

*Rosa Mexicano*

DESDE 1984

# SF RESTAURANT *week*

**3 COURSE DINNER \$40**

Wed, Jan 23, 2019 - Thurs, Jan 31, 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 LECHEs**

### **CHURROS**

### **FLAN DE ROSA**

### **PASTEL DE CHOCOLATE MEXICANO**



## **COCKTAIL**

*add a specialty cocktail for \$16*

### **PUESTA DEL SOL**

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

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experience with friends**

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