

# Metropolitan Washington Restaurant Week

**3 COURSE DINNER, \$35**

Monday, Jan 22, 2018 - Sunday, Jan 28, 2018

---

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

## **STARTERS**

*choose one*

### **SOPA DE COLIFLOR**

Cauliflower soup with bacon  
and green onions

### **TRIO DE SOPES**

Corn sopes topped with guacamole, shrimp  
guajillo and chicken tinga with mole

## **ENTRÉES**

*choose one*

### **CARNE ASADA CON HONGOS**

Grilled tequila and chile marinated skirt steak  
with wild mushroom-tequila cream sauce

### **ALAMBRE DE POLLO Y CAMARONES**

Grilled chicken and wild jumbo shrimp.  
Served over wild mushroom rice with salsa  
mestiza and salsa verde

### **PESCADO A LA VERACRUZANA**

Pan seared fresh white fish with roasted  
pepper and olive tomato sauce. Served with  
grilled asparagus and fried capers

## **DESSERTS**

*choose one*

### **TRES LECHES**

Classic three milk cake topped with toasted  
coconut flakes and fresh berry compote

### **CHURROS**

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

### **FLAN DE ROSA**

Vanilla custard with caramel sauce

### **PASTEL DE CHOCOLATE MEXICANO**

Mexican chocolate cake with  
Kahlua whipped cream

