

Las Margaritas

Named best margaritas in New York City

Classics

Frozen Margarita

Glass 16. | Pitcher 75.

Pomegranate

Our signature cocktail since 1984, made with POM Wonderful

Lime | Mango | Strawberry | Guava | Blood Orange

La Tradicional

Glass 17. | Pitcher 80.

Gran Centenario Plata Tequila, fresh lime, organic agave nectar, salt rim
+House Tres Chiles Tincture to make it spicy

Margarita Al Gusto 18.

Tequila - 1800 Reposado Tequila

Mezcal - 400 Conejos

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

Signatures

1984 19.

Honoring the year Rosa Mexicano was founded!

Calirosa Reposado, organic agave nectar, fresh lime

Stormy Suprema 19.

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

Organic Margarita 20.

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

La Única 19.

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

Clarified Margarita 19.

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

Blood Orange Sunrise 18.

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

Mezcalrita 18.

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

Turn Up the Heat

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

Spicy Pineapple Habanero 18.

1800 Blanco Tequila, sweet pineapple, fiery habanero, organic agave nectar, fresh lime, guajillo chile salt rim

Upgrade any cocktail with a *Grand Marnier Float 2.*

Flights

Tequila 30.

Barrel-Aged Herradura

Reposado | Añejo | Ultra Añejo (Cristalino)

Mezcal 32.

Illegal

Joven | Reposado | Añejo

Mimosa 18.

Try them all!

Classic | Pomegranate | Mango | Guava

Mocktails

Prickly Pear Spritz 8.

Prickly pear, agave, lemon juice, sparkling water.

Cucumber-Mint Refresco 8.

Fresh cucumber juice, mint, lemon, sparkling water

Blood Orange Spritzer 8.

Blood orange, pomegranate-hibiscus syrup, lemon, sparkling water

Mango-Ginger Refresco 8.

Mango purée, lemon, chia seeds, ginger beer

Guava Colada 8.

Guava, coconut milk, Mexican cinnamon-infused agave nectar, orange juice, lemon

Shareables

Rosa's Signature Nachos 15.

Chihuahua cheese, black beans, pico de gallo, guacamole, cotija cheese, pickled jalapeños, crema **v gf**

+Red Chile Chicken 8.

+Grilled Steak 14.

+Red Chile Shrimp 12.

Queso Fundido 15.

Sizzling cheese skillet, tomatillo salsa verde, poblano, onion, corn tortillas **v gf**

+Crumbled Chorizo 4.

Shrimp Diablo 16.

Crispy shrimp, chile de árbol mayo, Hass avocado ranch **v**

Calamari* 19.

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

Chicken Flautas 12.

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

Queso Dip 13.

Three-cheese blend, chipotle, roasted tomato, pickled jalapeños, cilantro, queso fresco **v gf**

+Crumbled Chorizo 4.

Quesadilla 12.

Chihuahua cheese in a flour tortilla, crema, pico de gallo, cotija cheese

+Red Chile Chicken 8.

+Grilled Steak 14.

+Red Chile Shrimp 12.

+Brisket Birria 10.

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**

Fresh & Bright

Ahi Tuna Taquitos* 19.

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

Lobster Taquitos* 24.

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

Classic Ceviche* 19.

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

Tuna Ceviche* 22.

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

Salmon Ceviche* 20.

Tomatillo-serrano aguachile, cucumber, pickled onion, avocado, cilantro, mint

Chicken Tortilla 12.

Roasted tomato-pasilla chile broth with red chile chicken, Mexican cheese, Hass avocado, crispy corn tortilla strips **gf**

Empanadas

Birria 13.

Brisket, Oaxaca cheese, cilantro, red onion, crema, queso fresco, red chile corn masa

Black Bean 10.

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

Chipotle Chicken 12.

Pulled chicken, Chihuahua cheese, roasted tomato, chipotle, spinach corn masa, chile de árbol mayo, queso fresco

Salads

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

Rosa's Own Caesar* 12.

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

Chopped Tulum Cobb 14.

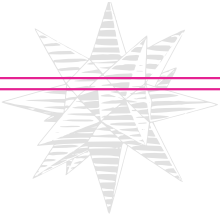
Romaine lettuce, Hass avocado, Monterey Jack cheese, black beans, cherry tomato, fire-roasted corn, habanero pickled red onion, tropical vinaigrette or cotija ranch, served in a crispy tortilla shell

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**

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-friendly **v** contains nuts **v** spicy



Signature Dishes

Roasted Half Chicken 28.

Mole poblano, sautéed spinach, sweet plantains, white rice, corn tortillas, sesame seeds

Mexican Fried Rice 14.

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

+Red Chile Chicken 8.

+Grilled Steak 14.

+Red Chile Shrimp 12.

Chile Relleno 22.

Quinoa pilaf-stuffed poblano, Oaxaca cheese, salsa ranchera, avocado pico de gallo, queso fresco

Grilled Shrimp Alambre* 32.

Sautéed spinach, Mexican rice, chipotle mango BBQ sauce **gf**

Chamorro 34.

