

Rosa
Mexicano

NYC Restaurant Week

January 21–February 9, 2025

Two-Course Lunch

Select a starter and an entrée

30. per person

Holiday Cookie Cocktail 16.

Casa Noble Reposado, Tromba Cafeto, Frangelico,
half & half, cinnamon sugar rim

Horchata 9.

Chilled, sweet rice drink with cinnamon and vanilla

Starters

Tamale

Hand-made masa tamale, queso fresco, poblano peppers,
aromatic epazote, wrapped in a steamed banana leaf *v*

Classic Ceviche Taquitos

Lime-cured flounder, red onion, tomato, green chiles,
cilantro, crispy corn taco shell

Filet Tostadas

Filet mignon, huitlacoche truffle butter, refried black beans,
Chihuahua cheese, queso fresco

Entrées

Scallop Ranchera

Scallops, avocado pico de gallo, mashed potatoes, salsa ranchera

Pork Pozole

Traditional Mexican pork stew and hominy, served alongside
pasilla Oaxaca, lettuce, queso fresco, and radish tostadas

Steak & Seafood Enchiladas*

One each of our Steak and Seafood enchiladas

Jackfruit Fajitas

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 *gf*

Available Mondays - Fridays

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