



ROSA MEXICANO®

RESTAURANTS

2010 NY SUMMER RESTAURANT WEEK 3 COURSE DINNER MENU

entradas / appetizers

(choice of)

Ceviche de Atún con Camarones / Marinated Seafood

Chilled citrus-marinated tuna and shrimp.

Sopa de Tortilla / Tortilla Soup

Pasilla chile soup with grilled chicken, avocado, crema and crispy tortilla strips.

Guacamole en Molcajete (for two or more)

Freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside). Each order is served with warm corn tortillas, tortilla chips, salsa pasilla de Oaxaca and salsa de tomatillo y habanero.

\$7.00 supplement if prepared for one person

platos principales / main dishes

(choice of)

Salmón en Manchamanteles / Salmon Filet with Tropical Fruit Mole

Grilled organic salmon over black beans with zucchini and roasted corn. Served over a mole of ancho chiles and tropical fruits.

Enchiladas Suizas / Chicken Enchiladas

Two soft corn tortillas filled with your choice of chicken or vegetables, creamy tomatillo sauce and Chihuahua cheese.

Tacos de Carne Asada / Steak Tacos

Grilled skirt steak marinated in guajillo and pasilla chiles, garlic, cumin and black pepper. Served in a cast iron skillet with red bean-chorizo chili, corn esquites, melted Chihuahua cheese, chile de arbol salsa and freshly made warm corn tortillas.

postres / desserts

(choice of)

Pastel de Queso / Cheesecake

Rich, creamy cheesecake filled with baked apple-cajeta sauce and pecans.

Pingüino / Hazelnut Chocolate Cupcake

Homemade Mexican chocolate cupcake filled with hazelnut mousse and topped with crème fraiche whipped cream. Served with an espresso-piloncillo-chocolate sauce.

*\$35.00 + tax
(no substitutions please)*