

*Rosa Mexicano*

DESDE 1984

# National Harbor Restaurant Week

**3 COURSE DINNER \$38**

Sat, Jan 26, 2019 - Fri, Feb 1, 2019

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

## **STARTERS**

*choose one*

### **HUITLACOCHÉ SOUP**

Huitlacoche soup with radish, epazote  
and corn salsa topped with croutons

### **ZARAPE DE POLLO**

Chicken tinga layered between soft  
corn tortillas over a mole Rosa sauce

## **ENTRÉES**

*choose one*

### **PESCADO AL GUAJILLO**

Pan-seared cod with a jalapeño potato cake,  
kale and guajillo chile-pineapple-passion  
fruit sauce

### **POLLO CON MOLE**

Half roasted chicken with mole.  
Served with white rice and plantains

### **FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS**

Zucchini noodle sautéed with roasted  
cauliflower and grilled portobello mushroom

## **DESSERT**

*choose one of our authentic desserts*

### **TRES LECHE**

### **CHURROS**

### **FLAN DE ROSA**

### **PASTEL DE CHOCOLATE MEXICANO**



## **COCKTAIL**

*add a specialty cocktail for \$15*

### **PUESTA DEL SOL**

Espolòn blanco, Fidencio Clasico, passion fruit,  
lime, house-blended orange bitters,  
hibiscus grenadine

**Share your National Harbor  
Restaurant Week experience with friends**

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