

## PARA LA MESA

### GUACAMOLE EN MOLCAJETE <sup>V GF</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>V GF</sup>

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

### NACHOS DE TRES QUESOS <sup>V GF</sup>

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles 11 Add Chicken Tinga or Braised Beef 3

### 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 12

## ANTOJITOS

### EMPANADAS DE POLLO CON CHORIZO

Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served 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 9.25

### SOPA DE TORTILLA <sup>GF</sup>

Distrito Federal

Roasted tomato-pasilla chile broth with grilled chicken, avocado, Chihuahua cheese, crema fresca and crispy tortilla strips 7.5

### ENSALADA CAESAR MEXICANA <sup>V</sup>

Tijuana

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing 7.5

## QUESADILLAS

*Flour tortillas grilled on the comal with authentic fillings.*

### POLLO

Jalisco

Adobo-marinated grilled chicken breast and Chihuahua cheese. With pico de gallo 14.5

### TINGA DE RES

Guerrero

Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde 16

### CARNE ASADA

Sonora

Guajillo chile-tequila marinated grilled steak and Menonita cheese. With pico de gallo 17

### CAMARONES

Nuevo Leon

Baja shrimp sautéed with ancho chile, garlic and lime on flour tortillas with a blend of Mexican cheeses 16.25

## TACOS

*3 tacos made with authentic, regional fillings.*

### ALAMBRE DE POLLO <sup>GF</sup>

Distrito Federal

Chicken breast a la plancha, rajas, bacon and queso Chihuahua. With chile de árbol salsa, onion and cilantro 15.25

### TINGA DE RES <sup>GF</sup>

Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion 15.25

### CAMARONES CAPEADOS

Baja

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion 16

### PESCADO BAJA

Baja

Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla 16

### HONGOS <sup>V GF</sup>

Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa 14.5

## 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.*

### POLLO ADOBADO <sup>GF</sup>

Jalisco

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese 18.5

### VEGETALES <sup>V GF</sup>

Distrito Federal

Achiote-roasted cauliflower, rajas, kale and corn 15

### ARRACHERA <sup>GF</sup>

Sonora

Guajillo chile and tequila marinated steak with chile rajas and Menonita cheese 21

## ENCHILADAS

*3 Enchiladas folded in corn tortillas.*

### SUIZAS <sup>GF</sup>

Mexico City

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

### MESTIZA <sup>GF</sup>

Oaxaca

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco 17.25

### MOLE POBLANO

Convent of Santa Rosa, Puebla

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema 16.75

### TRES ENCHILADAS

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza 18.5

## ENSALADAS

### 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 classic Caesar dressing 16

### ROSA CHOPPED SALAD <sup>GF</sup>

Chicken, chorizo sausage, avocado, tomatoes, crispy tortilla strips and habanero pickled onions over mixed greens, tossed in a creamy avocado dressing 17

### ENSALADA PICADA <sup>GF</sup>

Grilled salmon with Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in a serrano pepper vinaigrette 17

## ESPECIALES DE LA CASA

### CHILE POBLANO RELLENO <sup>V</sup>

Oaxaca

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Served with piloncillo tomatoes, salsa verde and queso fresco 16.5

### CARNITAS <sup>GF</sup>

Michoacan

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas 18.5

### BUDÍN DE POLLO <sup>GF</sup>

Puebla

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Over poblano cream sauce 18

### ALAMBRE DE CAMARONES <sup>GF</sup>

Veracruz

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achiote rice with salsa verde picante 22.5

### SALMÓN POBLANO <sup>GF</sup>

Puebla

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce 21.5

### TAMPIQUEÑA DE CARNE ASADA <sup>GF</sup>

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 24

### CHAMORRO

Michoacan

Braised chile ancho-marinated pork shank served with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas 22

### ROLLO DE PECHUGA

Oaxaca

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce 19

## ACOMPAÑAMIENTOS

### PLÁTANOS <sup>V</sup> Plantains 5

### ELOTES <sup>V GF</sup> Mexican corn on the cob 5

### COLIFLOR <sup>V GF</sup> Cauliflower with achiote 5

### COL RIZADA <sup>V GF</sup> Kale, corn and poblano 5

## HOST YOUR FIESTA AT ROSA MEXICANO

From intimate dinner parties to the most elaborate of gatherings, Rosa Mexicano can accommodate any type of event you're planning.

Visit [www.rosamexicano.com](http://www.rosamexicano.com) for more information.

### V - VEGETARIAN GF - GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.