

Las Margaritas

Named best margaritas in New York City

Frozen Margarita

By the glass 16. / By the pitcher 75. (serves 5)

Also available on the rocks

Pomegranate

Our signature cocktail since 1984

Lime | Mango | Strawberry | Guava | Blood Orange

1984

Honoring the year Rosa Mexicano was founded!

19.

Calirosa Reposado,
organic agave nectar, fresh lime

Upgrade any cocktail with a
Grand Marnier Float 2.

La Tradicional

By the glass 16. / By the pitcher 75. (serves 5)

Gran Centenario Plata Tequila, fresh lime,
organic agave nectar, salt rim

+House Tres Chiles Tincture to make it spicy

Organic Margarita 20.

Pantalones Blanco Tequila, fresh lime,
organic agave nectar, pasilla negra salt rim

Stormy Suprema 19.

Maestro Dobel Diamante Tequila,
Cointreau, organic agave nectar,
fresh lime, salt rim

Mezcalrita 18.

Dos Hombres Mezcal, 1800 Reposado Tequila,
Grand Marnier, organic agave nectar, fresh
lime, salt rim

Blood Orange Sunrise 18.

Teremana Tequila, blood orange, Magdala
orange liqueur, orange juice, fresh lime, salt rim

Mango Chile 18.

Jalapeño & serrano-infused El Jimador Blanco
Tequila, mango, organic agave nectar,
fresh lime, guajillo chile salt rim

Spicy Cucumber 18.

Jalapeño & serrano-infused El Jimador
Blanco Tequila, fresh cucumber juice,
lemon, guajillo chile salt rim

La Única 19.

Milagro Reposado Tequila, Grand Marnier,
organic agave nectar, fresh lime, salt rim

Spicy Pineapple Habanero 18.

Tromba Blanco Tequila, sweet pineapple,
fiery habanero, organic agave nectar,
fresh lime, Guajillo chile salt rim

Margarita Al Gusto 18.

*Tequila - 1800 Reposado Tequila
Mezcal - 400 Conejos*

Classic margarita - your spirit
of choice, organic agave
nectar and fresh lime

Clarified Margarita 19.

*True art in a handcrafted cocktail
that offers a smooth,
crystal-clear texture.*

818 Blanco Tequila, fresh
lime, organic agave nectar,
orange zest, salt rim

Featured Tequilas

Ask about our selection of over 100

Blanco

	1 oz.	2 oz.
818	11.	17.
1800	11.	16.
Casamigos	13.	19.
Casa Noble	11.	16.
El Jimador	10.	15.
Milagro	11.	16.
Teremana	13.	18.
Tromba	11.	16.

Reposado

	1 oz.	2 oz.
Cantera Negra	12.	18.
Casamigos	15.	21.
Corralejo	13.	18.
Don Julio	13.	20.
Gran Coramino Cristalino	16.	21.
Maestro Dobel	12.	18.
Milagro	13.	18.
Teremana	14.	19.

Añejo

	1 oz.	2 oz.
1800 Cristalino	14.	20.
Cantera Negra	13.	19.
Casa Noble	13.	19.
Casamigos	17.	23.
Espolòn	13.	19.
Herradura Ultra	13.	20.
Teremana	15.	19.
Volcan	19.	23.



Shareable Starters

Rosa's Signature Nachos 15.

Chihuahua cheese, black beans, pico de gallo, guacamole, cotija cheese, pickled jalapeños *v gf*
+Red Chile Chicken 8.
+Grilled Jumbo Shrimp 12.
+Grilled Steak 14.

Queso Fundido 15.

Skillet of melted hot cheese, served with corn tortillas *v gf*
+Crumbled Chorizo 4.

Queso Dip 13.

Three-cheese blend, chipotle, roasted tomato, pickled jalapeños *v gf*
+Crumbled Chorizo 4.

Shrimp Diablo 16.

Crispy shrimp, chile de árbol mayo, avocado ranch 

Calamari* 19.

Fried calamari, pickled jalapeños, carrots, peppers, served with chile de árbol mayo


Quesadilla 12.

Chihuahua cheese in a flour tortilla, crema, pico de gallo, cotija cheese
+Red Chile Chicken 8.
+Grilled Jumbo Shrimp 12.
+Grilled Steak 14.
+Brisket Birria 10.


