

# DESDE 1984

## 4-Course Dinner

When Rosa Mexicano opened in 1984, we welcomed guests with warm, Latin hospitality and a menu of authentic, regionally inspired Mexican cuisine. Diners and critics alike celebrated Rosa Mexicano for launching a culinary movement and changing America's perception of Mexican dining. Taste classics from the past 30 years with the Desde 1984 menu. Buen provecho!

### PARA LA MESA

*Guacamole and choice of Ensalada del Mercado or Ensalada Caesar Mexicana*

#### Guacamole en Molcajete

Fresh guacamole with avocado, jalapeño, tomato, onion and cilantro.

#### Ensalada del Mercado

Crisp romaine with avocado, tomato, carrots, red onion and tossed with honey-lime vinaigrette.

#### Ensalada Caesar Mexicana

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

### ANTOJITOS

*please select 2 dishes, guests will be offered their choice of appetizer at the table*

#### Quesadilla de Rajas

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese, topped with crema.

#### Empanadas de Pollo con Chorizo

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

#### Ceviche de Camarones

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

#### Flautas de Pollo

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

#### Quesadilla de Tinga de Res

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

#### Sopa de Tortilla

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

### ESPECIALES DE LA CASA

*please select 3 dishes, guests to be offered their choice of entrée at the table*

#### Tacos de Carnitas

Slow-braised pork with cilantro, onion and grilled pineapple with house-made corn tortillas.

#### Enchiladas Suizas

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

#### Enchiladas Mestiza

Chipotle-braised beef tinga with mestiza sauce, crema, cilantro, pickled habanero onion and queso fresco.

#### Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote.

#### Salmón Poblano

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

#### Rollo de Pechuga

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

#### Tampiqueña de Carne Asada

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema and guacamole.

#### Alambre de Camarones

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

#### Pescado Primavera

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

#### Chamorro

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

### ACOMPAÑAMIENTOS

#### Achiote rice

#### Epazote-jalapeño refried black beans

#### Choice of:

#### Cauliflower with achiote or

#### Kale, corn and poblano sauté

### POSTRE

#### House-made Churros con Dos Salsas

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with chocolate and raspberry dipping sauces.

#### Tres Leches

Mexican three milk cake with toasted coconut and fresh berries.

