

PARA LA MESA

GUACAMOLE EN MOLCAJETE ^{V GF}

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips. 14.5

QUESO FUNDIDO ^{V GF}

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 10 Add Chorizo 2

ANTOJITOS

EMPANADAS DE POLLO CON CHORIZO ^{GF}

Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mestiza crema. 8

FLAUTAS DE POLLO ^{GF}

Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 9

ENSALADA CAESAR MEXICANA ^V

Tijuana

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

ENSALADA DEL MERCADO ^{V GF}

Distrito Federal

Mixed greens with avocado, tomato, carrots and red onion tossed with honey-lime vinaigrette. 5.5

QUESADILLAS

POLLO

Jalisco

Adobo-marinated chicken breast and Chihuahua cheese.

With pico de gallo and guacamole. 9

CARNE ASADA

Sonora

Guajillo chile-tequila marinated skirt steak and Menonita cheese.

With pico de gallo and guacamole. 10.5

CAMARONES

Nuevo Leon

Baja shrimp sautéed with ancho chile, garlic and lime.

With a blend of Mexican cheeses. 10

RAJAS ^V

Northeastern Mexico

Roasted peppers and Chihuahua cheese. With pico de gallo and guacamole. 8

ENSALADAS

ENSALADA PICADA ^{GF}

Grilled salmon with Tuscan kale, roasted corn, cauliflower, tortilla strips and roasted poblano peppers tossed in a poblano pepper vinaigrette. 17.5

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 Caesar dressing. 16.5

ROSA CHOPPED SALAD ^{GF}

Chicken, chorizo sausage, avocado, cherry tomatoes, crispy tortilla strips and habanero pickled onions over mixed greens, tossed in a creamy avocado dressing. 15

ACOMPAÑAMIENTOS

PLÁTANOS ^{V GF}

Plantains with crema and queso fresco. 4

ESQUITES ^{V GF}

Mexican street corn. 4

COL RIZADA ^{V GF}

Sautéed kale, corn and poblano. 4

COLIFLOR ^{V GF}

Oven roasted cauliflower with achote. 4

ARROZ Y FRIJOLES ^{V GF}

Achote rice and refried black beans. 3

CEVICHE DE CAMARONES ^{GF}

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

CHIPS & TRIO OF SALSAS ^{V GF}

Warm tortilla chips served with tomatillo habanero, pasilla de Oaxaca and Norteña salsa. 5

ESPECIALES DE LA CASA

ENCHILADAS MESTIZA ^{GF}

Oaxaca

Chicken tinga covered with traditional mestiza and topped with cilantro, onion, queso fresco and crema. 17

CARNITAS ^{GF}

Michoacan

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

SALMÓN POBLANO ^{GF}

Puebla

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn with a poblano cream sauce. 24

ENCHILADAS SUIZAS ^{GF}

Mexico City

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

ALAMBRE DE CAMARONES ^{GF}

Veracruz

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achote rice with salsa verde picante. 20

TAMPIQUEÑA DE CARNE ASADA ^{GF}

Tampico

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted tomato salsa. 26

BUDÍN DE POLLO ^{GF}

Puebla

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

VEGETALES AL CARBÓN ^V

Distrito Federal

Achote-roasted cauliflower, rajas, kale and corn. Served in a cast iron skillet with handmade corn tortillas. 14

TRES ENCHILADAS

A taste of Rosa Mexicano's signature enchiladas - Ranchera, Suiza and Mestiza. 20

TACOS

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

CAMARONES CAPEADOS

Baja

Maseca cornmeal-dusted shrimp with white cabbage escabeche, chipotle aioli and pickled onion. 16

PESCADO FRESCO

Baja

Battered Baja-style or simply grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce. 18

HONGOS ^{V GF}

Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa. 13.5

TACOS DE ALAMBRE A LA PARILLA ^{GF}

Rajas, bacon and queso Chihuahua. Topped with chile de árbol salsa, onion and cilantro. With your choice of regional fillings.

HUEVO Scrambled egg 12.5

POLLO Ancho-marinated chicken breast 14

CARNE ASADA Grilled skirt steak 15

HOST YOUR NEXT FIESTA AT ROSA MEXICANO

Contact Special Events Manager: Aida Acosta-Jané at aacostajane@rosamexicano.com

For fiesta packages and more visit: www.rosamexicano.com