Tender fall-off-the-bone pork shank, cabbage escabeche, tomatillo salsa verde, habanero-pickled onions, corn tortillas

Salmon Pipián* 32.

Pipian verde sauce, seasonal vegetable sauté, Hass avocado pico de gallo **gf**

Alambre a la Mexicana 48.

Beef tenderloin and chorizo skewer, tomatillo salsa verde, red guajillo chile sauce, Mexican rice

Budín de Pollo 24.

Roasted chicken, red guajillo chile sauce, Mexican cheese, red peppers, corn, poblanos, layered between corn tortillas, served over poblano cream sauce

Filete Con Hongos 45.

6 oz. center-cut filet, mushrooms, poblanos, tequila mushroom cream sauce

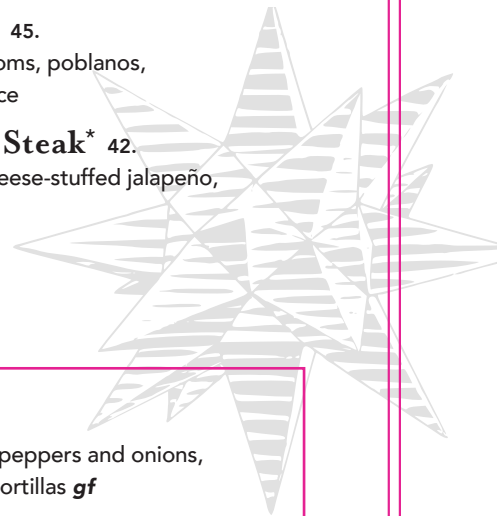
Chimichurri Skirt Steak* 42.

Crispy smashed potatoes, cheese-stuffed jalapeño, pickled onions **gf**

Tampiqueña* 48.

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**

+Red Chile Shrimp 12.



Tacos

Birria Quesatacos 18.

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

Red Chile Shrimp* 16.

Tomatillo Hass 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, served with tomatillo árbol salsa

Red Chile Chicken 16.

Hass 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

Pork Carnitas 16.

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

Maple Chipotle Jackfruit 16.

Tender pulled jackfruit, shaved jicama, avocado, maple-chipotle sauce

Enchiladas

Served with Mexican or White Rice

Beef Brisket 28.

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

Pork Carnitas 20.

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

Grilled Steak* 31.

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

Roasted Mushroom 19.

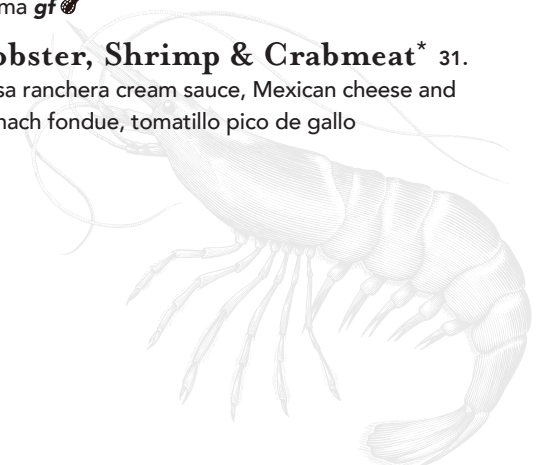
Classic red guajillo chile sauce, pasilla-roasted mushrooms, Chihuahua cheese, shaved cabbage, crema **gf**

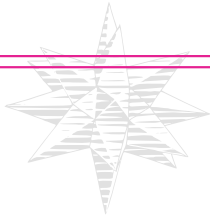
Roasted Chicken 22.

Mole Poblano, Chihuahua cheese, cilantro, red onion, crema **gf**

Lobster, Shrimp & Crabmeat* 31.

Salsa ranchera cream sauce, Mexican cheese and spinach fondue, tomatillo pico de gallo





Fajitas

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

Select Any Two 40.

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

Maple Chipotle Jackfruit 30.

A vegan alternative! Sizzling skillet of tender pulled jackfruit tossed in maple-chipotle sauce 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
Red chile shrimp with chimichurri

For the Table

1 for \$6 | 3 for \$15

Mexican Rice *v gf*

Refried Black Beans *v gf*

Mexican Rice & Refried Black Beans *v gf*

Sautéed Spinach

White Rice *gf*

Frijoles Borrachos

Street Corn Esquites *v gf*

Fried Ripe Plantains & Crema *v*

Crispy Smashed Potatoes *v* 🥜

Chile Pequin Fries *v*

Desserts

Banana Buñuelos 12.

Layers of lightly fried dough, banana, and chocolate syrup

Flan 9.

A Mexican classic, our vanilla-infused flan is baked slowly for hours over a gentle heat to ensure a rich and creamy texture. Topped with a light caramel sauce.

Coffee Flan 13.

Our vanilla-infused flan topped with rich Cantera Negra Café

Great for sharing!

Tres Leches 14.

This classic sponge cake is soaked in three different milks, topped with fresh berries

Chocolate Tres Leches 12.

Try a chocolate version of our Tres Leches topped with strawberries

Churros 12.

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces

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