



ROSA MEXICANO®

RESTAURANTS

2010 NY SUMMER RESTAURANT WEEK

3 COURSE LUNCH MENU

entradas / appetizers

(choice of)

Flautas de Pollo / Rolled Crispy Chicken Tacos

Two rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema.

Sopa de Tortilla / Tortilla Soup

Pasilla chile soup garnished 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)

Ensalada de la Calle / Mexico City Street Salad

Mexico City street salad with grilled chopped chicken tossed with mango, pineapple, jicama and toasted pumpkin seeds. Served with field greens and honey-lime vinaigrette.

Quesadilla de Pollo / Chicken Quesadilla

Two grilled flour tortillas filled with Chihuahua cheese and grilled chicken. Served with guacamole and pico de gallo.

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.

\$24.07 + tax

(no substitutions please)