FRIED BRANZINO**
Served with Yuzu Wasabi Dressing
MP
- WAGYU RAGU**
Slow braised Creamy Wagyu Beef Ragu, Fresh Pappardelle Pasta, Sweet Basil and micros
32
- 34 OZ 4 oz PORTERHOUSE**
Beet Puree, Roasted Carrots, Demi Glaze
170
- SPICY TRUFFLE PASTA**
Shaved Parmigiano-Reggiano, Truffle Sauce
30
- SEARED SALMON**
Pan Seared Salmon On A Bed Of Warm Quinoa & Topped With Fresh Celery, Parsnips, & Arugula
26

YAKITORI

- VEGETABLE**
14
- CHICKEN**
20
- HANGER STEAK**
25
- SEABASS**
32

SALADS

(add protein: Salmon +7 | Steak +8)

- BURRATA SALAD**
Caramelized Onions, Arugula, Balsamic Glaze, Caramelized Pears, Crunchy Almonds
21

LA MESA HOUSE SALAD

- Aromatic Feta Cheese, Pungent Tomatoes, Fresh Cucumbers, Rich Avocado, Crisp Bell Peppers, Sharp Red Onion, & Earthy Italian Parsley, All Drizzled In A Light Citrus Sauce
17

LA MESA CAESAR SALAD

- A Medley Of Crisp Iceberg Lettuce & Hearty Baby Kale Tossed With & Dusted With Our House Made Sourdough Toast Crumble
17

ROOT VEGETABLE SALAD

- Baby Kale, Balsamic Vinaigrette & Goat Cheese
17

SIDES

- BROCCOLINI**
10
- CRISPY POTATOES**
10
- MASHED POTATO**
10
- ROASTED CORN**
10
- BRUSSELS SPROUTS**
14
- TRUFFLE CAULIFLOWER**
15

DESSERTS

- THREE LAYER CHOCOLATE MOUSSE**
Black Magic Sponge Cake, With Dark, White & Milk Chocolate Mousse Layers
12
- LA MESA FERRERO**
Chocolate Sponge, Chocolate Mousse, Hazelnut Crunch, Dark Chocolate Glaze
12
- CREAMY PANNA COTTA**
Passion Fruit, Fruit Salad, Sliced Almonds
\$15

WHITE & ROSE

- SMOKE TREE ROSE**
\$80
- TERRAZAS RESERVA CHARDONNAY '18**
\$75
- SKYSIDE CHARDONNAY 2018**
\$85
- ANTINORI PINOT GRIGIO 2018**
\$85
- CHÂTEAU DE SANCERRE, SANCERRE 2018**
\$125
- CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ 2019**
750ml - \$100 | 1.5L - \$175
- REDS**
- RODNEY STRONG PINOT NOIR 2017**
\$75
- CHÂTEAU PEYRABON HAUT MEDOC 2009**
\$95
- SKYSIDE CABERNET SAUVIGNON 2017**
\$85
- TERRAZAS RESERVA MALBEC '18**
\$85
- CHÂTEAU HAUT BEAUSEJOUR 2016 ST ESTEPHE 2016**
\$125

CHAMPAGNE

- RUINART BLANC DE BLANC**
750ml - \$250 | 1.5L - \$400
- RUINART ROSÉ**
750ml - \$350 | 1.5L - \$500 | 3L - \$1,000
- DOM PERIGNON**
50ml - \$750 | 1.5L - \$2,500 | 3L - \$4,000
- DOM PERIGNON ROSÉ**
750ml - \$1,200 | 1.5L - \$3,500
- VEUVE CLICQUOT YELLOW LABEL**
750ml - \$500 | 1.5L - \$1,000 | 3L - \$2,100
- VEUVE CLICQUOT ROSÉ**
750ml - \$700 | 1.5L - \$1,400

DRINKS

SPECIALTY COCKTAILS

- PEPINO ROSA**
Titos Vodka, St. Germaine ElderFlower, Lemon, Cucumbers, Tajin rim with a Rose Float
\$20
- PRICKLY PARAÍSO**
Blanco Tequila, Prickly Pear Syrup, Lime, Egg Whites, Angostura Bitters
\$20
- SMOKEY COCO**
Mezcal, Guava, Pineapple, Coconut, Dusted with Cinnamon
\$20
- EL CIGARRO**
Mezcal, Reposado Tequila, Demerara Syrup, Angostura and Orange Bitters
\$20
- TULUM MULE**
Reposado Tequila, Kombucha, Ginger Syrup, Lime, Angostura Bitters
\$20
- FUEGO MARGARITA**
Serrano Infused Blanco Tequila, Watermelon, Lime, Agave, Tajin rim
\$20

LIQUOR

- GREY GOOSE**
750ml - \$450 | 1.5L - \$950
- BELVEDERE**
750ml - \$450 | 1.5L - \$950
- KETEL ONE**
\$450
- JOHNNIE WALKER BLACK**
\$450
- JOHNNIE WALKER BLUE**
\$1,000
- MACALLAN 12 | 18**
\$550 | \$1,200
- JAMESON**
\$450
- BACARDI**
\$450
- HENNESSY VS**
\$500
- REMY VSOP**
\$600
- DON JULIO: SILVER | REPOSADO | AÑEJO**
\$450 | \$600 | \$700
- DON JULIO 1942**
750ml - \$1,200 | 1.5L - \$2,500
- PATRON: SILVER | REPOSADO | AÑEJO**
\$450 | \$600 | \$700
- CASAMIGOS: SILVER | REPOSADO | AÑEJO**
\$450 | \$600 | \$700
- CLASE AZUL: SILVER | REPOSADO | AÑEJO**
\$900 | \$1,200 | \$2,000
- CLASE AZUL ULTRA**
\$8,000
- AVION: SILVER | REPOSADO | AÑEJO**
\$450 | \$600 | \$700
- AVION 44**
\$800
- DE LEON: SILVER | REPOSADO | AÑEJO**
\$450 | \$600 | \$700
- EL SILENCIO MEZCAL**
\$500
- CASAMIGOS MEZCAL**
\$500