



*Rosa
Mexicano*

Serving Authentic Mexican Cuisine the Way it Should Be - Since 1984

Our Story

Rosa Mexicano offers a fresh take on authentic Mexican cuisine, serving both beloved classics and sophisticated dishes in a stylish and festive atmosphere.

Our Founding Chef, Josefina Howard, opened the flagship Rosa Mexicano on New York's Upper East Side in 1984. She was a world traveler, pioneer, entrepreneur, interior designer, chef, and innovator. Sharing the cuisine of Mexico became her mission and her passion, and Josefina made her mark as the first chef to introduce fine dining Mexican fare to the NY restaurant scene.

Her legacy lives on through her contemporary interpretation of authentic recipes and techniques that are still used by our chefs today. Her style, class, and unquenchable spirit continues to inspire not only every dish we serve, but also your entire experience at Rosa Mexicano.

¡Buen provecho!

Wine

Sparkling

Mionetto, Prosecco Brut, DOC Veneto, IT 11 44

Rosé

Casa Jipi, Rosado Barbera, Valle de San Vincente, MX 16 64

Fleurs de Prairie, Côtes de Provence, FR 11 44

White

Kim Crawford, Sauvignon Blanc, Marlborough, NZ 12 48

Pighin, Pinot Grigio, Friuli-Venezia Giulia, IT 11 44

J. Lohr 'Riverstone', Chardonnay, Monterey, CA 13 52

Sonoma-Cutrer 'Russian River Ranches', Chardonnay, Sonoma Coast, CA 14 56

Weingut Schloss Saarstein, Riesling, QBA Qualitätswein Mosel, DE 13 52

Red

Meiomi, Pinot Noir, CA 17 68

Columbia Crest 'H3', Horse Heaven Hills, Merlot, Columbia Valley, WA 11 44

Troublemaker, Red Blend, Central Coast, CA 11 44

Palafox, Tempranillo/Merlot/Cabernet Blend, Pionero Tinto, Baja California, MX 18 72

Josh Cellars 'Craftsman's Collection', Cabernet Sauvignon, CA 15 60

'Quilt' by Joseph Wagner, Cabernet Sauvignon, Napa Valley, CA 21 84

GL BT

Beer

Craft

No Mames Mexican Lager, Tripping Animals Brewing Co., Doral, FL - 6% ABV 10.5

Margarita Gose, Cigar City Brewing, Tampa, FL - 4.2% ABV 9.5

Sandbar Sunday Wheat Ale, Islamorada Beer Company, Islamorada, FL - 4.7% ABV 9.5

Fat Tire American Amber, New Belgium Brewing Co., Ft. Collins, CO - 5.2% ABV 9.5

Champagne Velvet Pilsener, Upland Brewing Co., Indiana - 5.5% ABV 10.5

Phins & Feathers Pale Ale, Brew Hub, Lakeland, FL - 6% ABV 8.5

Sun Squishy IPA, Suncreek Brewery, Clermont, FL - 7% ABV 10.5

Imported

Tecate Mexican Lager 8.5

Corona Mexican Lager 8.5

Corona Light Mexican Lager 8.5

Modelo Especial Mexican Pilsener 8.5

Modelo Negra Munich Dunkel Lager 8.5

Heineken European Pale Lager 8.5

Heineken 0.0 N/A Lager 7.5

Domestic

Bud Light 7.5

Michelob Ultra 7.5

Miller Lite 7.5

Yeungling 8.5



Las Margaritas

Frozen

By the Glass 15 / By the Pitcher 60 (serves 5)

Pomegranate

Our Signature Cocktail Since 1984.

Lime / Mango / Passion Fruit Strawberry / Watermelon

Hornitos Plata Tequila, Triple Sec,
Fresh Lime, Half Salt Rim

Fire & Ice

Stormy Suprema 19

Milagro Reposado Tequila,
Cointreau, Agave Nectar,
Fresh Lime, Half Salt Rim

Smoky Cosmorita 18

Your Choice of Corralejo
Blanco Tequila or Ketel One
Citroen Vodka, Luxardo
Triplum, Fresh Lime,
Agave Nectar, Cranberry,
Half Lime-Salt Rim

Mezcalarita 17

El Silencio Mezcal, Don Julio
Reposado, Grand Marnier,
Agave Nectar, Fresh Lime,
Half Salt Rim

Handcrafted Agave Margaritas

La Tradicional Margarita

By the Glass 16 / By the Pitcher 65 (serves 5)

