

PARA LA MESA

Guacamole en Molcajete: Our Famous Tableside Preparation

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa.

Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. *Add Chorizo*

Nachos de Tres Quesos

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. *Add Braised Chicken or Beef Tinga*

Ceviche de Camarones

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro.

ANTOJITOS

Empanadas de Pollo con Chorizo

Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. With mestiza crema.

Flautas de Pollo

Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema.

Sopa de Tortilla

Distrito Federal

Roasted tomato-pasilla chile broth with grilled chicken, avocado, Chihuahua cheese, crema fresca and crispy tortilla strips.

Ensalada Caesar Mexicana

Tijuana

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing.

QUESADILLAS

Flour tortillas stuffed with authentic fillings and grilled on the comal.

Pollo

Jalisco

Adobo-marinated chicken breast and Chihuahua cheese. With pico de gallo and guacamole.

Tinga de Res

Guerrero

Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde.

Carne Asada

Sonora

Guajillo chile-tequila marinated skirt steak and Menonita cheese. With pico de gallo and guacamole.

Camarones

Nuevo Leon

Baja shrimp sautéed with ancho chile, garlic and lime. With a blend of Mexican cheeses.

TACOS

3 tacos made with authentic, regional fillings and handmade corn tortillas. Served with esquites, achiote rice and black beans.

Alambre de Pollo

Distrito Federal

Chicken breast a la plancha, rajas, bacon and queso Chihuahua. With chile de árbol salsa, onion and cilantro.

Tinga de Res

Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion.

Camarones Capeados

Baja

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion.

Pescado a la Parilla

Baja

Grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce.

Hongos

Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa.

AL CARBON

Grilled in the style of Sonora and served in cast iron skillet with handmade corn tortillas, chile de árbol salsa, tomatillo-jalapeño salsa and crema. With achiote rice and black beans.

Pollo Adobado

Jalisco

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese.

Vegetales

Distrito Federal

Achiote-roasted cauliflower, rajas, kale and corn.

Arrachera

Sonora

Guajillo chile and tequila marinated skirt steak with chile rajas and Menonita cheese.

ACOMPAÑAMIENTOS

Plátanos Plantains

Col Rizada Kale, corn and poblano

Elotes Mexican corn on the cob

Coliflor Cauliflower with achiote

Our Agave-Lime Buttered Cornbread and Sopes Benedict are all gluten-free. Ask your server for our Gluten-Free and Vegetarian menus.

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.

ENCHILADAS

3 Enchiladas folded in housemade corn tortillas. Served with achiote rice and black beans.

Suizas

Mexico City

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese.

Mestiza

Oaxaca

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco.

Mole Poblano

Convent of Santa Rosa, Puebla

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema.

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza.

ENSALADAS

Ensalada Caesar de Pollo

Tijuana

A classic Caesar with crisp romaine lettuce, grilled ancho-marinated chicken breast, roasted red peppers and chile croutons, tossed in a classic Caesar dressing.

Cobb Salad

Grilled chicken, chorizo sausage, Cabrales blue cheese, avocado, cherry tomatoes and habanero pickled onions over mixed greens with an avocado-dill dressing and chile-dusted croutons.

Ensalada Picada

Natural grilled salmon with Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in a poblano pepper vinaigrette.

BRUNCH ESPECIALES

Served with agave-lime buttered cornbread.

Sopes Benedict

Poached eggs over corn masa cakes with a side of seasonal green salad.

Traditional with Canadian bacon and Hollandaise

Crab cake with chipotle Hollandaise

Spinach and mushroom with pasilla de Oaxaca crema

Tacos de Huevos

Scrambled eggs a la plancha, rajas, bacon and queso Chihuahua. With chile de árbol salsa, onion and cilantro.

Huevos Rosa

Sunny-side up eggs over a crisp tortilla and refried black beans. Topped with roasted tomato-chipotle sauce, salsa verde, ham, peas and cheese.

Huevos Josefina

Caramelized onion, chorizo, and potato with melted Chihuahua cheese and scrambled eggs layered on tostadas with mestiza crema and pico de gallo.

Churros French Toast

Mexican donut crusted French toast topped with fresh berries and served with piloncillo syrup.

BRUNCH BEBIDAS

La Tradicional Margarita

Frozen or rocks, blanco tequila, lime, organic agave

Frozen Pomegranate Margarita

Blanco tequila, triple sec, pomegranate, lime

Bloody Maria

El Jimador blanco, Del Maguey Vida, cilantro, tres chiles tincture, pickled jalapeño, guajillo-flor de sal rim

bloody Mary

Tito's Vodka, traditional Bloody Mary mix, celery, lime wedge, chile de árbol and guajillo-flor de sal rim

Mimosa

Cava and fresh squeezed orange juice

Red or White Sangría

Red or white wine, apricot brandy, triple sec, fresh fruits

Agua Fresca del Día

Fresh fruit water, ask for our flavor of the day