

FELIZ AÑO NUEVO



AÑO NUEVO MENU

4-COURSE FIESTA

To be enjoyed by the entire table

\$49 per guest

GUACAMOLE EN MOLCAJETE

Our famous tableside preparation

PARA LA MESA

Tasting platter of Taquitos de Pato and Empanadas de Camote

ESPECIAL DE LA CASA

Your choice of any entrée

POSTRE

Choice of dessert

PARA LA MESA

[FOR THE TABLE]

GUACAMOLE EN MOLCAJETE ^{V GF}

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro

QUESO FUNDIDO ^{V GF}

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas Add Chorizo

EL JEFE TACOS ^{GF LF}

Crispy mini tacos with white fish, sweet potato, aji amarillo, bacon and pickled red onion

ANTOJITOS

[APPETIZERS]

QUESADILLAS TRADICIONALES DE HUITLACOCHÉ ^{GF V LF} Oaxaca

Masa tortillas filled with huitlacoche, corn, rajas, queso Oaxaca. With salsa verde

EMPANADAS DE CAMOTE ^{LF}

Corn and sesame empanadas stuffed with sweet potato, peas and spiced pecans. Served with chipotle mayonnaise

TAQUITO DE PATO

Crispy corn tortillas filled with roasted pulled duck legs

POZOLE ROJO ^{GF}

Traditional Mexican soup with hominy, chile, roasted garlic and braised pork

ENSALADA CAESAR MEXICANA ^{V LF}

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

ACOMPAÑAMIENTOS

[SIDES]

PLÁTANOS ^V Plantains

ELOTES ^{V GF} Mexican corn on the cob

COLIFLOR ^{V GF} Cauliflower with achiote

COL RIZADA ^{V GF} Kale, corn and poblano

FIDEOS DE CALABACÍN ^{V GF LF} Zucchini noodles

CÓCTEL

[COCKTAIL]

MARGARITA ESPUMOSA

*A festive and bubbly combination
of our frozen lime margarita and cava*

Blanco tequila, triple sec, agave, cava, pomegranate,
sparkling sugar and salt rim

V - VEGETARIAN GF - GLUTEN FREE LF - LIGHTER FARE

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

ESPECIALES DE LA CASA

[HOUSE SPECIALS]

ZARAPE DE PATO

Roasted pulled duck layered between soft corn tortillas and topped with yellow pepper habanero cream sauce

CARNITAS ^{GF}

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas

PESCADO A LA VERACRUZANA ^{GF LF}

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

POLLO Y CARNE ASADA AL CARBÓN ^{GF}

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with housemade corn tortillas and chile de árbol salsa

TRES ENCHILADAS

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza

ALAMBRE A LA MEXICANA ^{GF}

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces

SALMÓN POBLANO ^{GF}

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

FILETE CON HONGOS ^{GF}

Pan-seared filet mignon with wild mushroom-tequila cream sauce

ALAMBRE DE MARISCOS ^{GF LF}

Grilled wild jumbo shrimp and scallops with tomatoes, onions and serrano chiles. Over achiote rice and salsa verde picante

ESTOFADO DE CORDERO ^{GF}

Lamb shank stew with roasted vegetables and epazote

FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS ^{V GF LF}

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom

ROLLO DE PECHUGA

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

POSTRES

[DESSERTS]

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 and raspberry-guajillo sauce