Maestro Dobel Diamante Tequila,
Luxardo Triplum, Agave Nectar, Fresh Lime,
Half Salt Rim

+ If You Like it Spicy, Ask for Our House Tres Chiles Tincture

Blood Orange Sunrise 17

Casa Noble Crystal Tequila, Blood Orange,
Half Salt Rim, Smoked Tableside

La Única 19

Corralejo Reposado Tequila, Grand Marnier,
Agave Nectar, Fresh Lime, Half Lime-Salt Rim

Cielo Rosa 19

Casa Dragones Blanco Tequila,
Hibiscus Pomegranate Syrup, Agave Nectar,
Fresh Lime, Tres Chiles Tincture,
Half Lime-Salt Rim

Mango Chile 17

Jalapeño & Serrano Infused El Jimador
Silver Tequila, Mango, Agave Nectar,
Fresh Lime, Half Salt Rim

Spicy Cucumber 18

Jalapeño & Serrano Infused El Jimador
Silver Tequila, Fresh Cucumber, Lemon,
Half Chile-Salt Rim

Margarita Al Gusto 18

Your Spirit of Choice, Agave Nectar, Fresh Lime, Half Salt Rim

Tequila: Corazón Reposado / **Mezcal:** Del Maguey Vida / **Sotol:** Los Magos Blanco

Add a Grand Marnier Float 5

+ If You Like it Spicy, Ask for Our House Tres Chiles Tincture

Crafted Cocktails

Acapulco Club 18

Blood Orange Infused Tito's Vodka, Cointreau,
Fresh Lime, Cliff Diver's Bitters Blend, Aquafaba

Mexicano Mule 15

Hornitos Reposado Tequila, Fresh Lime, Q Ginger Beer

Cocojito 17

Cruzan Rum, House-Made Coconut Liqueur, Fresh Mint,
Coconut Milk, Canela-Infused Agave Nectar, Fresh Lime

Paloma 16

Maestro Dobel Diamante Tequila, Fever-Tree
Sparkling Pink Grapefruit, Simple, Fresh Lime

Smokey Negroni 18

Casamigos Mezcal, Campari, Carpano Antica Formula

+ If You Like it Spicy, Ask for Our House Tres Chiles Tincture

Old Fashioned Al Gusto 21

Your Spirit of Choice, Simple,
Angostura Bitters, Campfire-Smoked

Tequila: Corazón Reposado

Bourbon: The Wiseman

Mezcal: Casamigos

+ If You Like it Spicy,
Ask for Our House Tres Chiles Tincture

Spirit-Free

Hibiscus Pomegranate Iced Tea 9

House-Made Hibiscus Grenadine, Iced Tea

Cucumber Mint Refresco 9

Fresh Cucumber Juice, Fresh Mint, Lemon,
Sparkling Water

Blood Orange Spritzer 9

Blood Orange, Hibiscus Pomegranate Syrup,
Lemon, Sparkling Water

Guava Colada 9

Guava, Coconut Milk, Canela-Infused Agave Nectar,
Fresh Orange, Fresh Lemon

Mango Ginger Refresco 9

Mango Purée, Lemon, Chia Seed, Ginger Beer

Mexican Soda 5

Mexican Coca-Cola, Mexican Sprite

Guacamole en Molcajete

Made Tableside Since 1984.

Classic 18 | Double 32

Made Fresh To-Order with Warm Corn Tortilla Chips and Roasted Tomato Salsa *gf v*

TOP IT OFF!

Grilled Pineapple Pico de Gallo 4

Cilantro, Red Onion, Habanero, Fresh Lime *gf v* 🌶️

Bacon & Cotija 5

Applewood-Smoked Bacon, Chile de Árbol, Crumbled Cotija Cheese *gf*

Lump Crabmeat a la Mexicana 11

Tomato, Onion, Cilantro, Serrano, Fresh Lime *gf* 🌶️

Guacamole Tasting 36

Try All Three *gf*

Ceviche

Shrimp 16

Tomato, Avocado, Red Onion, Green Chiles, Rosa's Cocktail Sauce

Tuna 17

Mango Habanero Salsa, Serrano Chiles, Scallions, Guacamole Tostadita *gf*

Salmon 15

Cucumber, Tomatillo, Onion, Cilantro, Charred Jalapeño Mayonnaise, Takis Crisps

Ceviche Tasting 24

Try Them All



gf Gluten-Friendly

v Vegetarian

🌰 Contains Nuts

🌶️ Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Starters

Fresh Ahi Tuna Tacos 19

Soy & Lime, Red Onion, Sliced Avocado, Cilantro, Crispy Corn Tortillas

Camarones Diablos 18

Crispy Shrimp, Fiery Chile de Árbol Sauce, Cool Avocado Ranch 🌶

Black Bean & Cheese Empanadas 12

Chihuahua Cheese and Queso Fresco, Pasilla Oaxaca Chile, Crema *gf v*

Rosa's Signature Nachos 16

Chihuahua Cheese, Black Beans, Pico de Gallo, Guacamole, Crema, Cotija Cheese *gf v*