Chicken Flautas 12.

Pulled chicken, shaved cabbage, crema, queso fresco, tomatillo avocado salsa

Mexican Shrimp Cocktail* 16.

Tomato, avocado, red onion, green chiles, Mexican cocktail sauce 

Ahi Tuna Taquitos* 19.

Soy-lime marinade, red onion, sliced avocado, crispy corn taco shell 

Lobster Taquitos* 24.

Lobster salad, mango habanero pico de gallo, shaved cabbage, crispy corn taco shell *gf*



Guacamole en Molcajete

Our signature made tableside since 1984 with our world-renowned recipe

Classic 17. Make it a Double +16.

Made fresh to order with warm corn tortilla chips and roasted tomato salsa *v gf*

Empanadas

Birria & Cheese 13.

Brisket, Oaxaca cheese, cilantro, red onion, red chile corn masa

Black Bean & Cheese 10.

Black beans, Chihuahua cheese, queso fresco, chile pasilla Oaxaca crema, corn masa *v*

Chipotle Chicken 12.

Roasted tomato, Chihuahua cheese, chipotle, spinach corn masa

Chorizo & Shrimp 14.

Shrimp, chorizo, Chihuahua cheese, pasilla Oaxaca crema, cilantro masa

Seafood 22.

Lobster, shrimp, crabmeat, Chihuahua cheese, pasilla Oaxaca crema, "Rosa Pink" corn masa

Salads

+Red Chile Chicken 8. +Grilled Jumbo Shrimp 12. +Grilled Steak 14.

Rosa's Own Caesar* 12.

Romaine, avocado, chile-spiced croutons, cilantro, radish, Caesar dressing

Quinoa Bowl 12.

Quinoa pilaf, black beans, fire-roasted corn, queso fresco, poblano, cherry tomato, cucumber, radish, crispy corn tortilla strips, spicy tomato vinaigrette *v gf*

Add a bowl of soup

Chicken Tortilla 12.

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

Seasonal Soup 12.

Chopped Tulum Cobb 14.

Romaine lettuce, avocado, Monterey Jack cheese, black beans, cherry tomato, fire-roasted corn, habanero pickled red onion, tropical vinaigrette or cotija ranch dressing, served in a crispy tortilla shell



Ceviche

Classic* 19.

Lime-cured flounder, red onion, tomato, green chilies, cilantro and avocado

Tuna* 22.

Mango habanero salsa, scallion, serrano chiles, avocado, guacamole tostadita *gf*

Salmon* 20.

Cucumber, tomatillo, onion, cilantro, charred jalapeño mayo, spicy crunch

Notice: *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

v vegetarian *gf* gluten-free  contains nuts  spicy

Tacos

Birria Quesatacos 18.

Brisket, Oaxaca cheese, cilantro, red onion, corn tortillas, consommé dip *gf*

Red Chile Shrimp* 16.

Tomatillo avocado salsa, shaved cabbage, pico de gallo, corn tortillas *gf*

Crispy Shrimp Tempura* 19.

Shaved cabbage, salsa verde, pickled oregano aioli, chile de árbol, corn tortillas 🌶️

Baja-Style Fish* 16.

Crispy market-fresh fish, shaved cabbage, pico de gallo, cotija ranch, corn tortillas

Red Chile Chicken 14.

Avocado, tomatillo pico de gallo, queso fresco, corn tortillas *gf*

Grilled Steak* 21.

Guacamole, pico de gallo, cotija cheese, flour tortillas

Chopped Cheeseburger* 15.

Bacon, cheese, roasted poblano pepper, tomato, onion, shredded lettuce, ketchup, charred jalapeño mayo, flour tortillas

Duck Carnitas 18.

Refried black beans, grilled pineapple-jicama salsa, queso fresco, mint, corn tortillas *gf*

Pork Carnitas 13.

Shaved cabbage, spicy salsa verde, habanero pickled red onions, corn tortillas 🌶️ *gf*

Enchiladas

Beef Brisket 28.

Classic red guajillo chile sauce, Chihuahua cheese, pico de gallo *gf*

Pork Carnitas 20.

Salsa ranchera, Chihuahua cheese, shaved cabbage, habanero pickled red onion *gf*

Duck Carnitas 25.

