

DESDE 1984

4-Course Dinner

When Rosa Mexicano opened in 1984, we welcomed guests with warm, Latin hospitality and a menu of authentic, regionally inspired Mexican cuisine. Diners and critics alike celebrated Rosa Mexicano for launching a culinary movement and changing America's perception of Mexican dining. Taste classics from the past 30 years with the Desde 1984 menu. Buen provecho!

PARA LA MESA

Guacamole and choice of Ensalada del Mercado or Ensalada Caesar Mexicana

Guacamole en Molcajete

Fresh guacamole with avocado, jalapeño, tomato, onion and cilantro.

Ensalada del Mercado

Crisp romaine with avocado, tomato, carrots, red onion and tossed with honey-lime vinaigrette.

Ensalada Caesar Mexicana

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

ANTOJITOS

please select 2 dishes, guests will be offered their choice of appetizer at the table

Quesadilla de Rajas

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese, topped with guacamole and crema.

Empanadas de Pollo con Chorizo

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

Ceviche de Camarones

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

Flautas de Pollo

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

Quesadilla de Tinga de Res

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

Sopa de Tortilla

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

ESPECIALES DE LA CASA

please select 3 dishes, guests to be offered their choice of entrée at the table

Tacos de Carnitas

Slow-braised pork with cilantro, onion and grilled pineapple with house-made corn tortillas.

Enchiladas Suizas

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

Enchiladas Mestiza

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

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote.

Salmón Poblano

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

Rollo de Pechuga

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

Tampiqueña de Carne Asada

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema and guacamole.

Alambre de Camarones

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

Pescado Incrustado con Chicharrones

Chicharrón-crusted fresh fish with avocado salsa verde and oven-roastedachiote cauliflower.

Chamorro

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

ACOMPAÑAMIENTOS

Achiote rice

Epazote-jalapeño refried black beans

Choice of:

Cauliflower with achiote or

Kale, corn and poblano sauté

POSTRE

House-made Churros con Dos Salsas

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with chocolate and raspberry dipping sauces.

Tres Leches

Mexican three milk cake with toasted coconut and fresh berries.

