

# 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 18.

Crispy shrimp, chile de árbol mayo, Hass avocado ranch 

### Calamari\* 19.

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

### Chicken Flautas 14.

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 14.

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 19. 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\* 22.

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

### Lobster Taquitos\* 26.

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

### Classic Ceviche\* 22.

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

### Tuna Ceviche\* 24.

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

### Salmon Ceviche\* 23.

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 15.

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

### Black Bean 12.

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

### Chipotle Chicken 14.

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\* 14.

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

### Chopped Tulum Cobb 16.

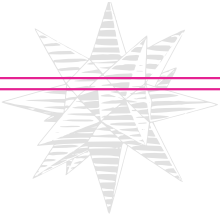
Romaine lettuce, Hass avocado, Monterey Jack cheese, black beans, cherry tomato, fire-roasted corn, habanero pickled red onion, tropical vinaigrette or cotija ranch, served in a crispy tortilla shell

### Quinoa Bowl 14.

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  contains nuts  spicy



## Signature Dishes

### Roasted Half Chicken 31.

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

### Mexican Fried Rice 16.


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 28.

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

### Grilled Shrimp Alambre\* 36.

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\* 34.

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 42.

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

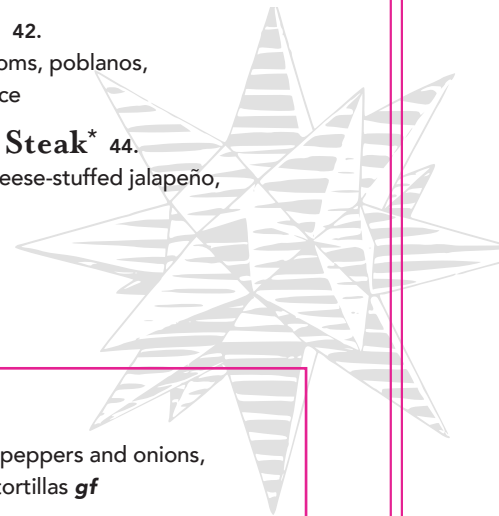
### Chimichurri Skirt Steak\* 44.

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

### Tampiqueña\* 45.

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 22.

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

### Red Chile Shrimp\* 18.

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

### Crispy Shrimp Tempura 22.

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

### Baja-Style Fish\* 20.

Crispy market-fresh fish, shaved cabbage, pico de gallo, cotija ranch, corn tortillas, served with tomatillo árbol salsa

### Red Chile Chicken 18.

Hass avocado, tomatillo pico de gallo, queso fresco, corn tortillas **gf**

### Grilled Steak\* 25.

Guacamole, pico de gallo, cotija cheese, flour tortillas

### Chopped Cheeseburger\* 19.

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

### Pork Carnitas 18.

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

### Maple Chipotle Jackfruit 18.

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

## Enchiladas

*Served with Mexican or White Rice*

### Beef Brisket 32.

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


### Pork Carnitas 24.

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


### Grilled Steak\* 35.

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

### Roasted Mushroom 24.

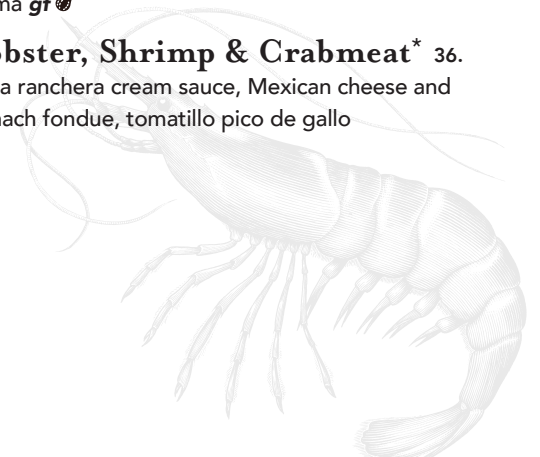
Classic red guajillo chile sauce, pasilla-roasted mushrooms, Chihuahua cheese, shaved cabbage, crema  **gf**

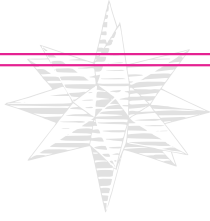
### Roasted Chicken 27.

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

### Lobster, Shrimp & Crabmeat\* 36.

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





# Fajitas

Chicken 36. | Steak\* 42. | Shrimp\* 40.

## Select Any Two 42.

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 32.

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 78.

10 oz. New York strip  
Red chile chicken  
Grilled chorizo

## Recommended for 4 People 152.

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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*v* vegetarian   *gf* gluten-friendly   🥜 contains nuts   🌶️ spicy