

Restaurant Week

3-COURSE LUNCH

For a limited time, taste Rosa Mexicano's authentic, regionally-inspired Mexican specials.

appetizers

Your choice of –

Guacamole en Molcajete

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

Flautas de Tinga de Res

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

Empanadas de Pollo con Chorizo

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

entrées

Your choice of –

Tacos de Pescado a la Parilla

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

Budín de Pollo

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

Carnitas

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

desserts

Your choice of –

Churros en Bolsa

Traditional Mexican doughnuts served with two dipping sauces: chocolate and raspberry guajillo.

Tres Leches

Mexican three milk cake with toasted coconut and fresh berries.

Restaurant Week

3-COURSE DINNER

For a limited time, taste Rosa Mexicano's authentic, regionally-inspired Mexican specials.

appetizers

Your choice of –

Guacamole en Molcajete

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Flautas de Tinga de Res

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

Empanadas de Pollo con Chorizo

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

entrées

Your choice of –

Tampiqueña de Carne Asada

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.

Budín de Pollo

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

Alambre de Camarones

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

desserts

Your choice of –

Churros en Bolsa

Traditional Mexican doughnuts served with two dipping sauces: chocolate and raspberry guajillo.

Tres Leches

Mexican three milk cake with toasted coconut and fresh berries.