

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 ortilla chips and salsa

QUESO FUNDIDO ^{V GF}

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

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 *Add Chicken Tinga or Braised Beef*

CEVICHE DE CAMARONES ^{GF}

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

ANTOJITOS

EMPANADAS DE POLLO CON CHORIZO

Tabasco

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

FLAUTAS DE POLLO

Puebla

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

SOPA DE TORTILLA ^{GF}

Distrito Federal

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

ENSALADA CAESAR MEXICANA ^V

Tijuana

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

QUESADILLAS

Flour tortillas grilled on the comal with authentic fillings.

POLLO

Jalisco

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

TINGA DE RES

Guerrero

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

CARNE ASADA

Sonora

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

CAMARONES

Nuevo Leon

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

TACOS

3 tacos made with authentic, regional fillings.

ALAMBRE DE POLLO ^{GF}

Distrito Federal

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

TINGA DE RES ^{GF}

Guerrero

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

CAMARONES CAPEADOS

Baja

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

PESCADO BAJA

Baja

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

HONGOS ^{V GF}

Distrito Federal

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

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

VEGETALES ^{V GF}

Distrito Federal

Achiote-roasted cauliflower, rajas, kale and corn

ARRACHERA ^{GF}

Sonora

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

ENCHILADAS

3 Enchiladas folded in corn tortillas.

SUIZAS ^{GF}

Mexico City

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

MESTIZA ^{GF}

Oaxaca

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

MOLE POBLANO

Convent of Santa Rosa, Puebla

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

TRES ENCHILADAS

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

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

ROSA CHOPPED SALAD ^{GF}

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

ENSALADA PICADA ^{GF}

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

ESPECIALES DE LA CASA

CHILE POBLANO RELLENO ^V

Oaxaca

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

CARNITAS ^{GF}

Michoacan

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

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

ALAMBRE DE CAMARONES ^{GF}

Veracruz

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

SALMÓN POBLANO ^{GF}

Puebla

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

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

CHAMORRO

Michoacan

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

ROLLO DE PECHUGA

Oaxaca

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

ACOMPAÑAMIENTOS

PLÁTANOS ^V Plantains

ELOTES ^{V GF} Mexican corn on the cob

COLIFLOR ^{V GF} Cauliflower with achiote

COL RIZADA ^{V GF} Kale, corn and poblano

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.