



# DÍA DE SAN VALENTÍN

## VALENTINE'S DAY MENU

\$40 per guest

### Guacamole en Molcajete

our famous tableside preparation for the table

### Para la Mesa

your choice of Flauta de Tinga de Res and Empanada de Pollo con Chorizo or Ceviche de Camarones

### Especial de la Casa

your choice of any entrée

### Postre

Pastel de Trufa de Chocolate Mexicano

## PARA LA MESA

### Guacamole en Molcajete:

#### Our Famous Preparation <sup>GF V</sup>

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 <sup>GF V</sup>

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 11 *Add Chorizo 2*

## ANTOJITOS

### Ceviche de Camarones <sup>GF</sup>

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

### Flautas de Tinga de Res <sup>GF</sup>

Crispy tortillas filled with braised beef tinga. Served with salsa verde picante and pickled red onions. 11

### Quesadilla de Pollo

Adobo-marinated chicken breast and Chihuahua cheese. With pico de gallo and guacamole. 14

### Empanadas de Pollo con Chorizo <sup>GF</sup>

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

### Ensalada de Caesar Mexicana <sup>GF</sup>

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing. 8

### Sopa de Tortilla <sup>GF</sup>

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

## FILETE CON CAMARONES <sup>GF</sup>

Grilled filet mignon with chili bronzed shrimp. 33

## ESPECIALES DE LA CASA

### Alambre a la Mexicana <sup>GF</sup>

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces. 26

### Alambre de Camarones <sup>GF</sup>

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, overachiote rice with salsa verde picante. 25.5

### Tacos de Alambre de Carne <sup>GF</sup>

Skirt steak a la plancha, poblano rajas, smoked bacon and queso Chihuahua. With salsa pasilla de Oaxaca, onion and cilantro. 21.5

### Salmón Poblano <sup>GF</sup>

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce. 26

### Chile Poblano Relleno <sup>V</sup>

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Topped with piloncillo tomatoes, salsa verde and queso fresco. 19

### Budín de Pollo <sup>GF</sup>

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 21.5

### Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza. 23

### Pescado Incrustado con Chicharrones

Chicharrón-crust white fish with avocado salsa verde and oven-roastedachiote cauliflower. 22

### Chamorro <sup>GF</sup>

Braised chile ancho-marinated pork shank served with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas. 25

### Tampiqueña de Carne Asada <sup>GF</sup>

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

## POSTRE

### Pastel de Trufa de Chocolate Mexicano <sup>GF</sup>

Flourless Mexican chocolate truffle cake with raspberry-guajillo sauce. 9

## BEBIDA

### Pomegranate-Pink Peppercorn Margarita

Habanero infused El Jimador Blanco tequila, pomegranate, lemon, orange-angostura bitters, pink peppercorn salted rim. 13

Gluten-Free <sup>GF</sup> Vegetarian <sup>V</sup>