

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 and salsa 14.5

QUESO FUNDIDO ^{V GF}

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

NACHOS DE TRES QUESOS ^{V GF}

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 ^{GF}

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro 13.5

ANTOJITOS

QUESADILLA DE RAJAS ^V

Northeastern Mexico

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese. Topped with crema 10

QUESADILLA DE TINGA DE RES

Guerrero

Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde 12.5

QUESADILLA DE CAMARONES

Nuevo Leon

Baja shrimp sautéed with ancho chile, garlic and lime. Served with a blend of Mexican cheeses 13

EMPANADAS DE POLLO CON CHORIZO

Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mestiza crema 10

FLAUTAS DE POLLO

Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema 10

SOPA DE TORTILLA ^{GF}

Distrito Federal

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

ENSALADA CAESAR MEXICANA ^V

Tijuana

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing 8.75

TACOS

3 tacos made with authentic, regional fillings.

TINGA DE RES ^{GF}

Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion 17

PESCADO BAJA

Baja

Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla 18

CAMARONES CAPEADOS

Baja

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion 19

HONGOS ^{V GF}

Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa 16.5

ENCHILADAS

3 Enchiladas folded in corn tortillas.

SUIZAS ^{GF}

Mexico City

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese 19

MESTIZA ^{GF}

Oaxaca

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco 21.75

MOLE POBLANO

Convent of Santa Rosa, Puebla

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema 20.5

TRES ENCHILADAS

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

ESPECIALES DE LA CASA

CHILE POBLANO RELLENO ^V

Oaxaca

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

CARNITAS ^{GF}

Michoacan

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas 22

BUDÍN DE POLLO ^{GF}

Puebla

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Over poblano cream sauce 20

PESCADO PRIMAVERA ^{GF}

Veracruz

Pan-seared fresh fish with grilled spring vegetables and tomato gazpacho. Topped with sautéed shrimp and mushrooms 25

ALAMBRE A LA MEXICANA ^{GF}

Mexico City

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces 28

SALMÓN POBLANO ^{GF}

Puebla

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

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 chipotle-tomato sauce 27

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 25.25

CHAMORRO

Michoacan

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas 24

ROLLO DE PECHUGA

Oaxaca

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce 21.75

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 ^{GF}

Jalisco

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese 22

VEGETALES ^{V GF}

Distrito Federal

Achiote-roasted cauliflower, rajas, kale and corn 16.5

ARRACHERA ^{GF}

Sonora

Guajillo chile and tequila marinated steak with chile rajas and Menonita cheese 25

ACOMPAÑAMIENTOS

PLÁTANOS ^V Plantains 5

ELOTES ^{V GF} Mexican corn on the cob 5

COLIFLOR ^{V GF} Cauliflower with achiote 5

COL RIZADA ^{V GF} 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 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.