

Rosa Mexicano

DESDE 1984

New York City Restaurant Week

2 COURSE LUNCH \$26

available Monday - Friday

Mon, July 23, 2018 - Fri, Aug 17, 2018

*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



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experience with friends**

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#NYCRestaurantWeek**

mocktails

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

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*