Red Chile Chicken 7

Grilled Jumbo Shrimp 12

Grilled Certified Angus Beef® NY Strip 15

Chicken Flautas 13

Fried Corn Tortillas filled with Pulled All-Natural Chicken, Shaved Cabbage, Crema, Queso Fresco, Tomatillo & Avocado Salsa *gf*

Chicken Tortilla Soup 14

Red Chile Chicken, Pasilla Chile Broth, Crispy Corn Tortilla Strips, Avocado, Queso Fresco *gf*

Quesadilla 14

Chihuahua Cheese in a Flour Tortilla, Crema, Pico de Gallo, Cotija Cheese *v*

Red Chile Chicken 7

Grilled Jumbo Shrimp 12

Grilled Certified Angus Beef® NY Strip 15

*Cauliflower Cassava Tortilla Available *gf**

Queso 13

Three-Cheese Blend, Roasted Tomato, Pickled Jalapeño, with Warm Corn Tortilla Chips *gf v*

Crumbled Chorizo 4

Rosa's Own Caesar Salad 15

Romaine Lettuce, Avocado, Chile-Spiced Croutons, Cilantro, Radish, Caesar Dressing

Red Chile Chicken 7

Grilled Jumbo Shrimp 12

Grilled Certified Angus Beef® NY Strip 15

Our Chopped Salad 18

Romaine Lettuce, Roasted Corn & Poblano Pepper, Black Beans, Tomato, Avocado, Red Onion, Queso Fresco, Tortilla Strips, Cotija Ranch Dressing *gf v*

Red Chile Chicken 7

Grilled Jumbo Shrimp 12

Grilled Certified Angus Beef® NY Strip 15



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Mains

Roasted Half Chicken 31

Mole Poblano, Sautéed Spinach, Crema,
Sweet Plantains, White Rice, Corn Tortillas 

Tampiqueña 36

10oz Grilled Certified Angus Beef® NY Strip,
Cheese Enchilada, Mexican Rice, Refried Beans,
Queso Fresco, Guacamole, Corn Tortillas *gf*

Salmon Pipian 32

Sautéed Seasonal Vegetables, Roasted Corn, Black Beans,
Avocado, Pico de Gallo *gf*

Pork Carnitas de Cazuela 27

Habanero Pickled Onions, Shaved Cabbage, Avocado,
Salsa Cruda, Roasted Tomatillo-Chipotle Salsa,
Tomatillo Avocado Salsa, Pico de Gallo, Corn Tortillas *gf*

Camarones al Mojo de Ajo 33

Jumbo Shrimp, Chorizo, Fideo Noodles,
Avocado, Chile Guajillo-Lobster Butter Sauce

Ribeye 72

22oz Bone-In Certified Angus Beef® Ribeye,
Grilled Cambray Onion, Chile Roasted Potatoes,
Corn Tortillas, Cilantro Chimichurri *gf*

Chile Relleno 24

Black Beans, Quinoa, Roasted Corn, Queso Oaxaca,
Watercress, Roasted Tomato Chipotle Sauce *gf v*

Mushroom Huarache 25

Plancha-Roasted Shiitake, Cremini, Oyster Mushrooms,
Black Beans, Sautéed Spinach, Chile Pasilla Salsa,
Queso Fresco, Tomatillo Pico de Gallo on a Corn Tortilla *gf v*

Rosa’s Signature Crispy Cracklin’ Pork Chop For Two 68

Cabbage & Apple Slaw, Salsa Molcajete, Tomatillo Pico de Gallo,
Grilled Cambray Onion, Corn Tortillas, Chile Roasted Potatoes, Charred Tomato Jalapeño Salsa *gf*



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Parrilladas

Rosa's Own Mexican-Style Mixed Grill, Served on a Sizzling Platter

Accompanied with Freshly Made Corn Tortillas, Roasted Onions, Frijoles Borrachos, Cheese-Stuffed Jalapeño, Charred Tomato Salsa, Pico de Gallo, Guacamole

