

Rosa Mexicano

DESDE 1984



RECEPTIONS

GUACAMOLE EN MOLCAJETE

Rosa's famous Guacamole prepared in a fiesta-sized Molcajete. Served with our signature salsa Norteña with heaps of fresh tortillas chips.

PASSED ANTOJITOS

Savor a variety of passed *Antojitos* - Mexican snacks and small bites -

Please choose 6 Antojitos

TOSTADITAS *Small crispy tortillas topped with:*

Ceviche de Tuna Citrus marinated tuna and baby shrimp

Ceviche de Cangrejo Crab Ceviche with mango

Queso Fresco y Jitomates Tomatoes and queso fresco with salsa verde cruda

FLAUTAS *Crispy rolled corn tortillas filled with:*

Papas con Rajas Potatoes with peppers

Papas con Chorizo Potatoes with chorizo

Tinga de Pollo Shredded chicken in tomato sauce

Tinga de Puerco Shredded pork in tomato sauce

EMPANADAS *Fried corn masa turnovers filled with your choice of:*

Queso Chihuahua con Epazote Chihuahua cheese with epazote

Queso Chihuahua con Rajas Chihuahua cheese with rajas

Hongos con Queso Mushrooms and cheese

Huitlacoche con Queso Black corn mushroom and cheese

Picadillo de Res Beef sautéed with tomatoes, onions and chiles

SOPES *Masa corn cakes spread with black bean purée and topped with:*

Queso Fresco, Lechuga y Salsa Verde
Fresh cheese, lettuce and green salsa

Pollo con Mole Shredded chicken with mole sauce

Cochinita Pibil Slow cooked achiote-marinated pork with red marinated onions

ESPECIALES

Mini Alambres de Pollo Adobado Chicken skewers

Mini Alambres de Res Beef skewers

Camarones en Gabardina Jumbo shrimp with coconut tempura and mango-chile de árbol sauce

Tortitas de Jaiba Mini crab cakes with avocado sauce

Pastel de Crepas Crepe cake filled with goat cheese and poblano chiles, topped with pickled onion jalapeño salad

Camarones Gigantes en Salsa de Cóctel Jumbo shrimp in Mexican cocktail sauce

Camarones Gigantes con Mayonesa de Chipotle
Jumbo shrimp with chipotle mayonnaise

Jalapeños Rellenos Crispy jalapeños filled with Cheddar cheese

**Only available before dinner*

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TACOS DE LA CALLE STATION

Our Taqueros fill warm, handmade tortillas to order from a choice of fillings served in a traditional cazuela or on a comal.

PLEASE CHOOSE 3 FILLINGS

Pollo Adobado Ancho-marinated chicken breast

Camarones al Ajillo Baby shrimp sautéed with garlic and chile guajillo

Carne Asada Dry chile-marinated skirt steak

Pollo con Mole Shredded chicken stewed with mole poblano

Rajas Poblano strips with onions and cream

Accompanied by salsa verde cruda, salsa guajillo, pickled jalapeños, chopped cilantro, chopped onions, sour cream and limes

Served with house rice and refried black beans

ALAMBRE STATION

Grilled skewers seasoned with regional spices and marinades.

PLEASE CHOOSE 3 FILLINGS

Lomo Adobado Ancho-marinated pork loin

Pechuga Adobada Chipotle-marinated chicken breast

Arrachera Two-chili marinated beef

Camarones con Vinagreta de Ajo Baby shrimp with garlic vinaigrette

Pescado con Achiote Grilled achiote marinated white fish

Accompanied by fresh corn tortillas, chopped cilantro, onions, and jalapeños, salsa verde cruda and pasilla de Oaxaca salsa

Served with Esquites - Mexican corn off the cob

CEVICHE STATION

A trio of signature Ceviches - fresh seafood marinated in citrus juices and spices - inspired by classic recipes from the Gulf of Mexico and Pacific Coast.

Camarones Shrimp ceviche with avocado and tomato

Mahi Mahi Marinated mahi mahi

Pulpo Marinated octopus with Mexican cocktail sauce and lime

Served with warm corn tortillas and tortilla chips

TACOS AL PASTOR STATION

Just as in Mexico, Rosa's Pork Tacos al Pastor are slow roasted on a trompo or vertical spit. Taqueros slice the tacos to order. Topped with traditional roasted pineapple salsa.

Tacos al Pastor Thinly pounded pork marinated in chile guajillo and garlic.

Accompanied by salsa verde cruda, salsa guajillo, chopped cilantro, chopped onions and limes

Served with choice of:

Esquites - Mexican corn off the cob

House rice and refried black beans

QUESADILLA STATION

Grilled flour tortillas stuffed with authentic fillings and Mexican cheeses.

PLEASE CHOOSE 3 FILLINGS

Res Braised beef tinga with Menonita cheese, red onion, crema and salsa verde

Rajas Poblano peppers and onions

Rajas con Chorizo Poblano peppers with Mexican sausage

Espinacas Spinach sautéed with raisins and pine nuts

Pollo con Mole Chicken with poblano mole

Tinga de Pollo Chicken with tomatoes and onions with chipotle

Pollo Adobado Chicken breast marinated in chili ancho

Carne Asada Beef marinated with chipotle

Accompanied by sour cream, lime wedges, pico de gallo and pasilla de Oaxaca salsa

Custom stations are available