



ROSA MEXICANO®

RESTAURANTS

2009 NY SUMMER RESTAURANT WEEK 3 COURSE DINNER MENU

entradas / appetizers

(choice of)

Guacamole en Molcajete (for two or more)

\$7.00 supplement if prepared for one person

Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside). Served with warm corn tortillas, tortilla chips, salsa Pasilla de Oaxaca and salsa de tomatillo y habanero.

Ensalada de la Casa

Mixed field greens, shredded jicama, carrots and cherry tomatoes dressed in a pomegranate vinaigrette.

Flautas de Pollo

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

platos principales / main dishes

(choice of)

Alambre a la Mexicana

Grilled cubes of beef tenderloin, chorizo, onions, tomatoes and serrano peppers with Tomatillo and Tomato-Chipotle sauces. Served over house rice.

Pescado a la Veracruzana

Roasted filet of seasonal white fish served with spicy potato flautas and Rosa's Veracruz sauce (roasted tomatoes, sweet peppers, olives and capers).

Crepas de Camarón

Crepes filled with shrimp, covered with chile pasilla sauce and sprinkled with cheese.

postres / desserts

(choice of)

Flan de Chocolate Oaxaqueño

Rich decadent Oaxacan chocolate flan served with mango mezcal sauce.

Tres Leches de la Casa

Meringue-covered three milk cake with citrus cream and mango salsa.

\$35.00 + tax

(no substitutions please)