

## 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. 12 *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. 12 *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. 14

## ANTOJITOS

### Quesadilla de Rajas

*Northeastern Mexico*

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese. Topped with guacamole and crema. 9.75

### Quesadilla de Tinga de Res

*Guerrero*

Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde. 11.5

### Quesadilla de Camarones

*Nuevo Leon*

Baja shrimp sautéed with ancho chile, garlic and lime. With a blend of Mexican cheeses. 13

### 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. 10

### Sopa de Tortilla

*Distrito Federal*

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips. 8

### Ensalada Caesar Mexicana

*Tijuana*

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

## TACOS

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

### Tinga de Res

*Guerrero*

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion. 17.5

### Pescado a la Parilla

*Baja*

Grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce. 18.5

### Camarones Capeados

*Baja*

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion. 18.5

### Hongos

*Distrito Federal*

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa. 16.5

## 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. 22.5

### Vegetales

*Distrito Federal*

Achiote-roasted cauliflower, rajas, kale and corn. 16

### Arrachera

*Sonora*

Guajillo chile and tequila marinated skirt steak with chile rajas and Menonita cheese. 25.5

## 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. 19.5

### Mestiza

*Oaxaca*

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco. 22.5

### Mole Poblano

*Convent of Santa Rosa, Puebla*

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema. 20

### Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza. 23.5

## 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. 19.5

### Carnitas

*Michoacan*

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas. 22

### Budín de Pollo

*Puebla*

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 21

### Pescado Incrustado con Chicharrones

*Veracruz*

Chicharrón-crusted fresh fish with avocado salsa verde and oven-roasted achiote cauliflower. 24

### Salmón Poblano

*Puebla*

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce. 25.5

### 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. 27.75

### 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. 26.5

### Chamorro

*Michoacan*

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas. 24.5

### Rollo de Pechuga

*Oaxaca*

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce. 22

## ACOMPAÑAMIENTOS

**Plátanos** Plantains 5

**Elotes** Mexican corn on the cob 5

**Coliflor** Cauliflower with achiote 5

**Col Rizada** Kale, corn and poblano 5

## 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. Buen provecho!*

## NOW SERVING BRUNCH

Saturday & Sunday | 11am - 3pm

Sopes Benedict

Huevos Josefina

Bloody Marias  
y Sangrias