



ROSA MEXICANO



9 East 18th Street
Between 5th Avenue & Broadway
(212) 533-3350

From the moment you step into this restaurant, your senses begin to dance. Vibrant mosaics in oranges, reds and blues decorate the restaurant. The blue wall with legions of divers is particularly striking. Since 1984, Rosa Mexicano has been serving upscale Mexican cuisine to New Yorkers who have since begun to take their Guacamole very seriously. With avocado, jalapeño, tomato, onion and cilantro, Guacamole (\$14), freshly prepared at tableside in a traditional *mokajete*, makes for a great start to the meal. Each order is served with warm corn tortillas, tortilla chips, salsa pasilla de Oaxaca and salsa de tomatillo y habanero. Chillies are an important part of this cuisine and the kitchen does not hesitate to use habanero chillies, but the level of spice is never overwhelming. One of the most delectable dishes on the menu is Chile Ancho Relleno de Verduras (\$18.75). This breaks away from the burritos and taco routine with ancho chillies filled with sauteed spinach, wild mushrooms and goat cheese served over roasted tomato chipotle sauce. The bar manager is a wiz at making the famous Pomegranate Margaritas work with the meal.

Price Range: \$45 - 70

Food *****

Service ***

Presentation ***

Ambience *****