Recommended for 2 People 69

Red Chile Chicken
Grilled Chorizo Sausage
10oz Certified Angus Beef® NY Strip

Recommended for 4 People 127

Red Chile Chicken
Grilled Chorizo Sausage
10oz Certified Angus Beef® NY Strip
Jumbo Shrimp with Cilantro Chimichurri

Recommended for 6 People 179

Red Chile Chicken
Grilled Chorizo Sausage
10oz Certified Angus Beef® NY Strip
Jumbo Shrimp with Cilantro Chimichurri
Grilled Cocoa Rubbed Short Ribs

À La Carte

Red Chile Chicken 26

Grilled Chorizo Sausage 12

Certified Angus Beef® NY Strip 29

Jumbo Shrimp with
Cilantro Chimichurri 26

Grilled Cocoa Rubbed Short Ribs 28

Enchiladas

NYC's Favorite Enchiladas Since 1984.

Two Per Order. Served with Mexican or White Rice

Duck Carnitas 26

Mole Poblano, Queso Fresco, Crema 

Roasted Chicken Suizas 23

Tomatillo Salsa Verde, Chihuahua Cheese, Crema, Cilantro, Onion *gf*

Beef Brisket 25

Classic Red Guajillo Chile Sauce, Cotija Cheese, Pico de Gallo, Crema *gf*

Pasilla Roasted Mushrooms 21

Shaved Cabbage, Crema, Choice of Salsa Verde or Classic Red Guajillo Chile Sauce *gf v*

Chihuahua Cheese 20

Choice of Mole Poblano, Salsa Verde or Classic Red Guajillo Chile Sauce, Topped with Crema *v*

Enchilada Tasting 33

Pick your Three Favorites!
Served with Mexican Rice or White Rice

Tacos

Rosa’s Unique Twist on the Authentic Taco
Three Per Order

Crispy Shrimp Tempura 20

Shaved Cabbage, Salsa Verde, Pickled Oregano Aioli,
Chile de Arbol, Corn Tortillas 

Red Chile Chicken 16

Avocado, Tomatillo, Pico de Gallo, Queso Fresco,
Corn Tortillas *gf*

Grilled NY Strip 23

Certified Angus Beef®, Guacamole, Pico de Gallo,
Cotija Cheese, Flour Tortillas

Birria Quesatacos 18

Braised Angus Beef Brisket, Queso Oaxaca,
Cilantro, Onions, Consommé Dip, Corn Tortillas *gf*

Roasted Mushroom 15

Plancha-Roasted Shiitake, Cremini & Oyster Mushrooms,
Pasilla Chile, Green Apple Slaw, Sliced Avocado,
Queso Fresco, Corn Tortillas *gf v*

Duck Carnitas 19

Black Beans, Grilled Pineapple & Jicama Salsa,
Queso Fresco, Mint, Corn Tortillas *gf*

Chopped Cheese Alambre 16

Certified Ground Angus Beef®, Bacon, Queso,
Poblano Peppers, Tomato, Onion, Shredded Lettuce,
Ketchup, Charred Jalapeño Mayonnaise, Flour Tortillas

Pork Carnitas 17

Shaved Cabbage, Spicy Salsa Verde,
Habanero Pickled Onions, Corn Tortillas *gf*



gf Gluten-Friendly *v* Vegetarian  Contains Nuts  Spicy

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Sides

Black Beans 8

Cotija Cheese, Crema, Pico de Gallo *gf v*

Mexican Rice 8

Roasted Tomato, Poblano Peppers, Cilantro *gf v*

Mexican Fried Rice 13

Chorizo, Fried Egg, Bacon, Corn, Black Beans, Scallions, Cilantro, Tomato, Chiles Tostados

Grilled Jumbo Shrimp 12

Grilled Certified Angus Beef® NY Strip 15

Lump Crabmeat 16

Sweet Corn Esquites 9

Queso Fresco, Epazote, Charred Jalapeño Mayonnaise, Chile de Árbol *gf v*

Fried Ripe Plantains & Crema *gf v* 9

Frijoles Borrachos 9

Bacon, Tomato, Onion, Jalapeño and Cilantro, Simmered in Mexican Beer

Mac n Queso *v* 10

Crumbled Chorizo 4

Red Chile Chicken 7

Grilled Jumbo Shrimp 12

Grilled Certified Angus Beef® NY Strip 15

Sautéed Spinach 9

Golden Raisins, Chile Toasted Pumpkin Seeds *gf v*

Let Us Pour Queso on Anything For You *gf v* 5



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