

*Rosa Mexicano*

DESDE 1984

# Metropolitan Washington Restaurant Week

**2 COURSE LUNCH \$22**

Mon, August 13, 2018 - Sun, August 19, 2018

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

## **STARTERS**

*choose one*

### **ROSA GAZPACHO**

Chilled beet and almond soup with  
pickled jicama and fresh strawberry salsa

### **TOSTADA DE CAMARONES**

Citrus-marinated shrimp on a crispy corn  
tortilla with salsa molcajete

### **TACOS DE POLLO PIBIL**

Achiote-marinated chicken with chipotle  
crema, sweet plantains, rajas and mint

## **ENTRÉES**

*choose one*

### **ENSALADA DE LA CALLE**

Grilled pineapple and chicken with  
summer fruits and toasted pepitas

### **TORTA DE CARNE ASADA**

Brisket, chorizo, guacamole, pickled  
habanero onions and chipotle mayo

### **PESCADO A LA MARIPOSA**

Pan-seared fish with red pepper habanero  
salsa and shaved asparagus salad

## **DESSERT TO STAY OR TO GO**

*finish lunch with dessert or take one to go \$5*

### **FLAN DE CARAMELO**

Caramel custard with caramelized banana



**Share your Metropolitan Washington  
Restaurant Week experience with friends**

**Tag us @rosamexicano #RWDMV**

# mocktails

*Add tequila, mezcal, gin, rum  
or vodka for an additional 7.5*

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## **HIBISCUS POMEGRANATE ICED TEA 6**

20 oz. pitcher. House-made hibiscus  
grenadine, iced tea

## **STRAWBERRY-MANGO 6**

Fresh strawberries,  
mango purée, lemon

## **CUCUMBER MINT REFRESCO 6**

Fresh cucumber juice, mint,  
lemon, sparkling water

## **NON-ALCOHOL MICHELADA 8**

N/A beer, Cholula, Worcestershire,  
lime, guajillo salted rim

## **AGUA FRESCA 4.5**

## **JARRITOS GRAPEFRUIT 4**

## **JARRITOS MANDARIN 4**

## **JARRITOS TAMARIND 4**

## **MEXICAN COCA-COLA 4**

*Mocktails created by our Master  
Mezcalier and Beverage Director*

### **COURTENAY GREENLEAF**

*recently featured in Wine Enthusiast's  
Top 40 Under 40 for 2017*

