

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. 14.5

Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 10.5 *Add Chorizo 2*

Nachos de Tres Quesos

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. 11 *Add Braised Chicken or Beef Tinga 3*

Ceviche de Camarones

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro. 13

ANTOJITOS

Empanadas de Pollo con Chorizo

Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. With mestiza crema. 9.5

Flautas de Pollo

Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 9.5

Sopa de Tortilla

Distrito Federal

Roasted tomato-pasilla chile broth with grilled chicken, avocado, Chihuahua cheese, crema fresca and crispy tortilla strips. 7

Ensalada Caesar Mexicana

Tijuana

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing. 7

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. 15

Tinga de Res

Guerrero

Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde. 16

Carne Asada

Sonora

Guajillo chile-tequila marinated skirt steak and Menonita cheese. With pico de gallo and guacamole. 17.75

Camarones

Nuevo Leon

Baja shrimp sautéed with ancho chile, garlic and lime. With a blend of Mexican cheeses. 17

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. 16.5

Tinga de Res

Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion. 15.5

Camarones Capeados

Baja

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion. 16.5

Pescado a la Parilla

Baja

Grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce. 16

Hongos

Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa. 14.5

AL CARBON

Grilled in the style of Sonora and served in cast iron skillets 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. 18.5

Vegetales

Distrito Federal

Achiote-roasted cauliflower, rajas, kale and corn. 15

Arrachera

Sonora

Guajillo chile and tequila marinated skirt steak with chile rajas and Menonita cheese. 21.5

ENCHILADAS

Suizas

Mexico City

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese. 16

Mestiza

Oaxaca

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco. 17.5

Mole Poblano

Convent of Santa Rosa, Puebla

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema. 16.75

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza. 18.5

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. 16.5

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. 16

Ensalada Picada

Natural grilled salmon with Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in a poblano pepper vinaigrette. 17.5

ESPECIALES DE LA CASA

Chile Poblano Relleno

Oaxaca

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Topped with piloncillo tomatoes, salsa verde and queso fresco. 17

Carnitas

Michoacan

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas. 19

Budín de Pollo

Puebla

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 18

Salmón Poblano

Puebla

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce. 22

Alambre de Camarones

Veracruz

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achiote rice with salsa verde picante. 22.75

Tampiqueña de Carne Asada

Tampico

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted chipotle-tomato sauce. 24.75

Chamorro

Michoacan

Braised chile ancho-marinated pork shank served with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas. 22.5

Rollo de Pechuga

Oaxaca

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce. 19

ACOMPAÑAMIENTOS

Plátanos Plantains 4

Elotes Mexican corn on the cob 4

Coliflor Cauliflower with achiote 4

Col Rizada Kale, corn and poblano 4

VEGETERIANOS Y GLUTEN-FREE

Ask your server for our special 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.

NOW SERVING BRUNCH

Saturday & Sunday | 11am - 3pm

Sopes Benedict

Huevos Josefina

Bloody Marias
y Sangrias