

National Harbor Restaurant Week

3 COURSE DINNER, \$38

Sunday Feb 4, 2018 - Saturday, Feb 10, 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 LECHE

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

