

## PARA LA MESA

### GUACAMOLE EN MOLCAJETE <sup>V GF</sup>

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

### QUESO FUNDIDO <sup>V GF</sup>

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

### NACHOS DE TRES QUESOS <sup>V GF</sup>

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles *Add Chicken Tinga or Braised Beef*

### CEVICHE DE CAMARONES <sup>GF</sup>

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

## ANTOJITOS

### QUESADILLA DE RAJAS <sup>V</sup>

*Northeastern Mexico*

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese. Topped with crema

### QUESADILLA DE TINGA DE RES

*Guerrero*

Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde

### QUESADILLA DE CAMARONES

*Nuevo Leon*

Baja shrimp sautéed with ancho chile, garlic and lime. Served with a blend of Mexican cheeses

### EMPANADAS DE POLLO CON CHORIZO

*Tabasco*

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mestiza crema

### FLAUTAS DE POLLO

*Puebla*

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

### SOPA DE TORTILLA <sup>GF</sup>

*Distrito Federal*

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

### ENSALADA CAESAR MEXICANA <sup>V</sup>

*Tijuana*

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in a classic Caesar dressing

## TACOS

*3 tacos made with authentic, regional fillings.*

### TINGA DE RES <sup>GF</sup>

*Guerrero*

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion

### PESCADO BAJA

*Baja*

Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla

### CAMARONES CAPEADOS

*Baja*

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

### HONGOS <sup>V GF</sup>

*Distrito Federal*

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa

## ENCHILADAS

*3 Enchiladas folded in corn tortillas.*

### SUIZAS <sup>GF</sup>

*Mexico City*

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese

### MESTIZA <sup>GF</sup>

*Oaxaca*

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco

### MOLE POBLANO

*Convent of Santa Rosa, Puebla*

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema

### TRES ENCHILADAS

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

## ESPECIALES DE LA CASA

### CHILE POBLANO RELLENO <sup>V</sup>

*Oaxaca*

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

### CARNITAS <sup>GF</sup>

*Michoacan*

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

### BUDÍN DE POLLO <sup>GF</sup>

*Puebla*

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

### PESCADO PRIMAVERA <sup>GF</sup>

*Veracruz*

Pan-seared fresh fish with grilled spring vegetables and tomato gazpacho. Topped with sautéed shrimp and mushrooms

### ALAMBRE A LA MEXICANA <sup>GF</sup>

*Mexico City*

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

### SALMÓN POBLANO <sup>GF</sup>

*Puebla*

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

### TAMPIQUEÑA DE CARNE ASADA <sup>GF</sup>

*Tampico*

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

### ALAMBRE DE CAMARONES <sup>GF</sup>

*Veracruz*

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achote rice with salsa verde picante

### CHAMORRO

*Michoacan*

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas

### ROLLO DE PECHUGA

*Oaxaca*

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce

## AL CARBON

*Grilled in the style of Sonora and served in cast iron skillets with handmade corn tortillas, chile de árbol salsa, tomatillo-jalapeño salsa and crema.*

### POLLO ADOBADO <sup>GF</sup>

*Jalisco*

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese

### VEGETALES <sup>V GF</sup>

*Distrito Federal*

Achiote-roasted cauliflower, rajas, kale and corn

### ARRACHERA <sup>GF</sup>

*Sonora*

Guajillo chile and tequila marinated steak with chile rajas and Menonita cheese

## ACOMPAÑAMIENTOS

### PLÁTANOS <sup>V</sup> Plantains

### ELOTES <sup>V GF</sup> Mexican corn on the cob

### COLIFLOR <sup>V GF</sup> Cauliflower with achiote

### COL RIZADA <sup>V GF</sup> Kale, corn and poblano

## HOST YOUR FIESTA AT ROSA MEXICANO

From intimate dinner parties to the most elaborate of gatherings, Rosa Mexicano can accommodate any type of event you're planning. Visit [www.rosamexicano.com](http://www.rosamexicano.com) for more information.

## V - VEGETARIAN GF - GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.