



Rosa  
Mexicano

# Fooduary

February 6 - 12, 2023

## Three-Course Dinner

Select an appetizer, an entrée, and a dessert

40. per person

### Appetizers

#### Chopped Cheese Alambre Empanadas

Certified Angus Beef® ground chuck, bacon, cheese, poblano and onion filled empanadas, roasted jalapeño special sauce

#### Shrimp Ceviche

Tomato, avocado, red onion, green chiles, Mexican cocktail sauce

#### Chicken Tortilla Soup

Red chile chicken, pasilla chile broth, crispy corn tortilla strips, avocado, queso fresco *gf*

### Entrées

#### Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde *gf*

#### Tampiqueña

Grilled Certified Angus Beef® NY strip steak, cheese enchilada, Mexican rice, refried beans, queso fresco, guacamole, corn tortillas *gf*

#### Roasted Chicken Enchiladas Suizas

Tomatillo salsa verde, chihuahua cheese, crema, cilantro, onion *gf*

### Dessert

#### Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces *v*

Sundays to Fridays, excludes Saturdays. Dine-in only.



**Notice:** 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 a person in your party has a food allergy.

*v* vegetarian *gf* gluten free