



CINCO DE MAYO

CINCO DE ROSA MENU

3-Course Menu for the Table
\$35 per guest

Para la Mesa

choice of Guacamole en Molcajete or Queso Fundido for every 2 guests per table

Especiales de la Casa

choice of one entrée per guest

Postre

choice of Churros or Tres Leches for every 2 guests per table

PARA LA MESA

Guacamole en Molcajete: Our Famous Preparation

Since 1984, we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with tortilla chips and salsa. 15

Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 12 *Add Chorizo 2*

ANTOJITOS

Flautas de Pollo

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 10.5

Sopa de Tortilla

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips. 9

Ensalada Caesar Mexicana

Crisp whole romaine lettuce, roasted red peppers and chile croutons tossed in jalapeño-parmesan dressing. 8

Ceviche de Camarones

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro. 15

Quesadilla de Carne Asada

Guajillo chile-tequila marinated skirt steak and Menonita cheese. With pico de gallo and guacamole. 12.5

POSTRES

Tres Leches

Classic three milk cake topped with toasted coconut flakes and fresh berries. 9

Churros

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo sauce dipping sauces. 9

Pastel de Trufa de Chocolate Mexicano

Flourless Mexican chocolate truffle cake with raspberry-guajillo sauce. 9

ESPECIALES DE LA CASA

Pollo y Carne Asada

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with house-made corn tortillas and chile de árbol salsa. 27.5

Tacos de Camarones Capeados

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion. 19

Alambre a la Mexicana

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces. 29

Tacos de Pescado a la Parilla

Grilled fresh fish with white cabbage escabeche and jalapeño-tartar sauce. 19

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Topped with piloncillo tomatoes, salsa verde and queso fresco. 20

Carnitas

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas. 25

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza. 26.5

Budín de Pollo

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 24

Salmón Poblano*

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce. 26.5

Tampiqueña de Carne Asada*

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted chipotle-tomato sauce. 29

Alambre de Camarones

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, overachiote rice with salsa verde picante. 28

**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 anyone in your party has a food allergy.*