



ROSA MEXICANO®

RESTAURANTS



Join us for our 7th Annual

CELEBRACIÓN DE DÍA DE LOS MUERTOS
DAY OF THE DEAD CELEBRATION

CELEBRACIÓN DE DÍA DE LOS MUERTOS

Menu Additions:
October 28th – November 22nd

Entradas / Appetizers

Tamal de Calabaza / Pumpkin Tamal

Roasted pumpkin and spicy red bean tamal filled with smoked chicken. Served with goat cheese and pumpkin seed crema.

Panzanella de Calabaza con Hongos / Chopped Bread Salad with Pumpkin and Mushrooms
Chopped salad comprised of diced "Pan de Muerto" (Day of the Dead bread), pumpkin, dried shiitake mushrooms, queso fresco, watercress and radicchio tossed in a pumpkin seed dressing, topped with edible flowers.

Platillos Principales / Entrées

Estofado de Pato / Baked Mexican "Cassoulet"

Slow cooked stew of duck leg, chorizo, cured duck, red beans, roasted pumpkin, pomegranate and guajillo chile. Topped with toasted pumpkin bread crumbs.

Bistec con Mantequilla de Chile Serrano / Black Angus Rib Eye with Serrano Chile Butter
Grilled 18 oz Black Angus rib eye topped with serrano chile butter. Served over wilted greens with pumpkin-potato flautas.

Pescado con Sopa Seca Mexicana / Pan-Roasted Halibut with Mexican "Dry Soup"
Pan roasted filet of halibut served over traditional Mexican "dry soup" of long grain rice, pumpkin, prunes, pine nuts, chiles and swiss chard. Served with pistachio mole.

Postre / Dessert

Budín Pegajoso de Calabaza / Sticky Pumpkin Cake

Sticky pumpkin cake soaked in pumpkin-piloncillo sauce, topped with pumpkin mole swirl ice cream and cranberry salsa.

Bebida / Beverage

Margarita de Calabazas con Especias / Pumpkin Spiced Margarita