Mole poblano, Chihuahua cheese, crema, queso fresco, toasted sesame seeds 🌰

Grilled Steak* 31.

Tomatillo salsa verde, Chihuahua cheese, sautéed onions, queso fresco, pico de gallo *gf*

Roasted Mushroom 19.

Salsa verde or classic red guajillo sauce, pasilla chile-roasted mushrooms, Chihuahua cheese, shaved cabbage *v gf*

Chihuahua Cheese 18.

Salsa ranchera, Chihuahua cheese *v gf*

Roasted Chicken 22.

Tomatillo salsa verde, Chihuahua cheese, cilantro, red onion *gf*

Lobster, Shrimp & Crabmeat* 31.

Lobster, shrimp and crabmeat, Chihuahua béchamel, roasted tomato chipotle cream sauce, tomatillo pico de gallo

Steak & Seafood* 31.

One each of our Steak and Seafood enchiladas

Signature Dishes

Roasted Half Chicken 28.

Mole poblano, sautéed spinach, sweet plantains, white rice, corn tortillas 🌰

Cheeseburger Grande* 18.

White American cheese, chile de árbol mayo, pickled jalapeño, served with fries

+Sliced Chorizo 5.

+Guacamole 3.

+Peppers & Onions 2.

Mexican Fried Rice 14.

Chorizo, bacon, corn, black beans, tomato, chiles torreados, scallions, fried egg, chile de árbol mayo

+Red Chile Chicken 8.

+Grilled Jumbo Shrimp 12.

+Grilled Steak 14.

Chile Relleno 22.

Quinoa pilaf-stuffed poblano, Oaxaca cheese, queso fresco, avocado, roasted tomato chipotle sauce *v* 🌶️

Tampiqueña* 42.

Grilled 10 oz. New York strip steak, cheese enchilada with classic red guajillo sauce, peppers and onions, griddled queso fresco, guacamole, Mexican rice and refried beans, corn tortillas *gf*

+Grilled Jumbo Shrimp 12.

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Fajitas en Molcajete

Chicken 34. | Steak* 40. | Shrimp* 38.

Select Any Two 40.

Sizzling molcajete with your choice of protein, over a smoking medley of peppers and onions, served with corn tortillas, shredded cheese, crema and pico de gallo

Pulled BBQ Jackfruit 30.

A vegan alternative! Sizzling molcajete of BBQ pulled jackfruit, over a smoking medley of peppers and onions, served with corn tortillas, shaved jicama, lime and pico de gallo

Or upgrade to our

Parrilladas*

Rosa's own Mexican-style mixed grill, served on a sizzling platter

Accompanied by freshly made corn tortillas, roasted onion, Mexican rice, frijoles borrachos, cheese-stuffed jalapeño, charred tomato salsa, pico de gallo, and guacamole

Recommended for 2 People 74.

10 oz. New York strip
Red chile chicken
Grilled chorizo

Recommended for 4 People 144.

20 oz. New York strip
Red chile chicken
Grilled chorizo
Grilled jumbo shrimp with chimichurri

Steaks

All served with a mashed potato cheese chicharrón

6 oz. Center Cut Filet Mignon* *gf* 45.

Chimichurri Skirt Steak* *gf* 40.

Add Ons

Lobster Tail* 22.

Jumbo Grilled Shrimp* 12.

Sauces

Huitlacoche Truffle Butter *v gf* 6.

Cilantro Chimichurri *v gf* 4.

Salsa Verde Cruda *v gf* 4.

Salsa Molcajete *v gf* 4.

Seafood

Grilled Shrimp Alambre* 32.

Sautéed spinach, creamy poblano rice, chipotle mango BBQ sauce *gf*

Salmon Pipián* 30.

Seasonal vegetable sauté, avocado pico de gallo *gf*

Surf & Turf* 73.

Lobster tail, 6 oz. center cut filet mignon with huitlacoche truffle butter, mashed potato cheese chicharrón

Sides

Creamy Poblano Rice *v* 8.

White Rice *gf* 5.

Frijoles Borrachos 7.

Street Corn Esquites *v gf* 10.

Fried Ripe Plantains & Crema *v* 7.

Mashed Potato Cheese Chicharrón *v* 10.

Chile Roasted Potatoes *v* 8.

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