

Happy Valentines Day

THURSDAY, FEBRUARY 14TH - SATURDAY, FEBRUARY 16TH

PARA LA MESA

[FOR THE TABLE]

GUACAMOLE EN MOLCAJETE ^{V GF LF}

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

NACHOS DE TRES QUESOS ^{V GF}

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles Add Chicken Tinga or Braised Beef

CEVICHE DE CAMARONES ^{GF LF}

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro

ANTOJITOS

[APPETIZERS]

QUESADILLAS TRADICIONALES DE HUITLACOCHÉ ^{GF LF} Oaxaca

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

EMPANADAS DE POLLO CON CHORIZO Tabasco

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mestiza crema

FLAUTAS DE POLLO Puebla

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema

SOPA DE TORTILLA ^{GF LF} Distrito Federal

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips

ENSALADA CAESAR MEXICANA ^{V LF} Tijuana

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

TACOS

3 tacos made with authentic, regional fillings.

TINGA DE RES ^{GF} Guerrero

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion

PESCADO BAJA Baja

Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla

CAMARONES CAPEADOS Baja

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion

HONGOS ^{V GF} Distrito Federal

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa

ENCHILADAS

3 Enchiladas folded in corn tortillas.

SUIZAS ^{GF} Mexico City

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese

MOLE POBLANO Convent of Santa Rosa, Puebla

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema

TRES ENCHILADAS

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

ACOMPAÑAMIENTOS

[SIDES]

PLÁTANOS ^V Plantains ELOTES ^{V GF} Mexican corn on the cob

COLIFLOR ^{V GF LF} Cauliflower with achioté

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

FIDEOS DE CALABACÍN ^{V GF LF} Zucchini noodles

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]

CHILE POBLANO RELLENO ^V Oaxaca

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Served with piconcillo tomatoes, salsa verde and queso fresco

CARNITAS ^{GF} Michoacan

Slow-braised pork with cilantro, white onion and grilled pineapple

BUDÍN DE POLLO ^{GF} Puebla

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Over poblano cream sauce

POLLO Y CARNE ASADA AL CARBÓN ^{GF} Jalisco

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

ALAMBRE A LA MEXICANA ^{GF} Mexico City

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} Puebla

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

FILETE CON HONGOS Colonial

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

ALAMBRE DE MARISCOS ^{GF} Veracruz

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

CHAMORRO Michoacan

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas

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

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom

ROLLO DE PECHUGA Oaxaca

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



¡Feliz Día de San Valentín!



To Start

TACOS DE ATÚN

Line-caught ahi tuna spring pea-epazote purée, pickled radish and grilled scallion salad

ENSALADA DE REMOLACHA

Roasted beets, blood orange, jicama, serrano vinaigrette and spiced pepitas

Entrée

MAR Y TIERRA

10oz ribeye with shrimp, topped with mezcal-passionfruit beurre blanc

PATO DOS MANERAS

Duck confit with seared duck breast, sweet potato mash and wild mushrooms over yellow-pepper habanero sauce

PESCADO FRITO

Crispy whole red snapper with red pepper habanero sauce and radish-cucumber salad

Dessert

TRIO DE CHOCOLATE

A trio of chocolates - mousse, brownie and truffle

Cóctel

CORAZONES EN FUEGO

(For Two)

Corazón reposado tequila, Fidencio Clásico mezcal, pomegranate, Ancho Verde, Aztec chocolate bitters, Mexican-spiced chocolate black salt