

NYC Restaurant Week

3 COURSE LUNCH, \$29

Monday, July 24 - Friday, August 18, 2017

Sunday - Friday



For a limited time, taste Rosa Mexicano's authentic, regionally-inspired specials

STARTERS

choose one

SOPA DE LIMA

Lime-scented broth with chicken tinga and pico de gallo

MEXICAN ROMAINE WEDGE

Roasted corn and poblano chiles with hominy, black beans, radish and bacon. Finished with toasted pepitas, cilantro ranch and queso

MAR Y TIERRA EMPANADAS

Duo of shrimp and braised beef empanadas served with salsa verde and mestiza sauce

ENTRÉES

choose one

ENSALADA DE CALAMARI

Flash-fried squid, jalapeño and green olives tossed with roasted pepper, seasonal greens and a poblano pepper vinaigrette

ARRACHERA

Sirloin and shrimp simmered in guajillo and pasilla chile mixiote with queso. Served with hand-pressed corn tortillas

TACOS DE POLLO PIBIL

Achiote-marinated pan-seared chicken served with rajas, pickled onion and mint

DESSERTS

choose one

CHURROS

With raspberry-guajillo and Mexican chocolate sauces

GUACAMOLE SUNDAE

Avocado ice cream with raspberries, white chocolate shavings, mint, piloncillo-chocolate sauce, raspberry-guajillo sauce and cinnamon sugar tortilla chips

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ENTRÉES

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PESCADO PRIMAVERA

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

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

CHILES EN NOGADA

Poblano chiles filled with picadillo of pork, aromatics, fruits and spices. Topped with walnut crema and pomegranate seeds

DESSERTS

choose one

CHURROS

With raspberry-guajillo and Mexican chocolate sauces

GUACAMOLE SUNDAE

Avocado ice cream with raspberries, white chocolate shavings, mint, piloncillo-chocolate sauce, raspberry-guajillo sauce and cinnamon sugar tortilla chips